

THE LIBERTINE

THE ROYAL EXCHANGE

For over 450 years, merchants from across Europe gathered here to meet, trade and dine. Today, our menu reflects that heritage, bringing together classic European dishes and the best of British produce.

For The Table

SUN-BLUSHED TOMATO & BLACK OLIVE TAPENADE 4 VE
Focaccia crostini

ARTISAN SOURDOUGH BREAD 6 V
Glastonbury butter

COURGETTE & SAGE CRISPS 7 V/GF
With lemon & dill crème fraîche

GORDAL OLIVES 6 VE/GF

HOUSE PICKLES 5 VE/GF

Starters

STEAK TARTARE 17
Capers, shallots, cornichons, Dijon mustard, Clarence Court egg yolk & crostini

LIBERTINE CAESAR SMALL 9.5 / LARGE 13.5
Caesar dressing, cured anchovies, soft boiled egg, croutons & Grana Padano **VE***
+ **GRILLED CORN-FED CHICKEN 6**
+ **SMOKED BACON LARDONS 2**

ROASTED BONE MARROW 12
Parsley crumb, toasted sourdough

KING PRAWN COCKTAIL 17
King prawns with iceberg lettuce & Marie Rose sauce

WEST LONDON BURRATA 13.5
Isle of Wight tomato salad, focaccia crumb, basil, olive oil **V/GF***

SEABREAM CRUDO 15
Chilli, lime, pink grapefruit, olive oil **GF**

BRESAOLA 16.5
Toasted hazelnut purée, parmesan, caper berries, olive oil

SCALLOPS ST JACQUES 17
Seared scallops, garlic butter, parmesan crumb, avruga caviar

Raw Bar



Oysters

MALDON ESSEX OYSTERS
SIX 29 / TWELVE 55

Served on ice with shallot vinaigrette & lemon

Pair with: Rathfinny English Sparkling **12.5**



OSCIETRA EXMOOR CAVIAR 95

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

Steaks

Our beef is sourced from Porterford Butchers, a third-generation family butcher in the heart of the City, delivering native breeds daily

DRY AGED
RUMP 300g / 29
SIRLOIN 300g / 42
RIB-EYE 400g / 55
FILLET 300g / 58

CHATEAUBRIAND
SERVES 2 120

600g prime chateaubriand steak, served with triple-cooked chips, buttered greens, tomato & red onion salad, peppercorn sauce & béarnaise

THE LIBERTINE 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

SAUCES 3.5
Black Truffle Diane | Chimichurri **VE/GF** | Red Wine Gravy **GF** | Stilton Blue Cheese **GF** | Green Peppercorn **GF** | Béarnaise **V/GF**

Mains

ROASTED CORN-FED CHICKEN 26
Charred asparagus, morel mushroom velouté **GF**

SPRING LAMB CUTLETS 37
Crushed new potatoes, petit pois à la française, bacon lardons, red wine jus **GF**

PLANT BURGER 19
Mushroom and beetroot patty, smoked cheese, garlic aioli, lettuce, tomato, crispy shallots, pickles, skin-on fries **VE**

WAGYU BEEF BURGER 25
Aged Yorkshire Wagyu beef patty, West Country Cheddar, tomato, house burger sauce, crispy onions, pickles, lettuce, skin-on fries **GF***
+ **STREAKY BACON 2.5**

CELERIAC MILANESE 18.5
Toasted British grains, summer vegetable salad, herb vinaigrette **VE/GF**

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



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 & 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

RED LEICESTER MAC V 6.5

BUTTERED NEW POTATOES V/VE* GF 6.5

CREAMED MASH POTATOES V/GF 6.5

ROSEMARY & MAPLE CARROTS V/VE*GF 6

SKIN ON FRIES VE/GF 5.5

TENDERSTEM BROCCOLI V/VE*GF 6

TOMATO & ONION SALAD VE/GF 6

BUTTERED SPRING GREENS V/VE*GF 6

LITTLE CAESAR SALAD VE* 5.5

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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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