

THE LIBERTINE

THE ROYAL EXCHANGE

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

CAULIFLOWER ARANCINI 9
Truffle, plant grana padano, vegan aioli **VE/GF**

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

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

MONKFISH SCAMPI 16
Panko crumb, tartare sauce, lemon

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

SUNDAY ROAST

Served with rosemary roast potatoes, Yorkshire puddings, maple glazed carrots, confit garlic greens, parsnip puree, and red wine gravy

THE ROASTS

DRY AGED SIRLOIN OF BEEF 26
Slow roasted dry aged sirloin of beef, basted with garlic and thyme beurre noisette **GF***

FREE-RANGE CHICKEN SUPREME 24
Butter basted free-range chicken breast, cooked on the bone

LINCOLNSHIRE SQUASH PITHIVIER 23
Roasted Lincolnshire squash, savoy cabbage, beetroot, wild mushroom duxelle and sage mustard in flaky golden pastry **VE**

BUTCHERS PRIME CUT 90
SERVES FOR 2-3 PEOPLE
Chateaubriand 600g

FOR THE TABLE

ROASTED ROOTS 5
Caramelised beetroot, parsnip and swede, with horseradish dressing **VE/GF**

LIBERTINE CAULIFLOWER CHEESE 6.75
Cornish cauliflower with Tunworth cheese **V**

PIGS IN BLANKETS 7
A pot of roasted chipolatas wrapped in honey glazed bacon

Free Flowing Red Wine

£25 PER PERSON



Enjoy 90 minutes of free-flowing red wine and complimentary Yorkshire puddings and Gravy top-ups from our roast trolley.

PONTE PIETRA, MERLOT/CORVINA
Verona, Italy
Soft blackberries, cherry blossom and ripe cherries

MAINS

WILD MUSHROOM & SPINACH RISOTTO 17
Truffled mushrooms, toasted spelt & arborio rice, aged parmesan, taleggio, walnuts

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

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**

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

LIBERTINE FISH PIE 25.5
Poached Salmon, king prawn, scallop, smoked haddock, white wine sauce, Devon mash, glazed vegetables

STEAKS

RUMP 250g / **25** **RIB-EYE** 400g / **43**
SIRLOIN 300g / **37** **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



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