

For The Table

SMOKED ALMONDS 4
Smokey 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

Steaks

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

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**

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

Sides

TRIPLE-COOKED CHIPS VE/GF 6
With rosemary salt

SKIN-ON FRIES VE/GF 5.5

RED LEICESTER MAC V 6.50

BUTTERED JERSEY ROYALS 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

CHICKEN LOLLIPOPS 11.5
Crisp fried chicken bonbons, creamed corn, house hot sauce, crunchy shallots & chives **GF**

BEETROOT CARPACCIO 11
Plant based crumbed cheese, sundried tomato, walnut purée, balsamic pearls **VE/GF**

BEEF CARPACCIO 16.5
Thinly sliced seared beef fillet, truffled pine nut dressing, focaccia crumb, sun-dried tomato purée, aged Parmesan

SCALLOP ST. JACQUES 17
Seared scallops, wild garlic butter, Parmesan crumb, avruga caviar

CORNISH CRAB CROQUETTES 17
Lobster aioli, keta caviar, parsley oil

Oysters



MARKET OYSTERS SIX 29 / TWELVE 55
Today's best, served on ice with shallot vinaigrette & lemon



Sunday Roast

DRY AGED SIRLOIN OF BEEF 27
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 CHICKEN SUPREME 25.5
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**

SHARING CHATEAUBRIAND SERVES 2 95
600g prime chateaubriand steak, served herb beurre noisette, duck fat roast potatoes, heritage carrots, buttered greens, parsnip purée, Yorkshire pudding & red wine gravy **GF***

For The Table

LIBERTINE 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

WILD MUSHROOM & SPINACH GALETTE 18.50
Pomme anna, glazed winter vegetables **V/VE***

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

BEER BATTERED FISH & CHIPS 22.5
Battered haddock fillet, triple-cooked chips, minted crushed peas, tartare sauce, lemon

PLANT BURGER 19
Mushroom, onion and beetroot patty, smoked cheese, wild garlic aioli, lettuce, tomato, crispy shallots, pickles, skin-on fries **VE** | **+ PLANT BASED BACON 2.5**

THE LIBERTINE
THE ROYAL EXCHANGE

V Vegetarian
V* Vegetarian Option Available
VE Vegan

VE* Vegan Option Available
GF Gluten Free
GF* Gluten Free Option Available

12.5% discretionary service charge will be added to your bill

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



THE LIBERTINE

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