LIBERTÉ

CAFÉ - BAR & BRASSERIE

SOUPS AND SANDWICHES

French Onion Soup 11
with Gruyère & Roquefort Croutons

Jerusalem Artichoke Velouté 10
with Truffle & Sourdough [v]

Croque Monsieur 14
Honey-Glazed Ham, Comté, Béchamel, Green Salad & French Dressing

Smoked Salmon Tartine 18
Smoked Salmon, Crème Fraîche, Dill & Lemon with Green Salad & French Dressing

Mushroom Tartine 14
Garlic Mushrooms & Herb Cream with Green Salad & French Dressing [v]

Chicken Club Sandwich 16
Butter-Poached Chicken Breast, Smoked Streaky Bacon, Cheddar Cheese, Beef Tomato, Baby Gem & Fried Egg with Dijon Mustard Mayonnaise on Toasted Sourdough Rye & Pommes Frites

GRAZING BOARDS

Cheeseboard 26
Selection of Scottish Cheeses with Chestnut Leaf Fermented Figs, Quince Paste, Grapes, Biscuits & Sourdough Crisps [v]

Charcuterie Board 28
with Bayonne Ham, Fennel Truffle Salami, Coppa, Balsamic Onions, Olives, Tapenade, Arran Mustard, Cornichons & Toasted Sourdough

Charcuterie & Cheese Board 34
Selection of Scottish Cheeses with Chestnut Leaf Fermented Figs, Quince Paste, Grapes, Biscuits, Bayonne Ham, Fennel Truffle Salami, Coppa, Balsamic Onions, Olives, Tapenade, Arran Mustard, Cornichons & Toasted Sourdough

MAINS

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

Beef Burger 22
Aberdeen Angus Beef, Scottish Cheddar, Smoked Streaky Bacon, Dijon Mustard Mayonnaise, Caramelised Onions, Beef Tomato & Gem Lettuce on a Brioche Bun with Pommes Frites

Vegan Burger 18
Vegan Cheese, Caramelised Onions, Beef Tomato & Gem Lettuce on a Vegan Bun with Pommes Frites [vg]

Fish & Chips 22
Battered East Coast Haddock with Pommes Frites, Tartare Sauce, Lemon & Peas

8oz Flat Iron Steak 28
8oz J. Gilmour Flat Iron Steak, Watercress & Pommes Frites with Peppercorn or Béarnaise Sauce [gf]

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 6
with Black Garlic Aioli or Béarnaise Sauce [v/gf]

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

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