

LIBERTÉ

CAFÉ - BAR & BRASSERIE

NIBBLES

Baked Sourdough
with Whipped
Butter &
Maldon Salt ^{v/vg*}
6

Puffed Pork Skin
with Honey Dijon
6

Smoked Almonds ^{v/vg}
5

Mixed Olives ^{v/vg}
6

Truffle Salami
6

3 for £14

12pm - 7pm

2 courses £24 | 3 courses £32

STARTERS

French Onion Soup with Gruyere & Roquefort Croutons

Seared Tuna Niçoise with Green Beans, Baby Potatoes,
Cherry Tomato, Black Olive & Boiled Free Range Egg

Baby Gem with Bacon, Garlic, Pecorino & Sourdough Crumb ^{vg*}

MAINS

Fillet of Cod

with Mussels, Sea Herbs, Braised Fennel, Pernod, Shellfish & Saffron Sauce

Pan Fried Chicken Breast & Slow Cooked Chicken Leg

with Carrot Purée, Crispy Polenta, Rainbow Carrots & Chicken Jus

Fried Polenta

with Spring Greens, White Bean Purée & Sauce Entrecôte ^{v/vg*}

DESSERT

Belgian Waffles

with Milk Chocolate Sauce & Vanilla Ice Cream

or Banana & Caramel Sauce ^v

Dark Chocolate Mousse

with Caramel & Crème Fraîche ^v

Sticky Toffee Pudding

with Muscovado Caramel Sauce & Vanilla Ice Cream ^v

Mixed Berry Clafouti Tart

with Crème Anglaise ^v

SIDES

Green Beans with Whole Roasted Almonds & Confit Garlic ^{v/vg*} 5

Cauliflower Mornay, Charred Baby Gem & Aged Comté Cheese ^v 7

Pomme Frites with Black Garlic Aioli or Béarnaise Sauce ^{v/vg*} 6

Dauphinoise Potatoes, Gruyère, Nutmeg & Cream ^v 7

Petits Pois à La Française with Bacon, Onion, Baby Gem & Double Cream ^{v*} 5

All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill.
Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu.
Please note, not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.

v/vg : Vegetarian/Vegan

v*/vg* : Vegetarian/Vegan available on request