

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}

5

Mixed Olives ^{vg}

6

Truffle Salami

7

3 for £15

PRE-DINNER COCKTAILS

Hugo Spritz

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

*St. Germain Elderflower
Liqueur, Prosecco, Soda*

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

Pea & Mint Soup

with Sourdough ^{vg}

9

Marinated Scottish Salmon

with Buttermilk Dressing, Herring Roe, Dill Mayonnaise & Dill Oil

17

Cold Smoked Duck

with Blackberry Purée, Toasted Hazelnut, Watercress & Aged Balsamic

19

Ham Hock & Garden Pea Terrine

with Mint Oil, Wholegrain Mustard, Sauce Gribiche & Toasted Sourdough

14

Heirloom Tomato & Burrata

with Olive Dust, Basil & Cold-Pressed Rapeseed Oil ^v

14

Cumbrae West Coast Oysters

with Shallot Vinegar, Tabasco Sauce & Lemon

three 15 *six* 29 *twelve* 48

Recommended Pairing:

Sancerre, J. de Villebois, Sauvignon Blanc *from* Loire, France (125ml)

14.9

MAINS

Pan-Roasted Hake

with Cauliflower Purée, Capers, Golden Raisins, Samphire & Brown Butter Dressing

24

Roast Lamb Loin and Slow-Cooked Lamb Breast

with Pea Purée, Minted Crème Fraîche, Baby Onions & Jus

39

Roast Pork Fillet & Crispy Belly

with Dauphinoise Potatoes, Broccoli Purée, Tenderstem
Broccoli, Apricot & Tarragon Mustard Sauce

34

Shetland Mussels

in White Wine, Cream & Chives *with* Pommes Frites

25

Chickpea Socca Pancake

with Grilled Vegetables & Vegan Walnut Pesto ^{vg}

20

Steak Frites

10oz J. Gilmour Ribeye Steak, Pommes Frites *with* Watercress & Peppercorn Sauce

42

SIDES

Fine Beans *with* Garlic Butter ^v

6

Sautéed Tenderstem Broccoli

with Roasted Smoked Almonds & Confit Garlic ^{vg}

6

Green Salad *with* Balsamic Dressing ^{vg}

6

Pommes Frites *with* Black Garlic Aioli *or* Béarnaise Sauce ^v

6

Dauphinoise Potatoes *with* Gruyère, Nutmeg & Cream ^v

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 : Vegetarian/Vegan v*/vg* : Vegetarian/Vegan available on request