



THE LIBERTINE

THE ROYAL EXCHANGE

Winter 2026



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 housed treasures from across the world, we invite you to eat, drink and be merry with us this Christmas at The Libertine. There is no finer place to celebrate the Festive Season





Spirited Celebrations

Forget the world outside and create festive memories in a space like no other. We are delighted to offer our guests a truly special experience this winter at The Libertine, with beautiful surroundings, warm hospitality and exceptional food and drink.





RESTAURANT



Click to see our
spaces in action

RESTAURANT



BAR



CASUAL DINING



BAR



PRIVATE DINING ROOM



WHISKEY VAULT



RESTAURANT



ENTRANCE



450 Capacity



Drinks Parties



Semi Private Hire



Exclusive Hire



Weddings



Drinks Packages



Bowl Food & Canapés



Entertainment



Cloakroom



Food & Drinks Tokens



Staging & Live Music



DJ & AV Equipment



Banquets



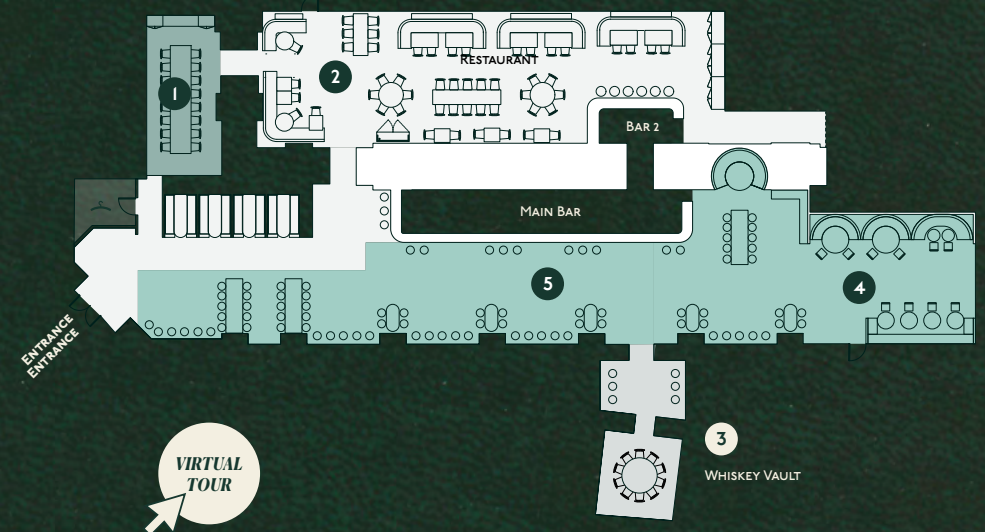
Meetings



Custom Layouts



Venue Theming



1 PRIVATE DINING ROOM
18 Seated

2 RESTAURANT
Seated 70 or
Standing 130

3 WHISKEY VAULT
Seated 10
Standing 30

3/4 Standing 125

4 GRESHAM'S
Standing 100

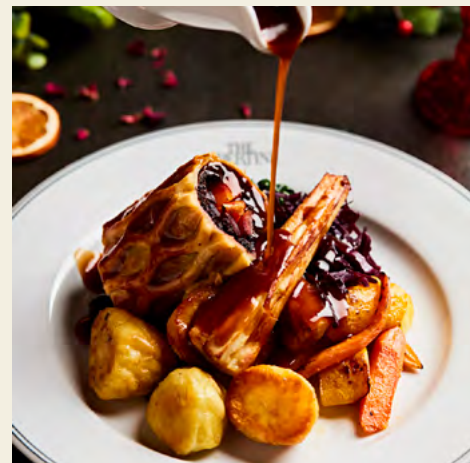
5 THE BAR
Standing 200
Includes **3 & 4**



Food & Drink Under Historic Arches

Exceptional food and drink is at the heart of any great celebration. From indulgent three course dining to spirited cocktail and canapé parties, our festive menus are sure to delight this Christmas.

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.



