



# THE LIBERTINE

THE ROYAL EXCHANGE

*Winter 2025*



## *A Chamber Of Spirited Revelry In The Foundations Of The City*

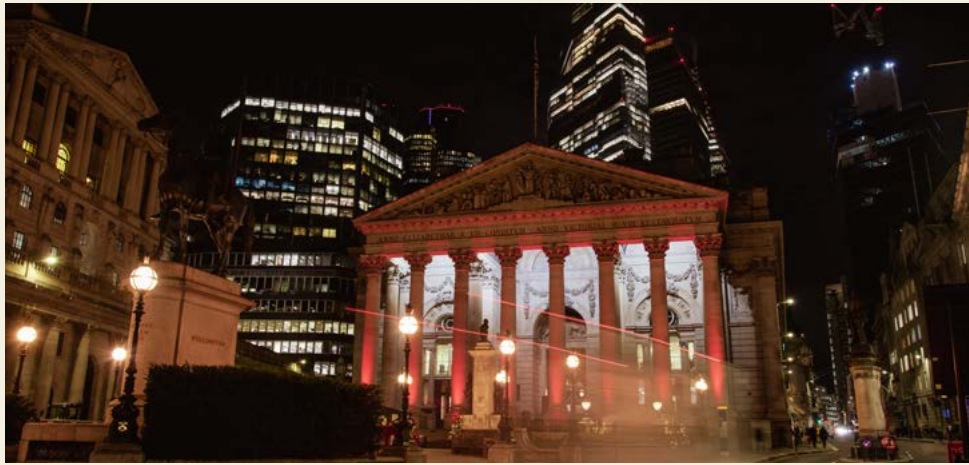
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The vaults beneath The Royal Exchange house a new fortune. Step through the unassuming door on Cornhill and down a spiral staircase where there lies a den of spirited talk and lively tippling; introducing The Libertine.

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*

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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.





