LIBERTÉ

CAFÉ – BAR & BRASSERIE

NIBBLES

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

Puffed Pork Skin *with* Honey Dijon
7

Smoked Almonds vg/gf
5

Mixed Olives vg/gf
6

Truffle Salami gf
7

3 for £15

PRE-DINNER COCKTAILS

La Fleur D'Orange
Bright, floral and softly citrus. A fragrant mix of orange blossom, bergamot and fresh citrus with a warm, elegant finish
Grand Marnier, Bergamot de Crème, Fresh Lemon, Fresh Orange
12

Passionfruit Gimlet
A mash up of a crowd favourite and a cocktail from the first golden age of cocktails. Fruity, sophisticated and fresh.
Absolut Raspberri, Cocchi Americano, 1819 Passionfruit Cordial
12

STARTERS

Jerusalem Artichoke Velouté 10
with Truffle & Sourdough v

Balvenie Cured Smoked Salmon 17
with Sauce Gribiche, Watercress, Pickled Shallots & Sourdough Crumb

Game Terrine 14
with Plum Chutney, Toasted Brioche & Cornichons

Twice-Baked Red Pepper Soufflé 15
with Tomato & Tarragon Cream & Aged Parmesan Tuile v

Roast Heritage Beetroot 12
with Whipped Goat's Cheese, Candied Walnuts & Orange Dressing v

MAINS

Pan-Roasted Hake 25
with Baby Potatoes, Shetland Mussels, Shrimp, Samphire & Shellfish White Wine Cream Sauce gf

Slow-Braised Ox Cheek 29
with Creamed Potatoes, Glazed Baby Carrots, Smoked Bacon Lardons, Silverskin Onions & Red Wine Jus

Roast Chicken Supreme 26
with Chicken Leg Bonbon, Mushrooms, Jerusalem Artichoke Purée & Tarragon Jus

Shetland Mussels 25
in White Wine, Garlic & Cream Sauce *with* Pommes Frites gf

Baked Celeriac 20
with Truffle Sauce, Sautéed Mushrooms & Crispy Kale v/gf

Liberté Steak Frites 42
28-Day Aged Scottish Ribeye Steak, Watercress & Pommes Frites
with Peppercorn *or* Béarnaise Sauce gf

Our steaks and ox cheek come from John Gilmour Butchers, a third-generation family butcher in East Lothian. They work closely with small Scottish farms, selecting grass-fed beef for natural marbling and depth of flavour. All cuts are aged and prepared with whole-carcass craft, giving us the rich, characterful beef we're proud to serve.

SIDES

Green Beans *with* Garlic Butter v/gf 6

Glazed Baby Carrots v/gf 7

Creamed Potatoes v/gf 6

Green Salad *with* Balsamic Dressing vg 6

Pommes Frites *with* Black Garlic Aioli *or* Béarnaise Sauce v/gf 6

Dauphinoise Potatoes *with* Gruyère, Nutmeg & Cream v/gf 7

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/gf : Vegetarian/Vegan/Gluten Free v*/vg*/gf* : Vegetarian/Vegan/Gluten Free available on request