



THE LIBERTINE

THE ROYAL EXCHANGE

Winter 2025

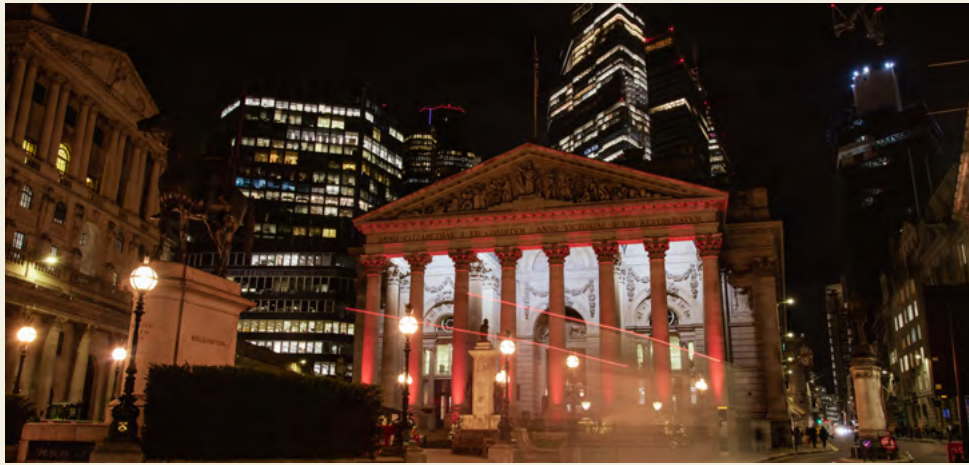


A Chamber Of Spirited Revelry In The Foundations Of The City

The vaults beneath The Royal Exchange house a new fortune. Step through the unassuming door on Cornhill and down a spiral staircase where there lies a den of spirited talk and lively tippling; introducing The Libertine.

Under vaulted arches which once guarded the spices, silks and gold that enriched London in years gone by sits an impressive bar worthy of the modern City.





The Libertine Is A Place For Free-Spirited Revelry



We are available for both semi-private bookings and full private hire of the historic vaults. Our dedicated events team will work with you to mark your occasion, whether it's a special birthday, an office party, a product launch or a team away day.








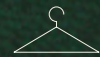







Spaces for hire include the private dining room, our hidden alcove lounge 'The Whisky Vault', our restaurant and the bar area. For groups of 4 to 450, we will work with you to create a bespoke package that perfectly matches the needs of your event.



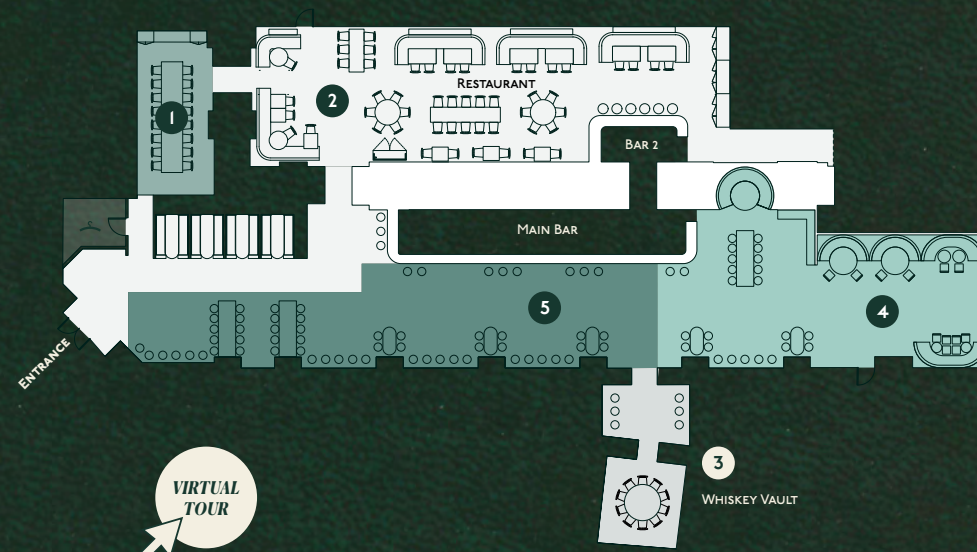




450 Capacity

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Drinks Parties | 
Semi Private Hire | 
Exclusive Hire |
| 
Weddings | 
Drinks Packages | 
Bowl Food & Canapés |
| 
Entertainment | 
Cloakroom | 
Food & Drinks Tokens |
| 
Staging & Live Music | 
DJ & AV Equipment | 
Banquets |
| 
Meetings | 
Custom Layouts | 
Venue Theming |

