

LIBERTÉ

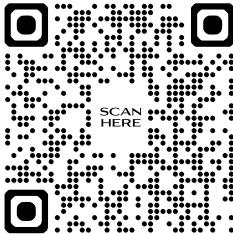
CAFÉ - BAR & BRASSERIE

Room service available from 12pm - 11pm.

Please dial extension 8860 to place your order or scan the QR code.

For full wine and drinks list, see menus provided.

Please note: A £5 tray charge applies to all room service orders.



IN ROOM DINING

SOUPS

French Onion Soup	11
<i>with</i> Gruyère & Roquefort Croutons	
Pea & Mint Soup	9
<i>with</i> Sourdough ^{vg}	

SALADS

Salade Lyonnaise	22
<i>with</i> Duck Confit, Bacon Lardons, Frisée, Boiled Egg & Croutons	
Salade De Chèvre	20
<i>with</i> Goat's Cheese, Walnuts, Honey & Mixed Leaves ^v	

SANDWICHES

Croque Monsieur	14
Honey-Glazed Ham, Comté, Béchamel, Green Salad & French Dressing	
Smoked Salmon Tartine	18
Smoked Salmon, Crème Fraîche, Dill, Lemon, Green Salad & French Dressing	
Mushroom Tartine	14
Garlic Mushrooms, Herb Cream, Green Salad & French Dressing ^v	

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 a member of staff 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 gf: gluten free
v*/vg* : Vegetarian/Vegan available on request

GRAZING BOARDS

Cheeseboard	26
Selection of Scottish Cheeses <i>with</i> Chestnut Leaf Fermented Figs, Quince Paste, Grapes, Biscuits & Sourdough Crisps ^v	
Charcuterie Board	28
Bayonne Ham, Fennel Truffle Salami, Coppa, Balsamic Onions, Olives, Tapenade, Arran Mustard, Cornichons & Toasted Sourdough	
Charcuterie & Cheese Board	34
Selection of Scottish Cheeses <i>with</i> Chestnut Leaf Fermented Figs, Quince Paste, Grapes, Biscuits, Bayonne Ham, Fennel Truffle Salami, Coppa, Balsamic Onions, Olives, Tapenade, Arran Mustard, Cornichons & Toasted Sourdough	

MAINS

Beef Burger	22
Aberdeen Angus Beef, Scottish Cheddar, Smoked Streaky Bacon, Dijon Mustard Mayonnaise, Caramelised Onions, Beef Tomato & Gem Lettuce <i>served on a</i> Brioche Bun <i>with</i> Pommes Frites	
Vegan Burger	18
Vegan Cheese, Caramelised Onions, Beef Tomato & Gem Lettuce <i>served on a</i> Vegan Bun <i>with</i> Pommes Frites ^{vg}	
Fish & Chips	22
Battered East Coast Haddock, Pommes Frites, Tartare Sauce, Lemon & Peas	
8oz Flat Iron Steak	28
8oz J. Gilmour Flat Iron Steak, Pommes Frites <i>with</i> Watercress & Peppercorn Sauce	

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 a member of staff 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 gf: gluten free
v*/vg* : Vegetarian/Vegan available on request

DESSERTS

Belgian Waffles	10
<i>with</i> Spiced Apple Compote & Rum Caramel Sauce ^{v, gf}	
Dark Chocolate Delice	12
<i>with</i> Hazelnut Praline, Cocoa Nib Tuile & Praline Ice Cream ^v	
Sticky Toffee Pudding	10
<i>with</i> Muscovado Caramel Sauce & Vanilla Ice Cream ^v	
Raspberry, White Chocolate & Almond Tart	10
<i>with</i> Vanilla Ice Cream ^v	
Selection of Scottish Cheeses	15
<i>with</i> Quince Paste, Tapenade, Biscuits & Sourdough Crisp ^v	

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 a member of staff 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 gf: gluten free
v*/vg*: Vegetarian/Vegan available on request

COCKTAILS

MODERN CLASSICS



Piquante Margarita

12

Cool but hot, the classic margarita with a hint of chilli and cucumber to quench the fire.

Los Arcos Tequila, Jalapeño Infused Agave Syrup, Fresh Cucumber, Lime



Apples on Apples

12

More layers of apples than a tarte tatin. To be precise five layers, with a mix of French and Scottish varieties bringing depth and a fresh complexity.

Pere Magloire Pommeau, Julien Fremont Calvados, Apple Cider Vinegar, Lucky Liqueurs Apple, Scottish Cider and a Pinch of Salt



Passionfruit Gimlet

12

A mash up of a crowd favourite and a cocktail from the first golden age of cocktails. Fruity, sophisticated and fresh.

Lind & Lime Gin, Cocchi Americano, 1819 Passionfruit Cordial, Lucky Liqueurs Passionfruit and Bubbles



Praline Espresso*

12

Almond and hazelnut, honey and espresso shaken to foaming perfection and served with freshly grated chocolate.

Portobello Road Vodka, Espresso, Frangelico, Mr Black Coffee Liqueur, Salted Honey, Grated Chocolate

Cocktails marked with * contain allergens.
Please speak to a member of staff for more allergen information.

SPRITZ



Hugo Spritz

12

Floral and aromatic Elderflower classic with citrus and tropical flavours, paired with a little fizz.

St. Germain Elderflower Liqueur, Prosecco, Soda

BOLD & RICH FLAVOURS

Dubbel Malted Old Fashioned*

15

A mix of brewing, distilling and blending traditions. Dark and malty, Dubbel Trappist Ale Syrup mixed with one of the latest offerings from award winning Leith whisky blender Woven.



