

For The Table

SMOKED ALMONDS 4 Smoky 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** 5.5

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 aïoli, 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

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