

# Set Menu

£90 PER PERSON

## FOR THE TABLE

### OLIVES

Mixed pitted olives, garlic & Romano red pepper **VE GF**

### 48-HOUR SOURDOUGH

Today's loaf & salted butter **V**

## Starters

### CHARRED ENGLISH ASPARAGUS

Panko crumbed Chapel Farm golden yolk egg, shaved Grana Padano, mustard vinaigrette

### BEEF CARPACCIO

Thinly sliced seared beef fillet, truffled pine nut dressing, focaccia crumb, sun-dried tomato puree, aged parmesan

### SCALLOP ST. JACQUES

Seared scallops, seaweed & garlic butter, parmesan crumb, avruga caviar

### BEETROOT TARTARE

Diced Cambridge beetroot, walnut dressing, sour apple, plant crème fraîche, crisp bread **VE GF\***



### MARKET OYSTERS

**EACH 4.5**

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



### OSCIETRA EXMOOR CAVIAR 95

30g

## Mains

### MARKET FISH

Please ask your server for the fish of the day

### BUTCHER'S BLOCK

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

### POTATO, MUSHROOM & SPINACH GALETTE

Wild garlic pesto and a semi-dried tomato puree **VE**

### DRY-AGED RIB-EYE 300G

Skin on fries, green peppercorn sauce, watercress **GF**

### ROASTED CORNFED CHICKEN SUPREME

Foundant potato, chantenay carrot, & buttered greens, black truffle dienne **GF**

## Desserts

### ARTISAN CHEESE BOARD

A selection of four artisanal cheeses, served with crackers, grapes, chutney & celery

### STICKY TOFFEE PUDDING

Date & prune pudding, salted toffee sauce, vanilla bean ice cream **VE\***

### SORBET | SCOOP

Lemon / Orange / Blackcurrant / Mango / Raspberry **VE GF**

### RHUBARB POSSET

shortbread & meringue crumb, fresh raspberries

### CHOCOLATE & HAZELNUT TORTE

Vanilla crème fraîche, orange coulis

## TO FINISH

### COFFEE & PETIT FOURS

Café americano served with a selection of sweet treats  
Belgian dark chocolate & sea salt truffles  
Parisian almond macaroons  
Mini Pecan & Cranberry Tarts

# THE LIBERTINE

THE ROYAL EXCHANGE

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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