# 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 **VE 5**
Focaccia crostini

ARTISAN SOURDOUGH BREAD **V 6**
Glastonbury butter

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

GORDAL OLIVES **VE/GF 6**

## Starters

DRY-AGED BEEF CARPACCIO **17**
Black garlic & horseradish aioli, tomato pesto, shaved Parmesan **GF**

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

WILD MUSHROOM & PLANT-BASED FETA CHEESE PÂTÉ **13.5**
Red pesto, white truffle oil & focaccia crostini
**VE/GF***

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

SLOW ROASTED PORK BELLY **15**
Celeriac purée, red wine jus, apple gel **GF**

SEARED SCALLOPS **18**
Crushed garden peas, smoked bacon lardons & chicken jus **GF**

## Raw Bar



### Oysters

MALDON ESSEX OYSTERS
**SIX 29 / TWELVE 55**
Served on ice with shallot vinaigrette & lemon **GF**

*Pair with: Rathfinny English Sparkling **16***



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**
1.3kg 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**
Black truffle and potato gratin, morel mushroom velouté **GF**

ROASTED RUMP OF LAMB **34**
Autumn vegetables, braised lentils, burnt leek & mint sauce, red wine jus **GF**

FOREST BURGER **19**
Fermented forest mushrooms, smoked plant cheese, garlic aioli, lettuce, tomato, crispy shallots, pickles, skin-on fries **VE**

WAGYU BEEF BURGER **25**
Aged Yorkshire wagyu beef patty, mature cheddar, tomato, crispy shallots, lettuce, house burger sauce, pickles, skin-on fries **GF***
**+ STREAKY BACON 2.5**

CELERIAC MILANESE **19.5**
Braised lentils & root vegetables, charred asparagus, squash & saffron velouté **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

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

RED LEICESTER MAC **V 6.5**

BUTTERED NEW POTATOES **V/VE*/GF 6.5**

PETITS POIS À LA FRANÇAISE **GF 6.5**
Baby onion, smoked bacon lardons, baby gem lettuce

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

TENDERSTEM BROCCOLI **V/VE*/GF 6**

TOMATO & ONION SALAD **VE/GF 6**

BUTTERED 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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