



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.





RESTAURANT



RESTAURANT



BAR



CASUAL DINING



BAR



PRIVATE DINING ROOM



WHISKEY VAULT



RESTAURANT



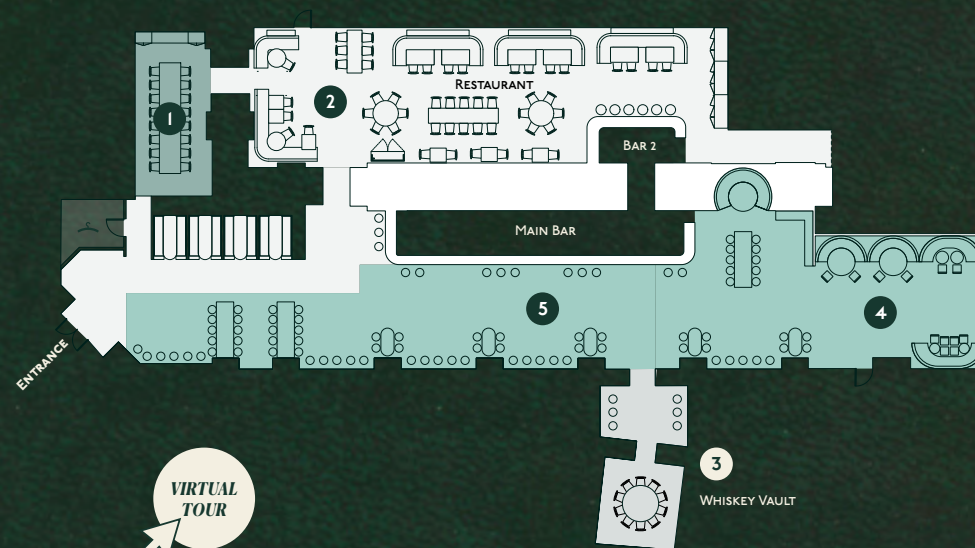
ENTRANCE



450
Capacity



The Space



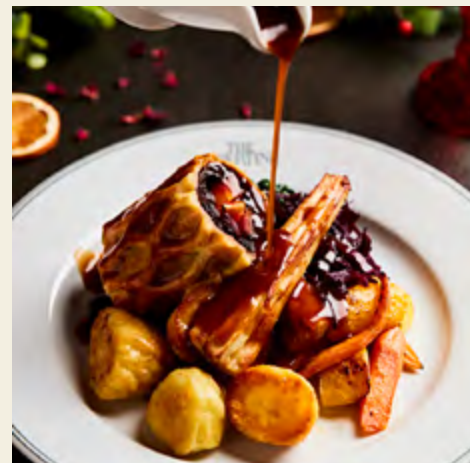
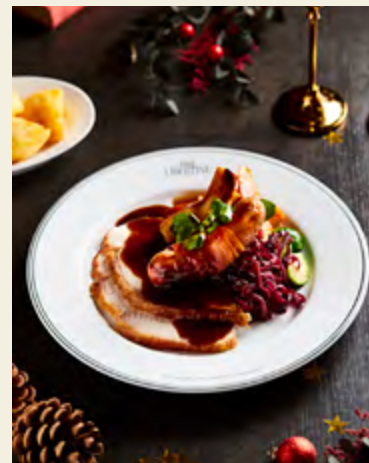
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|---|--|---|
| 1 PRIVATE DINING ROOM
18 Seated | 2 RESTAURANT
Seated 70 or Standing 130 | 3 WHISKEY VAULT
Seated 10 Standing 25 |
| 3/4 Standing 125 | 4 CASUAL DINING SPACE
Standing 100 | 5 THE BAR
Standing 200 Includes 3 & 4 |



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.



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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 **VGF**

**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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Festive 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 **VGF**

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

HONEYCOMB BROWNIE **VE/GF**

LEMON POSSET CHOUX BUN **V**

WINTER PAVLOVA **VGF**

FRENCH MACARON SELECTION **V**

Signature Festive 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 **VGF**

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

HONEYCOMB BROWNIE
Cherry compote **VE/GF**

BAKED VANILLA CHEESECAKE
Winter berry compote **VGF**

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

WINTER BERRY FRUIT ETON MESS
Whipped cream **VGF**

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



LIVE OYSTER SHUCKING

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

200 OYSTERS: £900+VAT
West Mersea Rocks Oysters

300 OYSTERS: £1200+VAT
West Mersea Rocks Oysters

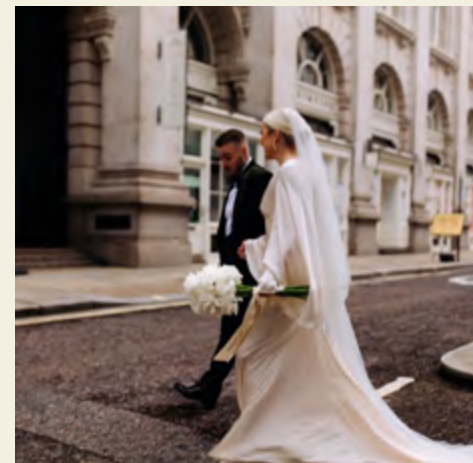




Weddings at The Libertine

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

events@incipio-group.co.uk
020 4513 2499

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

www.libertinelondon.co.uk