THE LIBERTINE

THE ROYAL EXCHANGE

For over 450 years, merchants from across Europe gathered here to meet, trade and dine. Today, our menu reflects that heritage, bringing together classic European dishes and the best of British produce.

Apéritif

2020 CLASSIC CUVÉE BRUT, RATHFINNY 16
Sussex, England

BERRIES & BLOOM SPRITZ 15
Absolut Elyx Vodka, Winter Berries, Elderflower, Lemon, Soda, Prosecco

BLOODY MARY 13
Absolut Vodka, Tabasco, Tomato, Worcestershire Sauce, Pepper, Wholegrain Mustard

FREEZER MARTINI 15
Dirty Olive Oil-washed Plymouth Dry Gin, Lillet Blanc or **Dry** Plymouth Dry Gin, Lillet Blanc

For The Table

SUN-BLUSHED TOMATO & BLACK OLIVE TAPENADE 5
Focaccia crostini **VE**

ARTISAN SOURDOUGH BREAD 6
Glastonbury butter **V**

COURGETTE & SAGE CRISPS 7
With lemon & dill crème fraîche **V/GF**

GORDAL OLIVES 6 VE/GF

Starters

DRY-AGED BEEF CARPACCIO 17
Black garlic & horseradish aioli, tomato pesto, shaved Parmesan **GF**

KING PRAWN COCKTAIL 17
King prawns with iceberg lettuce & Marie Rose sauce

WILD MUSHROOM & PLANT-BASED FETA CHEESE PÂTÉ 13.5
Red pesto, white truffle oil & focaccia crostini **VE/GF***

ROASTED BONE MARROW 12
Parsley crumb, toasted sourdough

SEARED SCALLOPS 18
Crushed garden peas, smoked bacon lardons & chicken jus **GF**

Raw Bar

MALDON ESSEX OYSTERS
SIX 29 / TWELVE 55
Served on ice with shallot vinaigrette & lemon **GF**
Pair with: Rathfinny English Sparkling ***16***

OSCIETRA EXMOOR CAVIAR 95
30g of caviar, served with toasted blinis, lemon & dill crème fraîche

Sunday Roast

DRY-AGED SIRLOIN OF BEEF 29
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 CORN-FED CHICKEN 27
Duck fat roast potatoes, heritage carrots, buttered greens, parsnip purée, Yorkshire pudding & red wine gravy **GF***

ROASTED BUTTERNUT SQUASH WELLINGTON 24
Roasted squash, savoy cabbage, beetroot, wild mushroom duxelle in golden pastry, roasted potatoes, seasonal greens, heritage carrots, parsnip purée & red wine gravy **VE**

SLOW ROASTED PORK BELLY 27
Duck fat roast potatoes, heritage carrots, buttered greens, parsnip purée, Yorkshire pudding & red wine gravy **GF***

CHATEAUBRIAND SERVES 2 120
600g prime chateaubriand steak, served with herb beurre noisette, duck fat roast potatoes, heritage carrots, buttered greens, parsnip purée, Yorkshire pudding & red wine gravy **GF***

THE LIBERTINE ROAST 45
Slow roasted dry aged sirloin of beef & lemon and thyme corn-fed chicken, basted with herb beurre noisette, duck fat roast potatoes, heritage carrots, buttered greens, parsnip purée, Yorkshire pudding & red wine gravy **GF***

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For The Table

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 5
Maldon sea salt & fresh rosemary

Mains

CELERIAC MILANESE 19.5
Braised lentils & root vegetables, charred asparagus, squash & saffron velouté **VE/GF**

WAGYU BEEF BURGER 25
Aged Yorkshire wagyu beef patty, mature cheddar, tomato, crispy shallots, lettuce, house burger sauce, pickles, skin-on fries
GF* + STREAKY BACON 2.5

BEER-BATTERED FISH & CHIPS 22.5
Battered haddock fillet, triple-cooked chips, minted crushed peas, tartare sauce, lemon

FOREST BURGER 19
Fermented forest mushrooms, smoked plant cheese, garlic aioli, lettuce, tomato, crispy shallots, pickles, skin-on fries **VE**

Steaks

Our beef is sourced from Porterford Butchers, a third-generation family butcher in the heart of the City, delivering native breeds daily

DRY-AGED
RUMP 300g / 29
SIRLOIN 300g / 42
RIB-EYE 400g / 55
FILLET 300g / 58

SAUCES 3.5
Black Truffle Diane | Chimichurri **VE/GF** | Red Wine Gravy **GF** | Stilton Blue Cheese **GF** | Green Peppercorn **GF** | Béarnaise **V/GF**

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Sides

TRIPLE-COOKED CHIPS VE/GF 6
With rosemary salt

RED LEICESTER MAC V 6.5

BUTTERED NEW POTATOES V/VE*/GF 6.5

ROSEMARY & MAPLE CARROTS V/VE*/GF 6

SKIN-ON FRIES VE/GF 5.5

TENDERSTEM BROCCOLI V/VE*/GF 6

TOMATO & ONION SALAD VE/GF 6

BUTTERED GREENS V/VE*/GF 6

LITTLE CAESAR SALAD VE* 5.5

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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

WWW.LIBERTINELONDON.CO.UK · 0203 772 6610
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