

Champagne Bollinger Special Cuvée 18

Fresh Orange Mimosa 12

75 Bloody Mary 12

Sunday Roasts

Sirloin of British Beef, yorkshire pudding, gravy 28

Corn Fed Roast Chicken Breast, yorkshire pudding, gravy 25

served with duck fat roast potatoes, cavolo nero, heritage carrots

Nocellara olives 4

Summer herb focaccia, whipped marmite butter 5

Courgette, goats' cheese & mint croquettes 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

radishes, castelfranco, fennel, dill

Chicken Liver Parfait 15

cherry, toasted brioche, crispy chicken skin

Cornish Caught Cod 28

summer courgette, samphire, lemon & dill

English Pea & Lemon Cavatelli 21

parmesan, aleppo chilli, chervil

Devonshire Crab Caesar 25

bisque dressing, oakleaf lettuce, focaccia, parmesan

Hampshire Pork Loin 26

british apricot, carrot, crispy sage, almond

Sides

Oakleaf salad, honey
& thyme dressing 6

Heritage tomatoes, basil,
elderflower vinaigrette 7

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

75

AT LIBERTY

Pudding

Fig Leaf Soft Serve 10
honeycomb, hibiscus, fresh figs

Brown Sugar Custard Tart 12
british raspberries, crème fraîche

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

Apricot Summer Trifle 12
chamomile, victoria sponge, vanilla cream

Selection of British Cheese 14
sea salt crackers, quince

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

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

Pudding Wine	75ml	Btl
Dolcetto D’ Alba, Ceretto	8	45
Ca’lem Fine Ruby Port	8	45

Cocktails 12
Espresso Martini
Classic Negroni
Amaretto Sour