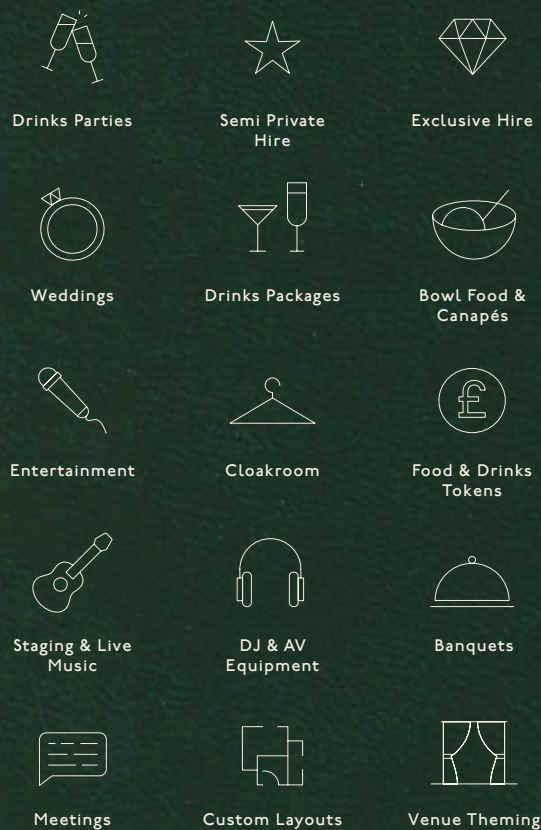




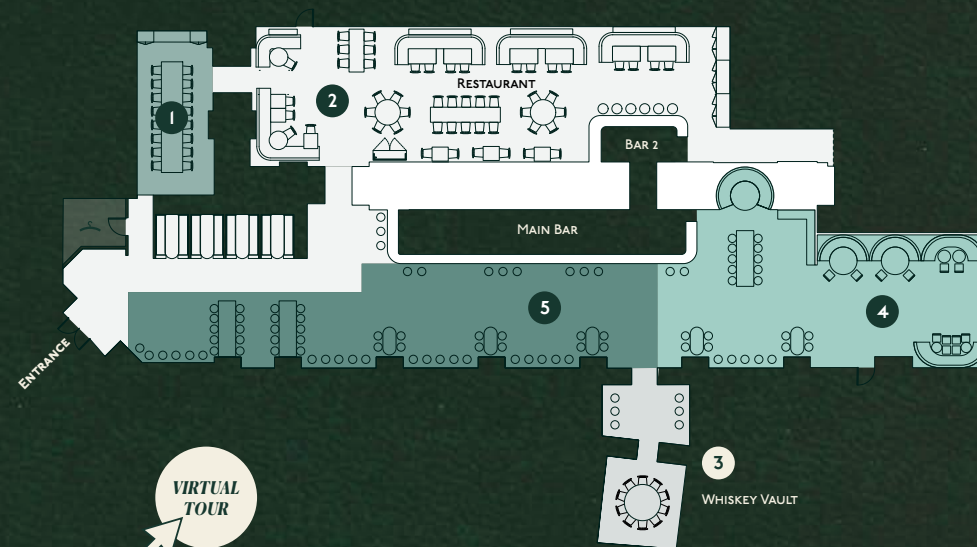




450  
Capacity



## The Space



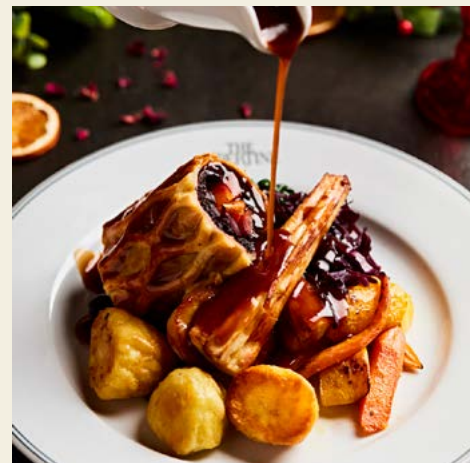
- 1 PRIVATE DINING ROOM  
18 Seated
- 2 RESTAURANT  
Seated 70 or  
Standing 130
- 3 WHISKEY VAULT  
Seated 10  
Standing 25
- 3/4 Standing 125
- 4 CASUAL DINING SPACE  
Standing 100
- 5 THE BAR  
Standing 200  
Includes 3 & 4



## *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.





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## 5-Course Festive Menu

£95 Per Person

### For the Table

**48-HOUR  
SOURDOUGH**  
Today's loaf with whipped,  
salted butter **V**

**BALSAMIC ONIONS**  
Balsamic pickled  
baby onions **V**

**OLIVES**  
Mixed pitted olives, garlic &  
sun-dried tomato **VE/GF**

### Starters

**BEEF CARPACCIO**  
Thinly sliced seared beef fillet,  
truffled pine nut dressing, focaccia  
crumb, sun-dried tomato purée,  
aged parmesan **GF\***

**CORNISH CRAB  
CROQUETTES**  
Lobster aioli, keta caviar, parsley oil

**ROASTED CELERIAC SOUP**  
Truffle oil, apple gel,  
parsnip crisp **VE/GF**

**SCALLOP ST. JACQUES**  
Seared scallops, seaweed & garlic butter,  
parmesan crumb, Avruga caviar

### Mains

**ROASTED NORFOLK TURKEY**  
Duck fat roast potatoes, pigs in blankets,  
braised red cabbage, glazed root vegetables,  
red wine gravy, cranberry & mulled spice  
sauce **GF\***

**WILD MUSHROOM & SPINACH  
GALETTE**  
Pommes Anna, glazed winter vegetable **VE**

**DRY-AGED SIRLOIN 300G**  
Grilled Sirloin steak, triple-cooked chips,  
watercress & peppercorn sauce **GF**

**ROASTED HALIBUT**  
Crayfish and saffron bisque,  
rope grown mussels, chantenay  
carrots, buttered greens **GF**

### Desserts

**CHRISTMAS PUDDING**  
Brandy Plant-Based 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**

**BAKED CHEESECAKE**  
Mulled winter berry  
compote **V/GF**

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

### After

COFFEE & MACARONS TO FINISH

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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## Canapés