*House Made Dubbel Trappist Ale Syrup,
Woven Homemade Whisky, Angostura Bitters*

Negroni Au Chocolat

12

Rich and indulgent chocolate balanced with the bitter orange and rich berry flavours of the classic negroni.



*Lind & Lime Gin, Cocchi Vermouth di Torino, Campari,
Lucky Liqueurs Cacao, Bob's Chocolate Bitters*

NON-ALCOHOLIC



Champagne Cobbler

12

Selbach-Oster Non-Alc Sparkling Wine served with grapes and cut with Three Spirits Livener.

*Selbach-Oster Non Alcoholic Sparkling Wine,
Three Spirit Livener, Grapes, Orange and Lemon*

Cocktails marked with * contain allergens.
Please speak to a member of staff for more allergen information.

WINE

LES BULLES	125ml Glass	Bottle
Masottina Collezione 96 Brut NV Prosecco DOC <i>from</i> Veneto, Italy	7.5	38
Lanson, Le Black Création NV Champagne <i>from</i> Reims, Montagne de Reims	13.5	80

BLANC	125ml Glass	175ml Glass	Bottle
Alpha Zeta, 2024 Pinot Grigio <i>from</i> Veneto, Italy	5.75	8	34
Sauvignon de Touraine, 2024 Sauvignon Blanc <i>from</i> Touraine, Loire, France	7.2	10.1	43
Les Colombiers, 2023 ^{org} Chardonnay <i>from</i> Villa Noria, Languedoc, France	7.9	11	47
Chevanceau, 2023 Vermentino <i>from</i> France	5.2	7.3	31

^{org}: Organic Winemaking

ROUGE	125ml Glass	175ml Glass	Bottle
<i>La Petite Lestrille</i> , NV ^{org} Merlot <i>from</i> Bordeaux, France	7.5	10.5	45
<i>Causse du Théron Terasse</i> , 2022 ^{org} Malbec <i>from</i> Cahors, South West France	9	12.6	54
<i>Chevanceau</i> , 2023 Marselan <i>from</i> Languedoc, France	5.5	7.75	33
<i>Les Colombiers</i> , 2023 ^{org} Pinot Noir <i>from</i> Pays d'Oc, Languedoc, France	7	9.8	42

ROSÉ	125ml Glass	175ml Glass	Bottle
<i>Sacchetto</i> , 2023 Pinot Grigio Blush <i>from</i> Veneto, Italy	5.75	8	33
<i>Le Campuget</i> , 2024 Syrah/Grenache Rosé <i>from</i> Languedoc, France	5.4	7.5	32
<i>Ultimate Provence Rosé</i> , 2023 ^{org} Rosé <i>from</i> Côtes de Provence, France			72

^{org}: Organic Winemaking

SPIRITS

	<i>ABV</i>	<i>Origin</i>	<i>25ml</i>
VODKA			
<i>Absolut Blue</i>	40%	Sweden	4.5
<i>Grey Goose Vodka</i>	40%	France	5.8

GIN			
<i>Plymouth</i>	41.2%	England	4.2
<i>Tanqueray</i>	41.3%	Scotland	4.3
<i>Edinburgh Gin</i>	43%	Scotland	4.5

RUM			
<i>Havana Club 3 Year Old</i>	40%	Cuba	4.3
<i>Bacardi 10 Year Old</i>	40%	Puerto Rico	7
<i>Appleton Estate 12 Year Old</i>	43%	Jamaica	6.5

BEER & CIDER

Pint

DRAUGHT BEER

Birra Moretti	4.6%	Italy	7
Cruzcampo	4.4%	Spain	6.7
Beavertown Neck Oil Session IPA	4.3%	England	7.4
Stewart Brewing Edinburgh Gold	4.8%	Scotland	7.2

CANNED & BOTTLED

Stewart Brewing (330ml) Hollyrood Pale Ale	5%	Scotland	6.9
Stewart Brewing (330ml) Black Dry Stout	4.2%	Scotland	6.9
Stewart Brewing (330ml) Scot Free Lager	<0.5%	Scotland	6.3
Estrella Damm (330ml) Enidit	4.8%	Spain	6.75
Guinness (520ml) Surger	4.1%	Ireland	7
Thistly Cross (500ml) Traditional Cider	4.4%	Scotland	7.5
Thistly Cross (500ml) Scottish Fruits Cider	3.4%	Scotland	7.5

SOFT DRINKS & MIXERS

Belu Water	4
Still or Sparkling Water (750ml)	
<i>£1 of each sale of filtered water serves a real purpose. Belu give their profits to WaterAid and bring a more sustainable future to the table. Good for people. Good for the planet.</i>	
Fruit Juices by the Glass	2.5
Apple, Orange, Cranberry, Pineapple, Tomato	
Appletiser (275ml)	3.7
Coca Cola (330ml)	3.8
Diet Coke/Coke Zero (330ml)	3.7
Irn Bru/Irn Bru Sugar Free (330ml)	3.7
Red Bull (250ml)	4.2
Franklin and Sons Mixers (200ml)	3.2
Tonic Water, Light Tonic Water, Ginger Ale, Ginger Beer, Lemonade, Soda Water	
Coca Cola/Diet Coke Mixers (200ml)	3.2
Fruit Juice Mixers	1.5
Apple, Orange, Cranberry, Pineapple, Tomato	