

Set Menu

£90 PER PERSON

FOR THE TABLE

GORDAL OLIVES **VE/GF**

ARTISAN SOURDOUGH BREAD **V**

Glastonbury butter

Starters

BRESAOLA

Toasted hazelnut purée, parmesan,
caper berries, olive oil

SCALLOP ST. JACQUES

Seared scallop, garlic butter,
Parmesan crumb, avruga caviar

WEST LONDON BURRATA

Isle of Wight tomato salad,
focaccia crumb, basil,
olive oil **VE*/GF***

STEAK TARTARE

Capers, shallots, cornichons, Dijon
mustard, Clarence Court egg yolk
& crostini



MARKET OYSTERS EACH 4.5

Served on ice with shallot
vinaigrette & lemon



OSCIETRA EXMOOR CAVIAR 95

30g of caviar, served with
toasted blinis, lemon & dill
crème fraîche

Mains

ROASTED FILLET OF HALIBUT

Charred broccoli crushed new
potatoes, lobster & mussel
bisque **GF**

ROASTED CORN-FED CHICKEN

Charred asparagus, morel
mushroom velouté **GF**

SPRING LAMB CUTLETS

Crushed new potatoes, petit pois
à la française, bacon lardons, red
wine jus **GF**

CELERIAC MILANESE

Toasted British grains, summer
vegetable salad, herb vinaigrette
VE/GF

DRY-AGED SIRLOIN 300G

Triple-cooked chips, green peppercorn
sauce, watercress **GF**

Desserts

BAKED BASQUE CHEESECAKE

Served with a rhubarb compote
V/GF

DARK DECADENT CHOCOLATE MOUSSE TORTE

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

ARTISAN CHEESE BOARD

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

HACKNEY SORBETTO SELECTION 1 SCOOP

Sicilian Lemon/ Alfonso Mango/
Raspberry / Coconut **VE/GF**

TO FINISH

COFFEE & PETIT FOURS

Café Americano served with a selection of sweet treats
Parisian almond macaroons, mini Chocolate Croustillant

Set Menu

£60 PER PERSON

FOR THE TABLE

GORDAL OLIVES **VE/GF 6**

ARTISAN SOURDOUGH BREAD **v 6**

Glastonbury butter

Starters

BRESAOLA

Toasted hazelnut purée, parmesan,
caper berries, olive oil

WEST LONDON BURRATA

Isle of Wight tomato salad,
focaccia crumb, basil,
olive oil **VE*/GF***

SEABREAM CRUDO

Chilli, lime, pink grapefruit,
olive oil **GF**

LIBERTINE CAESAR

Caesar dressing, cured anchovies,
soft boiled egg, croutons & Grana
Padano **VE***

+ GRILLED CORN-FED CHICKEN 6
+ SMOKED BACON LARDONS 2

Mains

CELERIAC MILANESE

Toasted British grains, summer
vegetable salad, herb vinaigrette
VE/GF

WAGYU BEEF BURGER

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

KING PRAWN & LOBSTER ROLL

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

ROASTED CORN-FED CHICKEN

Charred asparagus, morel
mushroom velouté **GF**

DRY-AGED RUMP 300G

Triple-cooked chips, green peppercorn
sauce, watercress **GF**

Desserts

BAKED BASQUE CHEESECAKE

Served with a rhubarb compote
V/GF

DARK DECADENT CHOCOLATE MOUSSE TORTE

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

ARTISAN CHEESE BOARD

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

HACKNEY SORBETTO SELECTION **1 SCOOP**

Sicilian Lemon/ Alfonso Mango/
Raspberry / Coconut **VE/GF**

THE LIBERTINE

THE ROYAL EXCHANGE



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

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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ROYAL EXCHANGE, CORNHILL, LONDON, EC3V 3LL

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