

## FOR THE TABLE

**SMOKED ALMONDS 4**  
Smoky roasted almonds **VE/GF**

**OLIVES 4.5**  
Mixed pitted olives, garlic & Romano red pepper **VE**

**48-HOUR SOURDOUGH 4.5**  
Today's loaf & salted butter **V**

**AUBERGINE CRISPS 7**  
Crispy aubergine drizzled with maple, thyme & tomato chutney **VE/GF**

## STARTERS

**SEVERN & WYE HOT SMOKED SALMON 16**  
With horseradish crème fraiche, Jersey royals salad, capers, parsley & black caviar **GF**

**CHICKEN LOLLIPOPS 9.5**  
Crisp fried chicken bonbons, creamed corn, house hot sauce, crunchy shallots & chives **GF**

**BETROOT TARTARE 11**  
Diced Cambridge beetroot, walnut dressing, sour apple, plant crème fraiche, crisp bread **VE/GF\***

**BEEF CARPACCIO 16.5**  
Thinly sliced seared beef fillet, truffled pine nut dressing, focaccia crumb, sun-dried tomato puree, aged parmesan

**SCALLOP ST. JACQUES 17**  
Seared scallops, seaweed & garlic butter, parmesan crumb, avruga caviar

## OYSTERS

**MARKET OYSTERS 29 / 55**  
**AVAILABLE IN PLATES OF SIX OR TWELVE**  
Today's best, served on ice with shallot vinaigrette & lemon



## Sunday Roast

### THE ROASTS

**DRY AGED SIRLOIN OF BEEF 26**  
Slow roasted dry aged sirloin of beef, basted with herb beurre noisette, duck fat roast potatoes, heritage carrots, buttered greens, parsnip puree, Yorkshire pudding & red wine gravy **GF\***

**LEMON & THYME ROASTED CHICKEN SUPREME 24**  
Duck fat roast potatoes, heritage carrots, buttered greens, parsnip puree, Yorkshire pudding & red wine gravy **GF\***

**ROASTED BUTTERNUT SQUASH WELLINGTON 23**  
Roasted squash, savoy cabbage, beetroot, wild mushroom duxelle in golden pastry, roasted potatoes, seasonal greens, heritage carrots, parsnip puree & Red wine gravy **VE**

**BUTCHER'S BLOCK**  
Please ask your server for the butcher's choice of the day  
**AVAILABLE AS A SINGLE COURSE OR SHARING OPTION**



## FOR THE TABLE

**ROASTED ROOTS 5**  
Rosemary salt **VE/GF**

**LIBERTINE CAULIFLOWER CHEESE 6.75**  
Cheddar cheese sauce, brie & herb gratin **V**

**PIGS IN BLANKETS 7**  
Roasted chipolatas wrapped in honey glazed bacon

**DUCK FAT ROAST POTATOES 4.5**

## MAINS

**PRIMAVERA GNOCCHI 18**  
Wild garlic & basil pesto, steamed English asparagus, polenta & plant Grana Padano crisp **VE**

**WAGYU BEEF BURGER 21.5**  
Aged wagyu beef patty, West Country cheddar, tomato, house burger sauce, crispy onions, pickles, gem lettuce, skin on fries **GF\***  
**+ STREAKY BACON £2.5**

**LIBERTINE FISH PIE 26**  
Poached salmon, king prawn, cod cheeks, smoked haddock, white wine sauce, Cheddar mash, glazed vegetables

**PLANT BURGER 18.5**  
Plant patty, smoked cheese, house burger sauce, lettuce, tomato, crispy shallots, pickles, skin on fries **VE + PLANT BASED BACON £2.5**

**BEER BATTERED FISH & CHIPS 21.5**  
Battered haddock filet, triple cooked chips, minted crushed peas, tartare sauce, lemon

## STEAKS

*We work closely with our butchers, sourcing ethically from native breeds that eat and live naturally*

### DRY AGED STEAKS

**RUMP** ..... 300g / **25**  
**SIRLOIN** ..... 300g / **37**  
**RIB-EYE** ..... 400g / **43**  
**FILLET** ..... 300g / **48**

### SAUCES 3.5

Black Truffle Dianne **V/GF** | Chimichurri **VE/GF** | Bordeaux Red Wine Gravy **GF** | Forme De Ambert Blue Cheese **V** | Green Peppercorn **V/GF** | Béarnaise **V/GF**

## SIDES

**TRIPLE COOKED CHIPS VE/GF** ..... 5.5  
**RED LEICESTER MAC V** ..... 6.5  
**BUTTERED NEW POTATOES V/GF/VE\*** ..... 6.5  
**CREAMED CORN V/GF** ..... 6.5  
**ROSEMARY & MAPLE CARROTS VE/GF** ..... 6  
**SKIN ON FRIES VE/GF** ..... 4.5  
**BUTTERED GREENS VE\*/GF** ..... 5  
**HERITAGE TOMATO SALAD VE/GF** ..... 5.5

WWW.LIBERTINELONDON.CO.UK · 0203 772 6610  
ROYAL EXCHANGE, CORNHILL, LONDON, EC3V 3LL  
@ LIBERTINELONDON



.....  
**V** Vegetarian  
**V\*** Vegetarian Option Available  
**VE** Vegan  
.....  
**VE\*** Vegan Option Available  
**GF** Gluten Free  
**GF\*** Gluten Free Option Available  
.....

**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

