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

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**

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

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

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***

**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

Sunday Roast

DRY AGED SIRLOIN OF BEEF 26
Slow roasted dry aged sirloin of beef,
basted with herb beurre noisette, duck
fat roast potatoes, heritage carrots,
buttered greens, parsnip purée,
Yorkshire pudding & red wine gravy **GF***

**LEMON & THYME ROASTED
CHICKEN SUPREME 24**
Duck fat roast potatoes, heritage
carrots, buttered greens, parsnip purée,
Yorkshire pudding & red wine gravy **GF***

**ROASTED BUTTERNUT
SQUASH WELLINGTON 23**
Roasted squash, savoy cabbage,
beetroot, wild mushroom duxelle
in golden pastry, roasted potatoes,
seasonal greens, heritage carrots,
parsnip purée & red wine gravy **VE**

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

For The Table

ROASTED ROOTS 5
Rosemary salt **VE/GF**

**LIBERTINE CAULIFLOWER
CHEESE 6.75**
Cheddar cheese sauce,
brie & herb gratin **V**

PIGS IN BLANKETS 7
Roasted chipolatas wrapped in honey
glazed bacon

**DUCK FAT ROAST
POTATOES 4.5**

Mains

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

**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

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

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**

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

12.5% discretionary service charge will be added to your bill

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

THE
LIBERTINE

THE ROYAL EXCHANGE