

THE LIBERTINE

THE ROYAL EXCHANGE

Bar Snacks

SUN-BLUSHED TOMATO & BLACK OLIVE TAPENADE 4 VE

Focaccia crostini

COURGETTE & SAGE CRISPS 7 V/GF

With lemon & dill crème fraîche

GORDAL OLIVES 6 VE/GF

HOUSE PICKLES 5 VE/GF

WILD MUSHROOM ARANCINI 9

Sun-dried tomato pesto VE/GF

CHICKEN LOLLIPOPS 11.5

Crisp fried chicken bonbons, creamed corn, house hot sauce, crunchy shallots & chives GF

WHOLETAIL KILHORNE BAY SCAMPI 12

Tartare sauce, lemon

SKIN-ON FRIES 5.5

VE/GF

MINI POTATO ROSTI 7.5

Béarnaise sauce V/GF

TRIPLE-COOKED CHIPS VE/GF 6

With rosemary salt

SHARING BOARD 45

A SELECTION OF SHARING PLATES

A selection of sharing bites, including hot sauce chicken lollipops, wholetail Kilhorne Bay scampi with tartare sauce, wild mushroom arancini, courgette and sage crisps, potato rosti & Béarnaise sauce

MALDON ESSEX OYSTERS SIX 29 / TWELVE 55

Served on ice with shallot vinaigrette & lemon

Pair with: Rathfinny English Sparkling 12.5

OSCIETRA EXMOOR CAVIAR 95

30g of caviar, served with toasted blinis, lemon & dill crème fraîche

KING PRAWN & LOBSTER ROLL 30

Butter poached king prawn & lobster, horseradish Marie Rose, avruga & trout caviar, served in a toasted brioche bun, skin on fries

PLANT BURGER 19

Mushroom & beetroot patty, smoked cheese, wild garlic aioli, lettuce, tomato, crispy shallots, pickles, skin on fries VE

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

Signature Cocktails

MINT & ELDERFLOWER SPRITZ 15

Absolut Elyx Vodka, Italics, Lychee, Lemon,
Trip CBD infused Elderflower & Mint

COCONUT & LEMONGRASS HIGHBALL 14.5

Ron Santiago de Cuba Añejo 8 Year Old,
Cachaca, Lime, Coconut, Lemongrass

APERITIVO SOUR 13.5

Campari, Beefeater London Dry Gin, Orange,
Crodino Aperitivo

WATERMELON & MINT MARTINI 14

Absolut Elyx, Watermelon Liqueur,
Velvet Falernum, Lime, Mint

TOMATO & CAPER MARTINI 13.5

Altos Reposado Tequila, Caper, Tomato, Coriander Oil

CHERRY & VANILLA SOUR 15

Altos Reposado Tequila, Cherry Heering, Disaronno
Amaretto, Cherry, Vanilla, Chestnut, Lime

WALNUT & CHOCOLATE MARTINI 14.75

Ron Santiago de Cuba Extra Añejo 11 Year Old, Nocino
Walnut Liqueur, Chocolate Cookie Syrup, Cream

HIBISCUS PALOMA 15.5

Altos Palta Tequila, Hibiscus, Lime, Agave, topped with
London Essence Pink Grapefruit Soda

FREEZER MARTINI 14

Choose between Dirty or Dry

Dirty – Olive Oil Washed Plymouth Dry Gin, Lillet Blanc
Dry - Plymouth Dry Gin, Lillet Blanc

EARL GREY & ORANGE COLLINS 14

Ki No Bi Gin, Lemon, Earl Grey, Orange Bitters

APRICOT OLD FASHIONED 15

Buffalo Trace, Apricot Liqueur, Benedictine, Peach Bitters

ORCHARD CHAMPAGNE COCKTAIL 16.5

Martel VS, Avallen Calvados, Elderflower, Ginger, Apple,
topped with Moët & Chandon Impérial Brut

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
VE Vegan
GF Gluten Free

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