5-Course Festive Menu

£100 PER PERSON

For The Table

MIXED OLIVES & SUN-DRIED
TOMATOES **VE**

ARTISAN SOURDOUGH
Croxtan Manor butter **V**

Starters

WILD MUSHROOM & PLANT-BASED
FETA CHEESE PÂTÉ
Red pesto, white truffle oil & focaccia crostini
VE/GF*

SEARED SCALLOPS
Crushed peas, bacon lardons & chicken jus **GF**

DRY-AGED BEEF CARPACCIO
Black garlic & horseradish aioli, shaved parmesan
GF

LOCH DUART SALMON RILLETTÉ
Dill crème fraîche & pickled fennel

ROAST BUTTERNUT SQUASH SOUP
Spiced honey, courgette crisps &
smoked sea salt **VE/GF**

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***

DRY-AGED SIRLOIN 300G
Grilled sirloin steak, triple-cooked chips,
watercress & peppercorn sauce **GF**

ROASTED RUMP OF LAMB
Fondant potato, heritage carrots, braised red
cabbage, red wine jus, parsnip crisp **GF**

BEETROOT & ROASTED RED ONION
TARTE TATIN
Glazed winter vegetables, fondant potato, braised
red cabbage, red wine & sage gravy **VE**

PAN ROASTED HALIBUT
Crushed potato cake, charred broccoli, lobster &
king prawn bisque, caviar **GF**

Desserts

ARTISAN CHEESE BOARD
A curated selection of artisanal cheeses, fig
chutney, crisp crackers

DARK DECADENT CHOCOLATE
MOUSSE
Rich chocolate mousse with a white chocolate
centre **V**

CHRISTMAS PUDDING
Brandy & vanilla custard, cranberry jam **VE/GF**
HACKNEY SORBET SELECTION **VE/GF**
Sicilian Lemon / Alphonso Mango / Raspberry /
Coconut

BRÛLÉED LEMON TART
Raspberry coulis, crisp lemon tuile **V**

After

COFFEE & MINI MINCE PIES

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

Festive Canapés

£5 PER CANAPÉ | 4-6 CANAPÉS PER PERSON
MIN ORDER, 30 PER ITEM

Meat

MINI YORKSHIRE PUDDING
Roasted sirloin, creamed horseradish
SMOKED CHICKEN AND SAGE ARANCINI
Black truffle aioli **GF**
MINI BEEF BURGERS
House sauce & vintage cheddar
PIGS IN BLANKETS
Winter spiced honey glaze

Plant / Vegetarian

TAPENADE CROSTINI
Basil cream **VE**
ROASTED CELERIAC & APPLE TART
Preserved lemon gel **VE**
ROASTED BUTTERNUT SQUASH
& SAGE ARANCINI
Garlic aioli **VE/GF**
GORDAL OLIVES, TOMATO &
BOCCONCINI SKEWERS
Smoked salt **GF**

Fish

KING PRAWN BRIOCHE ROLL
Marie rose sauce, caviar
MINI CRAB AND HERB CRÈME FRAÎCHE
CROISSANT
LOCH DUART SALMON RILLETTÉ
Herb crème fraîche, black caviar, served in a cucumber cup
GF
MINI BEER BATTERED HADDOCK
Tartare sauce

Dessert

LEMON BRÛLÉE TART **V**
CHOCOLATE CROUSTILLANT **V**
BAKEWELL TART **V**
HONEYCOMB CHOCOLATE BROWNIE **GF**

Premium

£8 PER CANAPÉ | 4-6 CANAPÉS PER PERSON
MIN ORDER, 30 PER ITEM

WHITE CRAB & LOBSTER TART
Black caviar, chive oil

MALDON OYSTER TROUT CAVIAR **GF**
Champagne vinaigrette

PANKO CRUMBED BEEF SHIN
& VENISON TERRINE **GF**
Smoked chilli jam

DRY AGED BEEF TARTARE
FOCACCIA CROSTINI
Black truffle emulsion

Festive Bowls

£9 PER BOWL | 2-3 BOWLS PER PERSON
MIN ORDER, 30 PER ITEM

Meat

MINI CHEESEBURGER
Dill pickle, crispy onions, rosemary salted fries
GRILLED BEEF FILLET
Triple cooked chips, bearnaise sauce **GF**
ROASTED RUMP OF LAMB
Braised puy lentils, winter root vegetables, red wine jus **GF**
ROASTED PIGS IN BLANKETS
Buttery mash, sage jus, crispy onions