The Space



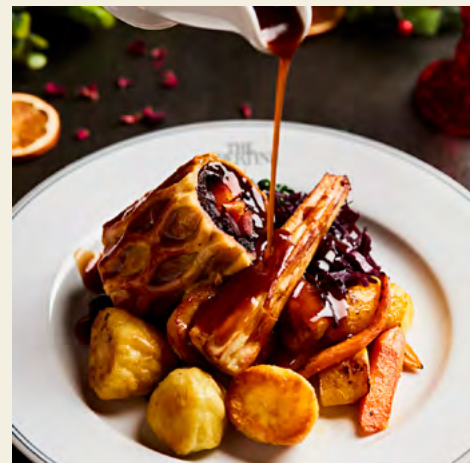
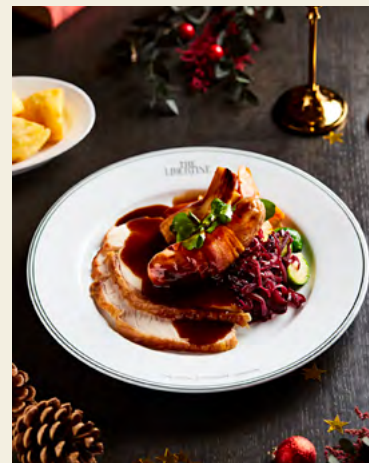
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|---|--|---|
| 1 PRIVATE DINING ROOM
18 Seated | 2 RESTAURANT
Seated 70 or Standing 130 | 3 WHISKEY VAULT
Seated 10 Standing 25 |
| 3/4 Standing 125 | 4 CASUAL DINING SPACE
Standing 100 | 5 THE BAR
Standing 200 Includes 3 & 4 |



Food & Drink Under Historic Arches

Formerly famed for the simple pies and smoked fish that would sustain a days trade, The Royal Exchange is now home to a welcoming restaurant. Enjoy wholesome seasonal fare prepared with the finest quality produce from lunch until late.

The menu features an array of table snacks, refined starters, fresh seafood, expertly dry-aged steaks, and signature large-format cuts, alongside classic mains and indulgent desserts. For more casual or event-style dining, a curated selection of canapés and bowl foods ensures every appetite is thoughtfully catered to.



5-Course Festive Menu

£95 Per Person

THE
LIBERTINE
THE ROYAL EXCHANGE

Amuse-Bouche

DUCK RILLETTTE

Toasted brioche, cornichons & fig chutney

CARAMELISED FIG, THYME & CHESTNUT TART **VE**

CRAB SALAD ON ENDIVE **GF**

Starters

CORNISH CRAB CROQUETTES

Lobster aioli, keta caviar, parsley oil

JERUSALEM ARTICHOKE SOUP

Truffle oil, roasted hazelnuts **VE/GF**

SCALLOP ST. JACQUES

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

BEEF CARPACCIO

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

Mains

ROASTED NORFOLK TURKEY CROWN & ALL THE TRIMMINGS

Duck fat roast potatoes, pigs in blanket, braised red cabbage, glazed root vegetables, red wine gravy, cranberry & mulled spice sauce **GF***

ROASTED HALIBUT

Crayfish and saffron bisque, rope grown mussels, chantenay carrots, buttered greens

HAFOD CHEDDAR, CELERIAC & WILD MUSHROOM PITHIVIER

Rosemary roast potatoes, glazed root vegetables & red wine gravy **V/VE***

DRY-AGED SIRLOIN **300G**

Grilled Sirloin steak, tripled cooked chips, watercress & peppercorn sauce **GF**

Cheeseboard

ARTISAN CHEESE BOARD

A curated selection of artisanal cheeses by Neal's Yard, served with sticky fig chutney and crisp crackers

Desserts

CHRISTMAS PUDDING

Brandy plant cream & cranberry compote **VE/GF**

DARK DECADENT CHOCOLATE MOUSSE TORTE

Rich chocolate mousse with a white chocolate and cream centre, infused with whisky and coffee liqueur **V**

