

LIBERTÉ

CAFÉ - BAR & BRASSERIE

NIBBLES

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

Puffed Pork Skin
with Honey Dijon
6

Smoked Almonds ^{vg}
5

Mixed Olives ^{vg}
6

Truffle Salami
6

3 for £14

STARTERS

French Onion Soup with Gruyere & Roquefort Croutons	8
Seared Tuna Niçoise with Green Beans, Baby Potatoes, Cherry Tomato, Black Olive & Boiled Free Range Egg	12
Twice-Baked Comté Cheese Soufflé with Crispy Sage & Cheese Sauce ^v	12
Balvenie Smoked Salmon with Chilled Cucumber Soup, Crème Fraîche, Sourdough Crumb & Salmon Roe	12
Baby Gem with Bacon, Garlic, Pecorino & Sourdough Crumb ^{vg*}	10

MAINS

Fillet of Cod with Mussels, Sea Herbs, Braised Fennel, Pernod, Shellfish & Saffron Sauce	27
Roast Lamb Cutlets with Dauphinoise Potato, Pea Purée, Baby Onion & Red Wine Jus	27
Pan Fried Chicken Breast & Slow Cooked Chicken Leg with Carrot Purée, Crispy Polenta, Rainbow Carrots & Chicken Jus	25
Fried Polenta with Spring Greens, White Bean Purée & Sauce Entrecôte ^{v/vg*}	18
Shetland Mussels in Dry Vermouth, Chives & Cream with Pomme Frites	24
Steak Frites - 10oz J. Gilmour Ribeye Steak, Pomme Frites with Watercress and Peppercorn Sauce or Béarnaise Sauce	39

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