

THE LIBERTINE

THE ROYAL EXCHANGE

FOR THE TABLE

SMOKED ALMONDS 4
Smoky roasted almonds
VE/GF

NOCELLARA OLIVES 4
Cured green Sicilian olives **VE**

48-HOUR SOURDOUGH 4.5
Today's loaf & salted butter **V**

AUBERGINE CRISPS 7
Crispy aubergine drizzled with maple,
thyme & tomato chutney **VE/GF**

OYSTERS



MARKET OYSTERS 29 / 49
AVAILABLE IN PLATES OF SIX OR TWELVE
Today's best, served on ice with shallot vinaigrette & lemon



STARTERS

PESTO ARANCINI 8.5
Blush tomato arancini, basil pesto,
plant grana padano **VE/GF**

LIBERTINE CAESAR
SMALL 9 / LARGE 13
Romaine lettuce, caesar dressing,
cured anchovies, soft boiled hen's egg,
croutons & grana padano **VE*/GF***
+ **GRILLED CHICKEN £4.5** / + **BACON £2**

CHICKEN LOLLIPOPS 9
Crisp fried chicken bonbons,
creamed corn, house hot sauce,
crunchy shallots & chives **GF**

BURRATINA PRIMAVERA 11
Creamy mozzarella, peas, broad
beans, lemon, chilli & mint **V**

BETROOT TARTARE 11
Diced Cambridge beetroot, walnut
dressing, sour apple, plant crème
fraîche, crisp bread **VE/GF***

SHELLFISH COCKTAIL 14.5
King prawn, crayfish, horseradish
marie rose, salted cucumber, gem
lettuce, caviar

BEEF CARPACCIO 15.5
Thinly sliced seared beef fillet,
truffled pine nut dressing, aged
parmesan, rocket **GF**

SCALLOP ST. JACQUES 16.5
Seared scallops, seaweed &
garlic butter, parmesan crumb,
served in shell

SEAFOOD

BEER BATTERED FISH & CHIPS 21.5
Battered haddock fillet, triple cooked
chips, minted crushed peas, tartare
sauce, lemon

LIBERTINE FISH PIE 25.5
Poached Loch Duart Salmon, king
prawn, scallop, smoked haddock,
white wine sauce, Devon mash, glazed
vegetables

LOBSTER ROLL 30
Butter poached Cornish lobster,
crayfish, horseradish Mary rose &
caviar, served in a toasted brioche
milk bun, with skin on fries

MARKET FISH
Please ask your server for
the fish of the day



MAINS

MISO AUBERGINE 16.5
Roasted aubergine, miso glaze, green chutney, Asian
cabbage, coriander, black sesame & chilli salad **VE/GF**

CACIO E PEPE RISOTTO 16.5
Toasted spelt & pearl barley risotto, aged pecorino,
cracked black pepper, burnt butter, confit winter
tomato, herb shoots & lemon oil **V**

PLANT BURGER 18.5
Plant patty, smoked cheese, house burger sauce,
lettuce, tomato, crispy shallots, pickles, skin on fries
VE/GF* + PLANT BASED BACON £2.5

WAGYU BEEF BURGER 21.5
Aged wagyu beef patty, West Country cheddar,
tomato, house burger sauce, crispy onions, pickles,
gem lettuce, skin on fries **GF* + STREAKY BACON £2.5**

BLACKENED CHICKEN 22.5
Charred cajun chicken breast, creamed corn, maple
cured bacon lardons, padron peppers & chimichurri
GF

LAUNCESTON LAMB RUMP 28.5
Roasted lamb rump, crushed jersey royals, broad
beans, peas, salsa verde, lamb jus **GF**

STEAKS

We work closely with our butchers, sourcing ethically from native breeds that eat and live naturally

	DRY AGED
RUMP	300g / 25
SIRLOIN	300g / 37
RIB-EYE	400g / 43
FILLET	300g / 48

SHARING CHATEAUBRIAND FEEDS 2 90
600g aged prime chateaubriand steak, served
with triple cooked chips, buttered greens,
peppercorn sauce & bearnaise

TASTING BOARD FEEDS 3 - 4 180
A 1.2-kilogram selection of dry-aged
prime cuts, including Beef fillet, Sirloin,
Rib-eye & Rump, served with your choice
of three sides & three sauces

SAUCES 3.5

Black Truffle Dianne **V/GF** | Chimichurri **VE/GF** | Bordeaux Red Wine Gravy **GF** | Forme De Ambert Blue Cheese **V** | Green Peppercorn **V/GF** | Béarnaise **V/GF**

SCAN TO VIEW CALORIES

Please always inform your server of any allergies or intolerances before placing your order. We cannot guarantee the total absence of allergens. Adults need approximately 2000 kcal a day



V Vegetarian
V* Vegetarian Option Available
VE Vegan
VE* Vegan Option Available
GF Gluten Free
GF* Gluten Free Option Available

SIDES

TRIPLE COOKED CHIPS VE/GF	5.5	ROSEMARY & MAPLE CARROTS	6
RED LEICESTER MAC V	6.5	SKIN ON FRIES VE/GF	4.5
POACHED JERSEY ROYALS V/GF	6.5	BUTTERED GREENS VE*/GF	5
CREAMED CORN V/GF	6.5	HERITAGE TOMATO SALAD VE/GF	5.5