BREAKFAST
10AM – 12PM

TOASTED ARTISAN BREADS *V* 3.95
Butter, marmalade, strawberry jam

TRIO OF MINI PASTRIES *N V* 2.95

CROISSANT 7.95
Ham, mature cheddar

FRESHLY BAKED CROISSANT *V* 3.50
Butter, marmalade, strawberry jam

CARROT & PUMPKIN GRANOLA POT *N* 5.95
Pumpkin puree, carrot puree, low fat yoghurt, homemade granola

FREE RANGE EGGS ON SOURDOUGH TOAST *V* 6.95
Scrambled, poached or fried with salad garnish
Add cured bacon 7.95
Add Scottish oak smoked salmon 8.95

CREAM TEA 10.95
Plain & fruit scones, Cornish clotted cream, strawberry jam, freshly brewed tea or coffee (Gluten free scone available)

BRUNCH
12PM – 4PM **(SUNDAY ONLY)**

TOASTED ARTISAN BREADS *V* 3.95
Butter, marmalade, strawberry jam

FRUIT SUPER SMOOTHIE *V G* 4.95
Kiwi, spinach & cucumber/ Mango & passion fruit smoothie/
Guava, carrot & melon

LOW FAT GREEK YOGHURT *V* 5.95
Fruits of the forest, caramelised pistachio granola

CARROT & PUMPKIN GRANOLA POT *N* 5.95
Pumpkin puree, carrot puree, low fat yoghurt, homemade granola

CROISSANT 7.95
Ham, mature cheddar

FREE RANGE EGGS ON SOURDOUGH TOAST *V* 6.95
Scrambled, poached or fried with salad garnish
Add cured bacon 7.95
Add Scottish oak smoked salmon 8.95

EGGS FLORENTINE *V* 8.95
2 poached free range eggs, sautéed shallots,
baby spinach, English muffin, hollandaise sauce

CAFÉ LIBERTY EGGS ROYALE 10.95
2 poached free range eggs, Scottish hot smoked salmon,
English muffin, hollandaise sauce

EGGS BENEDICT 8.95
2 poached free range eggs, cured bacon, English muffin,
hollandaise sauce

FREE RANGE EGG WHITE OMELETTE *G* 5.95
4 free range egg whites, salad garnish
Add a topping 1.25 each
Ham/Cheese/Onion/Tomato

GRILLED CHORIZO 11.95
Guacamole, fried egg, toasted sourdough, pumpkin seed

SEASONAL HOMEMADE SOUP *V* small 6.95 large 7.95
Artisan bread

CAFÉ LIBERTY CHICKEN SALAD 15.95
Shredded smoked Suffolk chicken, Pearl barley, chicory,
chargrilled tender stem broccoli, Tarragon & shallot dressing

RAGSTONE GOAT'S CHEESE, BEETROOT & WALNUT TART *V N* 14.95
Fresh & caramelised red onion
(Choose one item from sides)

QUINOA, FENNEL & FETA SALAD *V G* 10.95
Fennel, celery, orange, feta salad
Add chicken 4.95

SLOW COOKED BEEF CHEEK 17.95
Slow cooked British beef cheek, bacon crumbs,
creamy parsley potato mash, butternut squash puree

POACHED SALMON & AVOCADO SANDWICH 14.95
Baby spinach, mixed leaves, grated carrot & pumpkin seeds salad

STARTERS
12PM – 6PM

SALT BEEF & GREEN BEAN SALAD 8.50
Salt beef, French beans, carrots, shallots, Dijon mustard

MOZZARELLA & TOMATO SALAD *V N* 7.95
Rocket, shallots, basil pesto

POTTED SMOKED SALMON 8.95
Hot smoked & smoked salmon, dill, gherkin, capers,
crème fraiche, sourdough bread

SPICED CORIANDER HUMMUS *V* 6.95
Carrot, cucumber & celery crudities

MAINS
12PM – 6PM

SEASONAL HOMEMADE SOUP *V* small 6.95 large 7.95
Artisan bread

CAFÉ LIBERTY CHICKEN SALAD 15.95
Shredded smoked Suffolk chicken, Pearl barley, chicory,
chargrilled tender stem broccoli, Tarragon & shallot dressing