STICKY TOFFEE PUDDING

toffee sauce, & vanilla bean ice cream **V/GF**

BAKED CHEESECAKE

mulled winter berry compote **V/GF**

Canapés

£4 PER CANAPÉ | 4/6 CANAPÉS PER PERSON
MIN ORDER, 50 PER ITEM

Plant & Vegetarian

CHICKPEA & CAULIFLOWER BHAJI WITH MANGO CHUTNEY **VE**

BEETROOT & GOATS CHEESE CROUSTADE **V**

CARAMELISED FIG, THYME & CHESTNUT TART **VE**

PLANT SLIDERS **VE**

CAMEMBERT CROQUETTES & MULLED CRANBERRY SAUCE **V**

Meat

CHICKEN LOLLIPOPS WITH HOUSE HOT SAUCE **GF**

SAGE BUTTER GLAZED CHICKEN SKEWERS **GF**

BEEF SLIDERS

ROAST BEEF & HORSERADISH MINI-YORKSHIRE PUDDING

DUCK RILLET ON BRIOCHE CROUTE **GF**

Fish

SMOKED SCOTTISH SALMON BLINI

CRAB SALAD ON THE ENDIVE

BEER BATTERED HADDOCK GOJONS WITH TARTARE SAUCE

MONKFISH SCAMPI & LEMON AIOLI

PRAWN COCKTAIL CUPS **GF**

Sweet

DARK CHOCOLATE BROWNIE BITES **VE GF**

VANILLA CHEESECAKE

RASPBERRY PAVLOVA **V GF**

STRAWBERRY & CHANTILLY CREAM TART **V**

Signature Bowls

£8 PER BOWL | 3-4 BOWLS PER PERSON
MINIMUM ORDER: 50 PER BOWL

Plant & Vegetarian

PUMPKIN TORTELLINI, SAFFRON CREAM, ROASTED BUTTERNUT, PESTO OIL **VE**

WILD MUSHROOM, TARRAGON & BLACK TRUFFLE RISOTTO **VE GF**

ROOT VEGETABLE & PUY LENTIL COTTAGE PIE, SWEET POTATO MASH **VE GF**

WINTER HEIRLOOM TOMATO & BOCCONCINI MOZZARELLA SALAD **V GF**

Meat

LINCOLNSHIRE SAUSAGE, BUTTERY MASH & CARAMELISED RED ONION GRAVY

GRILLED PEPPERED BEEF STEAK, THICK CUT CHIPS & BEARNAISE SAUCE **GF**

BLACKENED CHICKEN, CREAMED CORN, MAPLE GLAZED BACON **GF**

CORNISH LAMB RUMP, BRAISED RED CABBAGE & ROSEMARY JUS **GF**

Fish

PRAWN COCKTAIL, AVOCADO & MARIE ROSE DRESSING **GF**

BEER BATTERED FISH & CHIPS, TARTARE SAUCE & MUSHY PEAS

FISH PIE **GF**

HERB CRUSTED SEABASS, CRISPY PARSLEY POTATOES & SAFFRON BISQUE **GF**

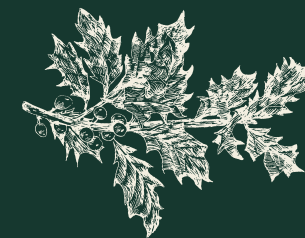
Sweet

CHOCOLATE BROWNIE & ICE-CREAM **V GF**

BAKED VANILLA CHEESECAKE & SUMMER BERRY COMPOTE **V**

FRESH FRUIT SALAD, COCONUT CREAM, TOASTED SEEDS **VE GF**

MANGO & PASSION FRUIT ETON MESS **V GF**





LIVE OYSTER SHUCKING

Professional shucker and mobile shucking station / Accompanying condiments - Lemon, Mignonette & Hot Sauce/
Up to 3 hours of service

200 OYSTERS: £650+VAT
200 West Mersea Rocks Oysters

300 OYSTERS: £775+VAT
West Mersea Rocks Oysters

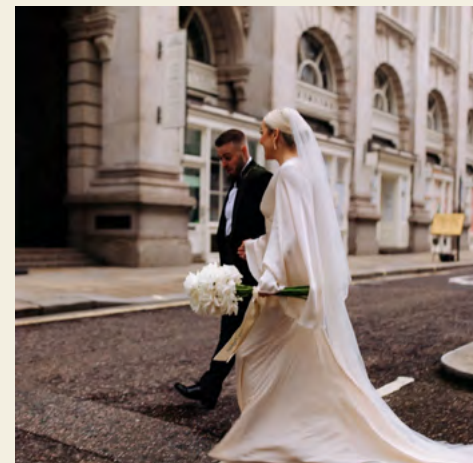




Weddings at The Libertine

Create memories to last a lifetime at The Libertine, a unique London wedding venue. Our historic vaults which once housed treasures from the world over now have a place in your story.

We will work with you to bring your dream London wedding to life, taking care of every detail. Our experienced team leave no stone unturned to ensure your special day is unforgettable



Getting Here

1a The Royal Exchange, Cornhill, London, EC3V 3LL

We're only a few steps away from Bank Station and connected by a plethora of, tubes, buses & trains.



The Grasshopper

The Grasshopper is the family crest of Sir Thomas Gresham, the founder and visionary behind The Royal Exchange. The legend goes that in the thirteenth century, his ancestor Roger de Gresham was abandoned as a baby and left in the tall grass where he was finally discovered by a woman whose attention was drawn to the child by a grasshopper. The symbol can still be found today on the weathervane atop The Royal Exchange.

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Get In Touch

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1a The Royal Exchange, Cornhill, London, EC3V 3LL

www.libertinelondon.co.uk