

# LIBERTÉ

CAFÉ - BAR & BRASSERIE

## NIBBLES

Gordal *or* Puttanesca  
Olives <sup>v/vg</sup>

6

Smoked Almonds  
*or* Truffle Nuts <sup>v/vg</sup>

5

Sourdough  
*with* Whipped  
Salted Butter <sup>v</sup>

6

Puffed Pork  
Skin *with* Morita  
Chilli & Lime

6

Truffle Salami  
*or* Saucisson *with*  
Cornichons

6

3 for £14

5:30pm - 7pm

2 courses £24 | 3 courses £32

## STARTERS

Potato & Mature Cheddar Soup *with* Truffle Oil <sup>v/vg\*</sup>

Farmhouse Terrine *with* Celeriac Remoulade, Apple, Mustard & Watercress

Baby Gem *with* Bacon, Garlic, Pecorino & Sourdough Crumbs

## MAINS

Fillet of Cod *with* Sea Vegetables, Crayfish, Mussels & Brown Butter

Corn-Fed Chicken Breast & Thigh *with* Jerusalem Artichoke & Hazelnuts

Butternut Squash Cannelloni *with* Blue Cheese, Watercress & Toasted Seeds <sup>v</sup>

## DESSERT

Dark Chocolate Mousse *with* Miso Caramel & Crème Fraîche <sup>v</sup>

Spiced Sticky Toffee Pudding *with* Sherry Custard <sup>v/vg</sup>

Matcha Tea Crème Brûlée <sup>v</sup>

Pear, Cherry & Almond Tart *with* Clotted Cream Ice Cream <sup>v</sup>

Waffle *with* Milk Chocolate & Vanilla Ice Cream *or* Banana & Caramel <sup>v</sup>

Scottish Cheeses *with* Fig, Quince, Grapes & Crackers <sup>v</sup>

## SIDES

Frites, Black Garlic Aioli, Bearnaise *or* Sauce Andalouse <sup>v/vg</sup> 6

Broccoli, Winter Greens, Pecorino & Truffle oil <sup>v/vg</sup> 6

Mashed Potato, Butter & Smoked Salt <sup>v</sup> 6

Fried Polenta, White Bean Puree, Green Tahini & Dukkha <sup>v/vg</sup> 6

Baby Gem, Garlic, Pecorino & Sourdough Crumbs <sup>v/vg</sup> 6

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  
vg\*: Vegan available on request