SLOW COOKED BEEF CHEEK 17.95
Slow cooked British beef cheek, bacon crumbs,
cream potato mash, baby carrots

GRILLED MACKEREL *G* 18.95
Grilled Mackerel, cauliflower puree,
tomato, dill & capers salad

RAGSTONE GOAT'S CHEESE, BEETROOT & WALNUT TART *N V* 14.95
Fresh & caramelised red onion
(Choose one item from sides)

SMOKED HADDOCK FISHCAKE 14.95
Smoked haddock, spinach, poached free range egg,
wholegrain mustard sauce

QUINOA, FENNEL & FETA SALAD *G V* 10.95
Fennel, celery, orange, feta salad
Add chicken 4.95

POACHED SALMON & AVOCADO SANDWICH 14.95
Baby spinach, mixed leaves, grated carrot & pumpkin seeds salad

BUTTERNUT SQUASH & SAGE RISOTTO 14.95
Butternut squash puree, roasted diced butternut squash,
cream, butter, parmesan cheese, sage

FRESH TAGLIATELLE & WILD MUSHROOMS 14.95
Fresh Tagliatelle, wild mushroom puree, parmesan cream

SIDES
12PM – 6PM

BABY GEM, WALNUTS & PESTO SALAD *N* 5.00

KALE WITH CRANBERRY, ALMOND VINAIGRETTE SALAD *V N G* 5.00

GREEN BEANS & PEAS WITH BABY ONION *V G* 5.00

MIXED OLIVES *V G* 4.20

SELECTION OF ARTISAN BREAD *V* 4.20

BUTTERED PARSLEY NEW POTATO *G V* 5.00

KIDS MENU
12PM – 6PM

VEGETABLE PASTA *V* 5.95

GRILLED SUFFOLK CHICKEN 6.95
Creamy mash potato, onion gravy

BREADED FISH FINGERS & MASH 6.95

AFTERNOON TEA
3PM – 6PM (SUNDAY ALL DAY)

PERRIER JOUËT AFTERNOON TEA 30.95 or 57.95 for two
A glass of Perrier Jouët, selection of finger sandwiches, afternoon tea pastries & treats, plain or fruit scone, strawberry jam, Cornish clotted cream, freshly brewed tea or coffee

AFTERNOON TEA 20.95 or 38.95 for two
Selection of finger sandwiches, afternoon tea pastries & treats, plain or fruit scone, strawberry jam, Cornish clotted cream, freshly brewed tea or coffee

CREAM TEA *V* 10.95
Plain & fruit scones, strawberry jam, Cornish clotted cream, freshly brewed tea or coffee

(Gluten free scones available)

CAKES & TREATS
ALL DAY

TOASTED TEA CAKE *V* 4.95
Butter, marmalade, strawberry jam

SMOOTH LEMON CURD TART *V* 5.95
Clotted cream

CARROT CAKE *V N* 5.95
Cream cheese icing, caramelised walnut

TRIO OF MINI MACAROONS *V N* 5.25

ALL BUTTER SHORTBREAD *V N* 3.95

EXOTIC FRUIT SALAD *V G* 6.85
Passion fruit dressing
Add raspberry sorbet 7.85

GLUTEN FREE AVOCADO & CHOCOLATE FUDGE BROWNIE *N V G* 6.95
Whipped cream

ROASTED PEAR & PLUM CRUMBLE *V N G* 6.95
Warm vanilla custard

BLUEBERRY YOGHURT MOUSSE CAKE *V* 6.95
Blueberry, yogurt, yoghurt cake sponge

BRITISH CHEESE BOARD 12.95
Selection of British cheeses, spiced plum chutney, crackers

CREAM TEA 10.95
Plain & fruit scones, Cornish clotted cream, strawberry jam, freshly brewed tea or coffee
(Gluten free scones available)

SELECTION OF ICE CREAMS OR SORBETS *V G* 6.50

V - VEGETARIAN *G* - GLUTEN FREE *N* - CONTAINS NUTS
Fish dishes might contain bones – all our dishes contain traces of nuts. If you would like to know the allergens in our food and drink, please ask a member of staff. Please advise us of any dietary requirements or any special requests.
A discretionary 12.5% Service charge will be added to your bill – prices inclusive of vat

