

Champagne Bollinger Special Cuvée 18
 Orange & Winter Spiced Mulled Wine 13
 Kir Royale 12

ALL DAY DINING
 12 - 9PM

Nocellara Olives	4
British Rapeseed Focaccia, Maldon Sea Salt, Whipped Marmite Butter 1.2.7	5
Jerusalem Artichoke, Pickled Pear, Cheese Custard, Walnuts 4.7.9.13.14	14
Venison Carpaccio, Parsley Emulsion, Pickled Shimeji, Parmesan & Mizuna 4.7.13	18
Chalk Stream Trout Gravlax, Beetroot, Horseradish Oil, Dill 5.7.13	16
Brown Butter Delica Squash, Crispy Sage, Goat's Curd, Pumpkin Seeds 7.13	18
Wild Mushroom & Truffle Cavatelli Pasta, Chestnuts & Lemon Butter 2.7	21
Winter Crab Salad, Roasted Almond Cream, Crab Oil, Bergamot & Kohlrabi 3.7.9.13	25
Slow Cooked Beef, Celeriac Cream, Celeriac & Apple Remoulade 7.9.13.14	26
Fish of the Day, Brown Shrimp & British Cider Beurre Blanc, Sea Herbs 3.5.7.13	28
Roasted Chicken Supreme, Sweetcorn Polenta, Hen of The Woods Mushroom 1.7	22
Oakleaf Lettuce, English Mustard & Apple Cider Vinaigrette 9.13	6
Roasted Heritage Carrots, Lemon Yoghurt, Toasted Seeds, Chervil 7.13	8
Crispy Potatoes, Green Goddess Sauce, Fresh Herbs 4.5.7	9
Vanilla Cheesecake, Spiced Sable Biscuit, Cherries 2.7.13	12
Sticky Toffee Pudding, Stem Ginger, Pecans, Clotted Cream 2.4.7.14	12
75 Chocolate Mousse Cake, Hazelnut, Salted Caramel 4.7.12.14	12

1.Celery 2.Gluten 3.Crustaceans 4.Eggs 5.Fish 6.Lupin 7.Milk 8.Molluscs 9.Mustard
 10.Peanuts 11.Sesame 12.Soybeans 13.Sulphur Dioxide & Sulphites 14.Tree Nuts
 Please inform us of any allergies or dietary requirements.
 A discretionary 12.5% service charge will be added to your bill.

75
 AT LIBERTY

Champagne Bollinger Special Cuvée 18
Orange & Winter Spiced Mulled Wine 13
Spiced Autumn Garden 9

FROM 1PM
50 per guest

CHRISTMAS AT LIBERTY AFTERNOON TEA

TO DRINK

Served with a choice of Teas, Infusions or Coffee

SAVOURY

Wild Mushroom & Chestnut 'Sausage' Roll, Date Ketchup 2.4.7.13.14

Coronation Chicken, Earl Grey Raisins, Brioche 1.2.4.7.9

Honey Glazed Ham & Spiced Apple Chutney Sandwich 2.7.9.13

Hot Smoked Chalk Stream Trout, Trout Roe, Filo Tart 2.5.7

SWEET

Hazelnut & Gingerbread Praliné Macaron 2.4.7.12.14

Fig Leaf Crème Choux, Blackberry Compote, Fresh Fig 2.4.7

Winter Spiced Orange & Cranberry Shortbread 2.4.7.12

Poached Pear & Verbena Pavlova, Yoghurt Mousse 4.7.12

SCONES

Buttermilk Fruit & Plain Scones, Mulled Blackberry Jam & Clotted Cream 2.4.7

Strawberry Jam Available

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Please inform us of any allergies or dietary requirements.
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