

## For The Table

**SMOKED ALMONDS 4**  
Smokey roasted almonds **VE/GF**

**OLIVES 4.5**  
Mixed pitted olives, garlic & sundried tomato **VE/GF**

**BALSAMIC ONIONS 4.5**  
Balsamic pickled baby onions **V**

**48-HOUR SOURDOUGH 5**  
Today's loaf with whipped, salted butter **V**

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



**OSCIETRA EXMOOR CAVIAR 95**  
30g

## Seafood

**BEER BATTERED FISH & CHIPS 22.5**  
Battered haddock fillet, triple-cooked chips, minted crushed peas, tartare sauce, lemon

**LIBERTINE FISH PIE 26**  
Poached salmon, king prawn, cod cheeks, smoked haddock, white wine sauce, Cheddar mash, glazed vegetables

**KING PRAWN & LOBSTER ROLL 30**  
Butter poached king prawn & lobster, horseradish Marie Rose, avruga and trout caviar, served in a toasted brioche bun, skin-on fries

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



## Sides

**TRIPLE-COOKED CHIPS VE/GF 6**  
With rosemary salt

**SKIN-ON FRIES VE/GF 5.5**

**RED LEICESTER MAC v 6.50**

**BUTTERED NEW POTATOES VE\*/GF 6.50**

**CREAMED CORN V/GF 6.5**

**ROSEMARY & MAPLE CARROTS V/VE\*/GF 6**

**BUTTERED KALE V/VE\*/GF 6**

**TENDERSTEM BROCCOLI V/VE\*/GF 5**

**LITTLE CAESAR SALAD VE\*/GF\* 5.5**

## Starters

**PANKO-CRUMBED VENISON TERRINE 17**  
Walnut purée & mustard dressing

**SMOKED HALIBUT 13**  
White miso dressing, pickled cucumber & toasted black sesame **GF**

**BEETROOT CARPACCIO 11**  
Plant based crumbed cheese, sundried tomato, walnut purée, balsamic pearls **VE/GF**

**LIBERTINE CAESAR**  
**SMALL 9.5 / LARGE 13.5**  
Little gem lettuce, Caesar dressing, cured anchovies, soft boiled golden egg, croutons & Grana Padano **VE\*/GF\***  
**+ GRILLED CHICKEN 4.5 / + BACON 2**

**CORNISH CRAB CROQUETTES 17**  
Lobster aioli, keta caviar, parsley oil

**SCALLOP ST. JACQUES 17**  
Seared scallops, garlic butter, Parmesan crumb, avruga caviar

**CHICKEN LOLLIPOPS 11.5**  
Crisp fried chicken bonbons, creamed corn, house hot sauce, crunchy shallots & chives **GF**

**BEEF CARPACCIO 16.5**  
Thinly sliced seared beef fillet, truffled pine nut dressing, focaccia crumb, sun-dried tomato purée, aged parmesan

## Oysters



**MARKET OYSTERS SIX 29 / TWELVE 55**  
Today's best, served on ice with shallot vinaigrette & lemon



## Mains

**WILD MUSHROOM & SPINACH GALETTE 18.50**  
Pomme anna, glazed winter vegetables **V/VE\***

**PLANT BURGER 19**  
Mushroom and beetroot patty, smoked cheese, garlic aioli, lettuce, tomato, crispy shallots, pickles, skin-on fries  
**VE | + PLANT-BASED BACON 2.5**

**BUTCHER'S BLOCK**  
Please ask your server for the butcher's choice of the day



**GRILLED LAMB RUMP 35**  
Braised red cabbage, heritage carrots, red wine jus & mint sauce

**WAGYU BEEF BURGER 25**  
Wagyu beef patty, West Country Cheddar, tomato, house burger sauce, crispy onions, pickles, lettuce, skin-on fries **GF\***  
**+ STREAKY BACON 2.5**

**BLACKENED CHICKEN 24.5**  
Charred Cajun chicken breast, creamed corn, maple glazed bacon lardons, Padrón peppers & chimichurri **GF**

## Steaks



**ACTION AGAINST HUNGER**

For every steak sold, we'll donate 50p to Action Against Hunger, helping to fight hunger in the UK and around the world.

**DRY AGED**  
**RUMP 300g / 29**  
**SIRLOIN 300g / 42**  
**RIB-EYE 400g / 48**  
**FILLET 300g / 49**

**SAUCES 3.5**  
Black Truffle Diane |  
Chimichurri **VE/GF** | Red Wine Gravy **GF** |  
Stilton Blue Cheese **GF** |  
Green Peppercorn **GF** | Béarnaise **V/GF**

**SHARING CHATEAUBRIAND**  
**SERVES 2 90**  
600g prime chateaubriand steak, served with triple-cooked chips, buttered greens, peppercorn sauce & Béarnaise

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

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

**THE LIBERTINE**  
THE ROYAL EXCHANGE

**V** Vegetarian  
**V\*** Vegetarian Option Available  
**VE** Vegan

**VE\*** Vegan Option Available  
**GF** Gluten Free  
**GF\*** Gluten Free Option Available

### 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



12.5% discretionary service charge will be added to your bill

# THE LIBERTINE

THE ROYAL EXCHANGE

WWW.LIBERTINELONDON.CO.UK · 0203 772 6610  
ROYAL EXCHANGE, CORNHILL, LONDON, EC3V 3LL  
 LIBERTINELONDON