

Nocellara Olives 4
Rosemary Focaccia, whipped marmite butter 5
Salt Beef Croquettes, pickled carrots, tarragon 8

Celeriac & Russet Apple Soup 14
hazelnut, remoulade

Seabass Crudo 16
cucumber & apple, pickled kohlrabi

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

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

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

Wild Mushroom Cavatelli 21
winter truffle, lemon butter, 24 month parmesan

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

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

Roasted Chicken Breast 22
sweetcorn polenta, hen of the woods

Hereford Beef Fillet Steak 34
watercress, potato terrine, beef sauce

Oakleaf Lettuce, English Mustard & Cider Vinaigrette 6
Heritage Carrots, Lemon Yoghurt, Chervil 8
Crispy Potatoes, Green Goddess, Herbs 9

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AT LIBERTY

Vanilla Cheesecake 12
Yorkshire rhubarb, buckwheat

Sticky Toffee Pudding 12
stem ginger, pecans, clotted cream

Chocolate 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

A Selection of Organically Sourced Tea, Coffee & Matcha

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