

THE LIBERTINE

THE ROYAL EXCHANGE

Bar Snacks

SUN-BLUSHED TOMATO & BLACK OLIVE TAPENADE 5

Focaccia crostini **VE**

GORDAL OLIVES 6 **VE/GF**

COURGETTE & SAGE CRISPS 7

With lemon & dill crème fraîche **V/GF**

WILD MUSHROOM ARANCINI 9

Black garlic and tarragon aioli **VE/GF**

CHARRED CAJUN CHICKEN SKEWERS 11.5

House hot sauce **GF**

WHOLETAIL KILHORNE BAY SCAMPI 12

Tartare sauce, lemon

KING PRAWN & LOBSTER ROLLS 12

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

CRISPY PANKO KING PRAWNS 13.5

Green miso and chilli chutney

MINI BEEF BURGERS 12

Cheddar cheese, house burger sauce, crispy onions

SKIN-ON FRIES 5.5

VE/GF

MINI POTATO RÖSTI 7.5

Béarnaise sauce **V/GF**

TRIPLE-COOKED CHIPS 6

With rosemary salt **VE/GF**

MARKET OYSTERS **SIX 29 / TWELVE 55**

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

OSCIETRA EXMOOR CAVIAR 95

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

Signature Cocktails

BERRIES AND BLOOM SPRITZ 15

Absolut Elyx Vodka, Winter Berries, Elderflower, Lemon,
Soda, Prosecco

CRUMBLE BRAMBLE 14.5

Ron Santiago de Cuba Añejo 8 Year Old, Crème de Cassis,
Cinnamon, Apple, Lemon

CHOCOLATE ORANGE NEGRONI 14.5

Malfy Con Arancia Gin, Cocoa-infused Campari, Antica
Formula, Chocolate Bitters

PEAR CUSTARD 14

Absolut Pear Vodka, Falernum, Vanilla

TOMATO & CAPER MARTINI 15

Sun-dried Tomato-infused Altos Plata Tequila, Capers

CHERRY BAKEWELL 15.5

Altos Reposado Tequila, Disaronno Amaretto, Cherry,
Vanilla, Cinnamon, Lime

WALNUT & CHOCOLATE MARTINI 14.75

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

FIRESIDE PALOMA 16

Del Maguey Puebla Mezcal, Allspice, Agave, Lime, London
Essence Pink Grapefruit Soda

FREEZER MARTINI 15

Dirty - Olive Oil-washed Plymouth Dry Gin, Lillet Blanc
Dry - Plymouth Dry Gin, Lillet Blanc

LIBERTINE SPICY MARGARITA 15.5

Altos Plata Tequila, Grand Marnier, Green Chili, Lime

GINGER AND PEACH 15

Courvoisier VS, Ginger and Lemongrass, topped with
TRIP CBD Peach & Ginger

BROWN BUTTER OLD FASHIONED 14.5

Butter-washed Buffalo Trace Bourbon, Maple Syrup,
Angostura Bitters



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. A 12.5% discretionary service charge will be added to your bill

V Vegetarian | V* Vegetarian Option Available | VE Vegan

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