

THE LIBERTINE

THE ROYAL EXCHANGE

Bar Snacks

SMOKED ALMONDS 4

Smokey roasted almonds **VE/GF**

OLIVES 4.5

Mixed pitted olives, garlic &
sun-dried tomato **VE**

AUBERGINE CRISPS 7

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

BALSAMIC ONIONS 4.5

Balsamic pickled baby onions **V**

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 chilli chicken
lollipops, wholetail Kilhorne Bay scampi with tartare
sauce, wild mushroom arancini, aubergine crisps,
potato rosti & Béarnaise sauce

MARKET OYSTERS 29 / 55

AVAILABLE IN PLATES OF SIX OR TWELVE

Today's best, served on ice with
shallot vinaigrette & lemon

KING PRAWN & LOBSTER ROLL 30

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

PLANT BURGER 19

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

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

APEROTIVIO 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