

## For The Table

### SMOKED ALMONDS 4 Smoky roasted almonds **VE/GF**

### OLIVES 4.5

Mixed pitted olives, garlic & sundried tomato **VE/GF**

### BALSAMIC ONIONS 4.5 Balsamic pickled baby onions **V**

### 48-HOUR SOURDOUGH 5 Today's loaf with whipped, salted butter **V**

### AUBERGINE CRISPS 7

Crispy aubergine drizzled with maple, thyme & tomato chutney **VE/GF**



### OSCIETRA EXMOOR CAVIAR 95 30g

## Seafood

### BEER BATTERED FISH & CHIPS 22.5

Battered haddock fillet, triple-cooked chips, minted crushed peas, tartare sauce, lemon

### LIBERTINE FISH PIE 26

Poached salmon, king prawn, cod cheeks, smoked haddock, white wine sauce, Cheddar mash, glazed vegetables

### KING PRAWN & LOBSTER ROLL 30

Butter poached king prawn & lobster, horseradish Marie Rose, avruga and trout caviar, served in a toasted brioche bun, skin-on fries

### MARKET FISH

Please ask your server for the fish of the day



## Sides

### TRIPLE-COOKED CHIPS **VE/GF** 6

With rosemary salt

### SKIN-ON FRIES **VE/GF** 5.5

### RED LEICESTER MAC **V** 6.50

### BUTTERED NEW POTATOES **VE\*/GF** 6.50

### CREAMED CORN **V/GF** 6.5

### ROSEMARY & MAPLE CARROTS **V/VE\*/GF** 6

### BUTTERED KALE **V/VE\*/GF** 6

### TENDERSTEM BROCCOLI **V/VE\*/GF** 5

### LITTLE CAESAR SALAD **VE\*/GF\*** 5.5

## Starters

### PANKO-CRUMBED VENISON TERRINE 17

Walnut purée & mustard dressing

### SMOKED HALIBUT 13

White miso dressing, pickled cucumber & toasted black sesame **GF**

### BEETROOT CARPACCIO 11

Plant based crumbed cheese, sundried tomato, walnut purée, balsamic pearls **VE/GF**

### LIBERTINE CAESAR SMALL 9.5 / LARGE 13.5

Little gem lettuce, Caesar dressing, cured anchovies, soft boiled golden egg, croutons & Grana Padano **VE\*/GF\***  
+ GRILLED CHICKEN 4.5 / + BACON 2

### CORNISH CRAB CROQUETTES 17

Lobster aioli, keta caviar, parsley oil

### SCALLOP ST. JACQUES 17

Seared scallops, garlic butter, Parmesan crumb, avruga caviar

### CHICKEN LOLLIPOPS 11.5

Crisp fried chicken bonbons, creamed corn, house hot sauce, crunchy shallots & chives **GF**

### BEEF CARPACCIO 16.5

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

## Oysters



### MARKET OYSTERS SIX 29 / TWELVE 55

Today's best, served on ice with shallot vinaigrette & lemon



## Mains

### WILD MUSHROOM & SPINACH GALETTE 18.50

Pomme anna, glazed winter vegetables **V/VE\***

### PLANT BURGER 19

Mushroom and beetroot patty, smoked cheese, garlic aioli, lettuce, tomato, crispy shallots, pickles, skin-on fries  
**VE** + **PLANT-BASED BACON 2.5**

### BUTCHER'S BLOCK

Please ask your server for the butcher's choice of the day



### GRILLED LAMB RUMP 35

Braised red cabbage, heritage carrots, red wine jus & mint sauce

### WAGYU BEEF BURGER 25

Wagyu beef patty, West Country Cheddar, tomato, house burger sauce, crispy onions, pickles, lettuce, skin-on fries **GF\***  
+ **STREAKY BACON 2.5**

### BLACKENED CHICKEN 24.5

Charred Cajun chicken breast, creamed corn, maple glazed bacon lardons, Padrón peppers & chimichurri **GF**

## Steaks

### DRY AGED

### RUMP 300g/29

### SIRLOIN 300g/42

### RIB-EYE 400g/48

### FILLET 300g/49

### SAUCES 3.5

### Black Truffle Diane |

Chimichurri **VE/GF** | Red Wine Gravy **GF** |

Stilton Blue Cheese **GF** |

Green Peppercorn **GF** | Béarnaise **V/GF**

### SHARING CHATEAUBRIAND

### SERVES 2 90

600g prime chateaubriand steak, served with triple-cooked chips, buttered greens, peppercorn sauce & Béarnaise

### TASTING BOARD SERVES 3-4 180

1.3-kilogram selection of dry-aged prime cuts, including Beef fillet, Sirloin, Rib-eye & Rump, served with your choice of three sides & three sauces

We work closely with our butchers, sourcing ethically from native breeds that eat and live naturally



# THE LIBERTINE

THE ROYAL EXCHANGE

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