

LIBERTÉ

CAFÉ - BAR & BRASSERIE

SOUPS AND SALADS

French Onion Soup	11
<i>with</i> Gruyère & Roquefort Croutons	
Pea & Mint Soup	9
<i>with</i> Sourdough ^{vg}	
Salade Lyonnaise	22
<i>with</i> Duck Confit, Bacon Lardons, Frisée, Poached 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 ^{vg}	

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

Roast Pork Fillet & Crispy Belly	34
<i>with</i> Dauphinoise Potatoes, Broccoli Purée, Tenderstem Broccoli, Apricot & Tarragon Mustard Sauce	
Shetland Mussels	25
<i>in</i> White Wine, Cream & Chives <i>with</i> Pommes Frites	
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	

SIDES

Fine Beans	6	Pommes Frites	6
<i>with</i> Garlic Butter ^v		<i>with</i> Black Garlic Aioli <i>or</i> Béarnaise Sauce ^v	
Sautéed Tenderstem Broccoli	6	Dauphinoise Potatoes	7
<i>with</i> Roasted Smoked Almonds & Confit Garlic ^{vg}		<i>with</i> Gruyère, Nutmeg & Cream ^v	
Green Salad	6		
<i>with</i> Balsamic Dressing ^{vg}			

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