

ARTHUR'S

RESTAURANT BAR & CAFÉ

OPENING TIMES

Monday to Saturday 10.00am – 7.00pm
Sunday 12.00pm – 5.00pm

BRUNCH

10.00AM – 12.00PM (ALL DAY SUNDAY)

FREE RANGE EGGS ON SOURDOUGH TOAST (V) 9.95

Scrambled, poached or fried with salad garnish

ADD CURED BACON 10.95 | ADD SCOTTISH OAK SMOKED SALMON 12.50

EGGS FLORENTINE (V) 11.95

2 poached free range eggs, sautéed shallots, baby spinach,
English muffin, hollandaise sauce

LIBERTY'S EGGS ROYALE 13.95

2 poached free range eggs, Scottish hot smoked salmon,
English muffin, hollandaise sauce

EGGS BENEDICT 12.95

2 poached free range eggs, cured bacon, English muffin, Hollandaise sauce

LOW FAT GREEK YOGHURT & FRESH FRUIT (V) 5.95

Seasonal fresh fruit

FRESHLY BAKED BANANA BREAD (N) (V) 5.95

Coffee butter

TRIO OF MINI PASTRIES (N) (V) 3.75

OPEN SANDWICHES

ON WHITE RYE OR SOURDOUGH BREAD

BEETROOT & LONDON SALT CURED SALMON 12.95

Dill, watercress, avocado mayonnaise

SMOKED CHICKEN & WALNUTS 12.95 (N)

Celeriac, radish, grape, walnut dressing

ROASTED SQUASH & BLACK BOMBER CHEDDAR 12.95 (N)

Crispy sage, toasted sesame seeds

SALT BEEF & FRESH HORSERADISH 12.95

Watercress, tarragon, pickled cucumber

ADD A SIDE FOR 3.00

CHILDREN'S MENU

FOR CHILDREN UP TO THE AGE OF 10 YEARS

HERB CRUSTED CHICKEN GOUJOURS, FRIES, SALAD 6.95

MAC & CHEESE, PARMESAN CRUMB (V) 6.95

SALMON FISHCAKE, FRIES, SALAD 6.95

MAINS

SEASONAL HOMEMADE SOUP (V) 8.95

BEETROOT FALAFEL (V) (VE) 15.45

Cumin roasted cauliflower, smoked aubergine, quinoa,
toasted sunflower seeds, beetroot dressing

ORGANIC QUINOA, FETA & ORANGE SALAD (V) (G) 13.00

Orange segments, pomegranate, broad beans,
feta cheese with orange & poppy seed dressing
ADD GRILLED SUFFOLK CHICKEN BREAST FOR 3.50

SALMON POKE (N) 16.95

Soy & sesame cured salmon, seaweed noodles, avocado, fava beans, radish

CHICKEN BALLOTINE (G) 16.95

Poached & roasted con fed Suffolk chicken breast, stuffed with basil mousse,
charred baby leek, baby spinach & sweet potato mash, sundried tomato cream

LIBERTY'S CLASSIC

ENGLISH PEA & BABY ASPARAGUS RISOTTO (V) (G) 14.95

Green pea, baby asparagus, aged parmesan, mint oil,
freshly cut parsley, pea shoots and parmesan tuile

SMOKED HADDOCK FISHCAKE 14.95

Smoked haddock, spinach, poached free range egg,
Wholegrain mustard sauce

LIBERTY CAESAR SALAD 14.95

Roasted Corn fed Suffolk chicken breast, soft boiled free range egg,
crisp baby gem lettuce, caesar dressing, tempura anchovies,
homemade croutons, Parmesan

SIDES

BUTTERED GREENS (V) (G) 4.50

Spinach, Kale, beans & thyme

HOUSE SALAD (V) (G) 4.50

Mixed leaf salad; radish, pickled cucumber, shallot, cherry tomato

FRIES (V) 4.50

BREAD SELECTION (V) 4.50

Tomato, fig & rosemary, sourdough bread with thyme salted butter

MIXED OLIVES (V) 4.25

ALL BAKED BY INGRID

GLUTEN FREE BROWNIE WITH HAZELNUT (N) (G) (V) 6.95

Whipped cream, chocolate sauce

ARTHUR'S FAMOUS CARROT CAKE (N) (V) 7.95

VEGAN BEETROOT & CHOCOLATE CAKE (V) (VE) 7.95

PASSION FRUIT TART (V) (N) 7.95

VICTORIA SPONGE WITH RASPBERRY JAM 6.95

Vanilla cream, berry sauce

STICKY TOFFEE PUDDING (V) 7.95

Toffee sauce, whipped cream

AFTERNOON TEA

GLUTEN FREE SCONES AVAILABLE

CREAM TEA (V) £12.95

ALL DAY

Warm plain & sultana scones, strawberry jam,
Dorset clotted cream, freshly brewed tea or coffee

AFTERNOON TEA SELECTION
FROM 3PM (ALL DAY SUNDAY)

AFTERNOON TEA

£20.95 FOR ONE OR £39.95 FOR TWO

Selection of finger sandwiches, afternoon tea pastries
& treats, warm plain or sultana scone, strawberry jam,
Dorset clotted cream, freshly brewed tea or coffee

TAITTINGER CHAMPAGNE AFTERNOON TEA

£33.95 FOR ONE OR £65.90 FOR TWO

A glass of Taittinger NV, selection of finger sandwiches,
afternoon tea, pastries & treats, warm plain sultana
scone, strawberry jam, Dorset clotted cream,
freshly brewed tea or coffee

(V) VEGETARIAN (G) GLUTEN FREE (N) CONTAINS NUTS (VE) VEGAN 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.

