

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**



For every steak sold, we'll donate £1 to Action Against Hunger, to help fight hunger in the UK and around the world.

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

WWW.LIBERTINELONDON.CO.UK · 0203 772 6610

ROYAL EXCHANGE, CORNHILL, LONDON, EC3V 3LL

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