£5 PER CANAPÉ | 4-6 CANAPÉS PER PERSON  
MINIMUM ORDER: 50 PER ITEM

### Plant & Vegetarian

SWEET POTATO FALAFELS, PLANT BASED MINTED  
YOGHURT **VE**

BETROOT AND BALSAMIC TARTLET WITH  
HERBED PLANT CREAM CHEESE **VE**

WILD MUSHROOM ARANCINI, SUN-DRIED  
TOMATO PESTO **VE/GF**

PANKO-CRUMBED BRIE BITES  
WITH TRUFFLE MAYO **V/GF**

### Meat

LEMON & THYME CHICKEN LOLLIPOPS WITH  
HOUSE HOT SAUCE **GF**

PIGS IN BLANKETS WITH MULLED  
CRANBERRY SAUCE

MINI BEEF SLIDERS

ROAST BEEF & HORSERADISH  
MINI YORKSHIRE PUDDING

### Fish

WHITE CRAB & CUCUMBER CUPS **GF**

CHIP SHOP COD WITH TARTARE SAUCE

MINI PRAWN BRIOCHE ROLL WITH MARIE ROSE  
SAUCE & CAVIAR

CRISPY PRAWNS WITH SWEET CHILLI & LIME

### Sweet

DARK CHOCOLATE & ORANGE  
BROWNIE BITES **VE/GF**

LEMON POSSET CHOUX BUN **V**

WINTER PAVLOVA **V/GF**

FRENCH MACARON SELECTION **V**

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

## Signature Bowls

£9 PER BOWL | 3-4 BOWLS PER PERSON  
MINIMUM ORDER: 50 PER BOWL

### Plant & Vegetarian

BASIL PESTO GNOCCHI, ASPARAGUS  
& SNOW PEAS  
Charred tomato purée, parmesan crisp **VE**

WILD MUSHROOM, TARRAGON &  
BLACK TRUFFLE RISOTTO  
Vegan parmesan, basil oil **VE/GF**

MINI PLANT BURGER, SMOKED CHEDDAR  
Crispy onions, aioli, rosemary salted fries **VE**  
WINTER HEIRLOOM TOMATO & BOCCONCINI  
MOZZARELLA SALAD  
Purple basil, balsamic glaze **V/GF**

### Meat

ROASTED PIGS IN BLANKET, BUTTERY MASH  
Sage jus, crispy onions

GRILLED BEEF FILLET  
Triple-cooked chips, peppercorn sauce **GF**

BLACKENED CHICKEN, CREAMED CORN  
Chimichurri, sage jus **GF**

MINI CHEESE BURGERS  
Dill pickles, crispy onions, rosemary salted fries

### Fish

CRAYFISH COCKTAIL  
Pickled cucumber, Marie rose, Avruga caviar  
BEER-BATTERED HADDOCK AND CHIPS  
Tartare sauce, minted crushed peas

MINI LOBSTER AND PRAWN BRIOCHE  
Marie Rose, Avruga caviar, fries

HERB-CRUSTED SEABASS  
Mini potato rosti, saffron bisque **GF**

### Sweet

CHOCOLATE AND ORANGE BROWNIE  
Cherry compote **VE/GF**

BAKED VANILLA CHEESECAKE  
Winter berry compote **V/GF**

FRESH FRUIT SALAD  
Coconut cream, toasted seeds **VE/GF**

WINTER BERRY FRUIT ETON MESS  
Whipped cream **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





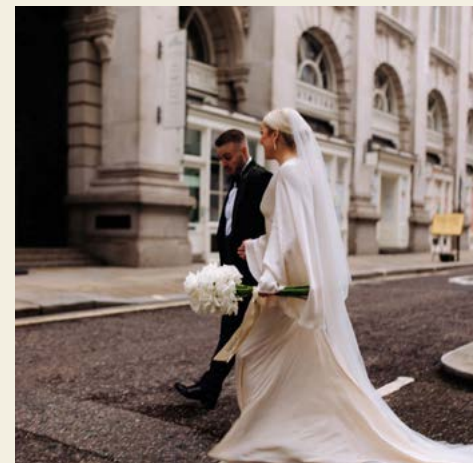


## *Weddings at The Libertine*

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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

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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

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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.



# THE LIBERTINE

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*Get In Touch*

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

[www.libertinelondon.co.uk](http://www.libertinelondon.co.uk)