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TEA

The following tea is sourced and supplied by Rare Tea Company. A percentage of all tea sales are donated to Rare Charity support education projects on our partner farms

BLACK TEA 4.95

RARE BREAKFAST BLEND
Darjeeling, Meghalaya,
Shire Highlands, Yunnan Fujian

NEPALESE HIMALAYA BLACK TEA

Jun Chiyabari Estate, Nepal

EARL GREY

Satemwa Estate, Malawi
& Reggio Calabria, Italy

GREEN TEA 5.50

DRAGONWELL
Hangzhou,
Zhejiang Province, China

WHITE TEA 6.00

JASMINE SILVER TIP
Fuding, Fujian Province, China

HERBAL INFUSIONS 5.50

SRI LANKAN LEMONGRASS
Amba Estate, Sri Lanka

CORNISH PEPPERMINT
Tregothnan Estate, Cornwall, UK

COFFEE

SOYA & ALMOND MILK AVAILABLE

ESPRESSO 2.85

MACCHIATO 2.95

CORTADO 3.00

AMERICANO 3.25

CAFÉ LATTE 3.95

CAPPUCCINO 3.95

FLAT WHITE 3.95

HOT CHOCOLATE 4.25

MOCHA 4.25

SPARKLING WINE & CHAMPAGNE

BISOL VALDOBBIADEN BRUT JEIO PROSECCO NV ITALY B 37.75 G 9.00

Fresh & youthful with notes of pear & apple blossom
with delicate bubbles

TAITTINGER BRUT RESERVE NV CHAMPAGNE FRANCE B 79.00 G 14.95

This Champagne has peach & acacia notes on the nose, a citrus-fresh
yet delicately honeyed palate & a beautiful, elegant finish

TAITTINGER PRELUDE GRANDS CRUS NV CHAMPAGNE FRANCE B 93.50 G 17.00

This Champagne expresses real finesse & lots of aromatics on the
palate & a lovely honeyed finish

TAITTINGER COMTES DE CHAMPAGNE BLANC DE BLANCS BRUT 2006 CHAMPAGNE/ FRANCE B 230.00

This is the ultimate goal for those who appreciate the sublime
elegance & lightness of this style of Champagne

WHITE WINES

VALDIVIESO SAUVIGNON BLANC 2017 VALLEY CENTRAL/CHILE B 31.75 G 8.50

Crisp and refreshing with lemon & lime flavours together
with a steely mineral quality

MAS PUECH PICPOUL DE PINET COTEAUX DU LANGUEDOC 2016

LANGUEDOC FRANCE B 37.75 G 9.25

Dry, green & flinty wine, with apple & pear flavours

THE WINE – FARER SERIES CHENIN 2016 WESTERN CAPE

SOUTH AFRICA B 27.15 G 7.25

Bright, fresh with passion fruit flavours

RED WINES

VALDIVIESO PINOT NOIR 2017 MAULE VALLEY CHILE B 35.25 G 9.25

Medium bodied with morello cherry & raspberry aromas
underlined by smooth & ripe flavours

EL COLECTIVO MALBEC 2016 MENDOZA ARGENTINA B 31.75 G 8.50

Rich & intense, with intense aromas of black stone fruit interwoven
with notes of chocolate and sweet spice

LOROSCO RESERVA MERLOT 2016 MAIPO VALLEY CHILE B 27.15 G 7.25

Bold & structured, medium-bodied wine with intense fresh fruity
aromas of blackberries & plums & sweet vanilla

ROSE WINES

CHATEAU D'ASTROS DE PROVENCE 2016 PROVENCE FRANCE B 31.75 G 9.25

Crisp & dry, fruity well balanced & generous with citrus fruit flavours

COLD DRINKS

MANGO & PASSION FRUIT SMOOTHIE 5.95

Mango, passion fruit & banana puree

SUPER GREEN JUICE 5.95

Kiwi, spinach & cucumber

LIBERTY'S HOMEMADE PINK LEMONADE 4.25

FRESH ORANGE / APPLE JUICE 3.85

HOMEMADE ICE TEA 4.25

COKE 3.65

DIET COKE 3.50

FENTIMANS GINGER BEER 3.85

STILL/SPARKLING WATER L4.25 S2.85

COCKTAILS

LIBERTY ROYALE 16.95

Hibiscus flower syrup, Taittinger Reserve Brut

LONDON SKY 9.50

Plymouth sloe gin, lime juice, ginger beer

PEACH BELLINI 9.50

Peach puree, peach liquor, prosecco

G & TEA 9.50

Earl grey-infused gin, martini Rosso, agave syrup, elderflower

ESPRESSO MARTINI 9.50

Absolut vodka, kalua, double espresso shot, vanilla syrup

MI LANG NEGRONI 9.50

Oolong tea infused Beefeater24, Dubonnet, Aperol & Campari

LADY MORGAN 9.50

Captain gold rum, Cointreau, apple juice, ginger slice

CRAFT BEERS

CURIOUS BREW, ALC 4.7% VOL 5.95

CURIOUS IPA, ALC 4.4% VOL 5.95

PORTOBELLO LONDON PILSNER, ALC 4.6 %VOL 5.95

Felt a connection?



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'Liberty Customer WiFi'



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#LibertyDiscovers

Under 25? Please be prepared to show ID when buying alcohol. 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