

4.50 each / 25 for 6
Mersea rock oysters, shallot vinegar

Nocellara olives 4
Rosemary focaccia, whipped marmite butter 5
Smoked ham hock croquettes, spiced apple 7

Salt Baked Beetroot 14
blackberries, candied walnuts, dill crème fraîche

Salmon Tartare 15 / 22
cucumber, apple, marigold, toasted almond

Beef Carpaccio 18 / 25
aged parmesan, watercress, pickled shimeji

Whipped Ribblesdale Goats' Cheese 14
figs, castelfranco, hazelnuts, honey vinaigrette

Chicken Liver Parfait 15
cherry, toasted brioche, crispy chicken skin

Delica Pumpkin & Squash Cavatelli 21
crispy sage, pumpkin seeds, parmesan

Scottish Caught Cod 28
mussel butter sauce, leeks, sea herbs

Brown Butter Chicken Supreme 22
grilled gem lettuce, pangrattato, salsa verde

Devonshire Lobster Caesar 29
bisque dressing, castelfranco, parmesan

Hampshire Pork Loin 26
british plums, carrot, crispy sage, almond

Sides

New potatoes, lemon & dill
creme fraiche, fried capers 7

Heritage tomatoes, basil,
elderflower vinaigrette 7

Oakleaf salad, honey
& thyme dressing 6

75

AT LIBERTY

pudding

Brown Sugar Custard Tart 12
british raspberries, crème fraîche

‘75’ Tiramisu Éclair 12
coffee crème patisserie, cherries, chocolate

Apricot & Chamomile Trifle 12
victoria sponge, vanilla cream

A Selection of British Cheese 14
chaucers, canterbury cobble, goats’ cheese, sea salt crackers, quince

Pastry of the Day 7
please ask your server for today’s pastry

Afternoon Tea at Liberty
please ask your server for our Afternoon Tea menu

Freshly Baked From 3pm
Traditional Buttermilk Scones 12
Strawberry Jam & Cornish Clotted Cream

Pudding Wine	75ml	Btl
Moscato d’Asti, Italy	8	45
Ca’lem Fine Ruby Port	8	45

Cocktails 12
Espresso Martini
Classic Negroni
Amaretto Sour