

Champagne Bollinger Special Cuvée 18
Saicho Jasmine 0% Sparkling Tea 8
Fresh Orange Mimosa 12

Nocellara Olives 4
Rosemary Focaccia, whipped marmite butter 5
Salt Beef Croquettes, pickled carrots, tarragon 9

Celeriac & Russet Apple Soup 14
hazelnut, remoulade

48 Day Aged Beef Carpaccio 18
pickled shimeji, parsley emulsion, mizuna

Delicia Squash 15
brown butter, goat's curd, pumpkin seeds

St Ives Torched Mackerel 16
beetroot, sea purslane, buttermilk

Devonshire Crab Toast 15
picked crab, chervil, pickled cucumber, almonds

Winter Truffle Cavatelli 21
wild mushrooms, lemon butter, 24 month parmesan

Heritage Beetroot & Buckwheat Salad 18 (add smoked trout 6)
goats cheese, radicchio, mint

Cornish Caught 'Market Fish' 28
brown shrimp, cider beurre blanc, sea herbs

Confit Chicken Supreme 22
sweetcorn polenta, hen of the woods

200g Hereford Beef Sirloin 30
watercress, beef sauce

Oakleaf Lettuce, honey & thyme dressing 6
Heritage Carrots, lemon yoghurt, chervil 8
Crispy Potato Terrine, garlic aioli, herbs 9

75
AT LIBERTY

Vanilla Cheesecake 12
spiced sable biscuit, cherries

Sticky Toffee Pudding 12
stem ginger, pecans, clotted cream

Chocolate Cremeux Tart 12
vanilla cream, blackcurrant gel

Traditional Buttermilk Scone 12
strawberry jam & clotted cream

Salted Caramel Espresso Martini 15

Classic Negroni 12

Manhattan 15

Amaretto Sour 14

Macchiato 3 Double Espresso 3.5 Fresh Mint Tea 5 Earl Grey 5

Organically Sourced Fairtrade Tea & Coffee from Costa Rica

Please inform us of dietary requirements. A 12.5% discretionary service charge will be added to your bill.