Plant / Vegetarian

MINI VEGAN BURGER
Mushroom and beetroot patty, vegan smoked Applewood
cheese, black garlic, tarragon aioli **VE**
ROASTED CELERIAC
Braised puy lentil & root vegetables, red wine gravy **VE/GF**
SPINACH GNOCCHI
Basil pesto, winter mushrooms, toasted pine nuts **VE**
HEIRLOOM TOMATO & BOCCONCINI
MOZZARELLA
Olive oil, fresh basil, smoked salt **GF**

Fish

MINI FISH & CHIPS
Beer-battered haddock, Libertine tartare sauce, crushed
peas, triple-cooked chips
MINI PRAWN BRIOCHE
Marie rose sauce, black caviar, cajun fries
CRAY FISH COCKTAIL
Pickled cucumber, Marie rose sauce, avruga caviar
ROASTED SALMON FILLET
Tenderstem broccoli, romesco sauce **GF**

Dessert

CREAMY TIRAMISU
Raspberry coulis **V**
STICKY TOFFEE PUDDING
Winter berry compote **VE**
BRÛLÉED GLAZED LEMON TART
Raspberry meringue **V**
MORELLO CHERRY EATON MESS
Crispy meringue, Crème Chantilly **V/GF**



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

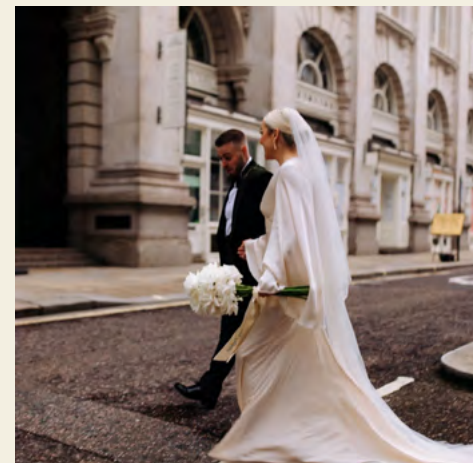




Weddings at The Libertine

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.

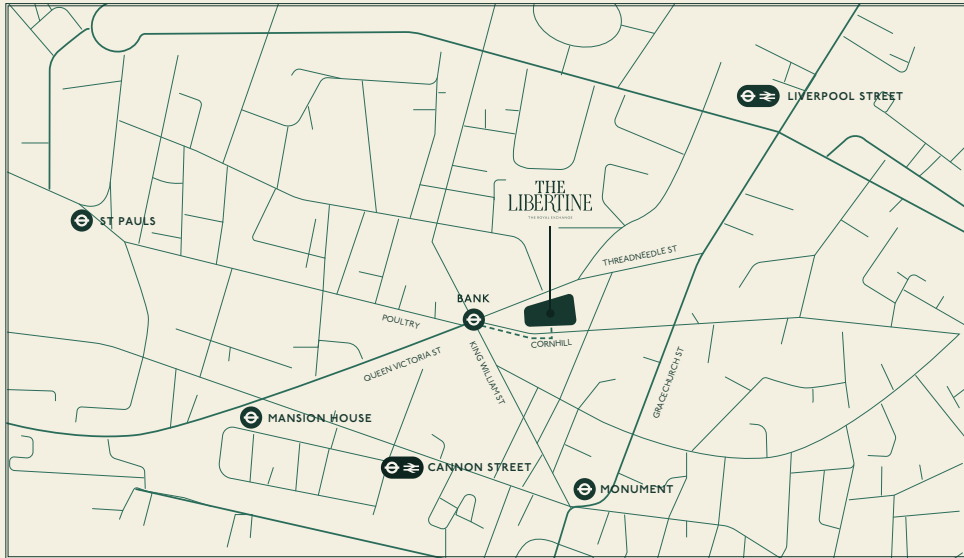
We will work with you to bring your dream London wedding to life, taking care of every detail. Our experienced team leave no stone unturned to ensure your special day is unforgettable



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

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

www.libertinelondon.co.uk