

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 21.5
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 5.5
With rosemary salt

SKIN-ON FRIES VE/GF 5

RED LEICESTER MAC v 6.50

BUTTERED JERSEY ROYALS 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

CHARRED ENGLISH ASPARAGUS 16
Panko crumbed St. Ewe golden yolk egg, shaved Grana Padano, mustard vinaigrette

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

CHICKEN LOLLIPOPS 10.5
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

BEETROOT TARTARE 11
Diced beetroot, walnut dressing, sour apple, plant crème fraîche, crisp bread **VE/GF***

LIBERTINE CAESAR SMALL 9 / LARGE 13
Little gem lettuce, Caesar dressing, cured anchovies, soft-boiled St. Ewe free-range egg, croutons & Grana Padano **VE*/GF***
+ **GRILLED CHICKEN 4.5 / + BACON 2**

WHITE CRAB & SMOKED TROUT TIAN 17
Pickled cucumber & jersey royals salad **GF**

SCALLOP ST. JACQUES 17
Seared scallops, wild garlic butter, parmesan crumb, avruga caviar



Oysters

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



Mains

POTATO, MUSHROOM & SPINACH GALETTE 18.5
Wild garlic pesto and a semi-dried tomato purée **VE**

LAMB CUTLETS 37
Peas à la Française salad, maple bacon lardons, burnt leek dressing & red wine jus **GF**

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



PLANT BURGER 18.5
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 24
Aged wagyu beef patty, West Country Cheddar, tomato, house burger sauce, crispy onions, pickles, lettuce, skin on fries **GF***
+ **STREAKY BACON 2.5**

BLACKENED CHICKEN 23.5
Charred Cajun chicken breast, creamed corn, maple glazed bacon lardons, padron peppers & chimichurri **GF**

Steaks

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

DRY AGED
RUMP 300g / 29
SIRLOIN 300g / 42
RIB-EYE 400g / 45
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 aged 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

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

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