ALCOHOLIC DRINKS

WINE & CHAMPAGNE

	Glass 125ml	Bottle
SPARKLING WINES & CHAMPAGNE		
Prosecco Brut NV, Fiol, Italy	8.15	33.75
Perrier Jouët Grand Brut NV, France	13.95	66.25
Ridgeview Blanc de Blanc Cuvee, Merret, England		45.95
	Glass 175ml	
WHITE WINES		
Chardonnay, Western Cape, South Africa	6.95	24.75
Sauvignon Blanc, Yealands, New Zealand	8.25	26.95
Picpoul, Vermentino Les Granges de Felines, France	8.55	29.75
RED WINES		
Malbec Santa Ana, Argentina	8.25	26.95
Pinot Noir, South West, France	6.95	24.75
Carbanet/Shiraz 'The Mulleygrubber' Australia	8.55	29.75
Merlot Reserva De Gras, Chile	8.50	31.25
ROSÉ WINES		
Cotes de Provence Rose La Vidaubanaise, France	6.95	23.75

BUBBLY COCKTAILS

GIN (25ML) & TONIC 8.25

APPLE & PEAR BELLINI 9.15
Pear purée, green apple liqueur, prosecco

BLUEBERRY & CRÈME DE CASSIS BELLINI 9.15
Blueberry puree, crème de cassis liqueur, prosecco

PIMM'S ROYALE 9.15
Pimm's original, prosecco

CAFÉ LIBERTY ROYALE 13.95
Hibiscus flower & syrup, champagne

CLASSIC CHAMPAGNE COCKTAIL 14.50
Sugar cube, angostura, brandy, champagne

COINTREAU FIZZ APPLE & ROSEMARY 8.95
Cointreau, fresh lime juice, slices of apple, fresh rosemary, sparkling water

COINTREAU FIZZ CUCUMBER & BASIL 8.95
Cointreau, fresh lime juice, fresh cucumber, basil leaves, soda water

COINTREAU FIZZ GRAPEFRUIT & SAGE 8.95
Cointreau, fresh lime juice, grapefruit juice, sage leaves, sparkling water

BEERS

MEANTIME ALE	4.3% ABV	4.95
ASAHI	5.0% ABV	4.95

SOFT DRINKS

JUICES

FRUIT SUPER SMOOTHIE 4.95
Kiwi, spinach & cucumber/ Mango & passion fruit smoothie/ Guava, carrot & melon

FRESH ORANGE/APPLE JUICE 3.85

CRANBERRY/POMEGRANATE JUICE 3.35

COLD DRINKS

APPLE LOVES MINT ICE TEA 3.85

FENTIMANS GINGER BEER 3.95

LIBERTY'S PINK LEMONADE 3.95

COKE/DIET COKE/TONIC WATER 3.35

ELDERFLOWER PRESSÉ 3.95

STILL MINERAL WATER small 2.85 large 4.00

SPARKLING MINERAL WATER small 2.85 large 4.00

HOT DRINKS

SOYA & ALMOND MILK AVAILABLE

AMERICANO COFFEE 2.95

CAFÉ LATTE 3.50

CAPPUCCINO 3.50

FLAT WHITE 3.35

ESPRESSO 2.75

MACCHIATO 2.85

MOCHA 3.95

EXTRA ESPRESSO SHOT 0.75

HOT CHOCOLATE (Add marshmallow for 0.50) 3.95

POT OF TEA (PER PERSON) 3.95
The Full English - breakfast blend
The Mighty - Assam, the earl grey tea
Elderflower & Blossom - flavour darjeeling
Passion Fruit - flavour ceylon,
Simply Sencha - green tea

POT OF HERBAL OR FRUIT TEA (PER PERSON) 3.75
Pure Camomile flower
Thoroughly Minted Infusion
Caramel Velvet
Super Fruity

POT OF WHITE TEA (PER PERSON) 3.75
Rosy Fig - flavour white tea

All our wines are available in measures of 125ml upon request
& all our spirits are available in measures of 25ml upon request.
If you would like to know the allergens in our food and drink, please ask a member of staff.
A discretionary 12.5% Service charge will be added to your bill – prices inclusive of vat