

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.

Aperitif

**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***

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**



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

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