

Nocellara Olives 4
Lemon Thyme Focaccia, whipped marmite butter 5
Slow Cooked Beef Croquettes, pickled carrots, tarragon 7

English Watercress Soup 14
smoked pink fir potato, hazelnut

Seabass Crudo 15
cucumber, apple, marigold, toasted almond

Norfolk Beef Tartare 18
pickled shimeji, parsley emulsion, mizuna

Whipped Ribblesdale Goats' Cheese Salad 14
radishes, castelfranco, fennel, dill

Chicken Liver Parfait 15
blood orange, toasted brioche, crispy chicken skin

Wild Garlic Cavatelli 21
ricotta, wild mushrooms

Devonshire Crab Caesar 25
bisque dressing, oakleaf lettuce, focaccia, parmesan

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

Roasted Chicken Breast 22
wey valley asparagus, pickled mushrooms, chicken butter sauce

Slow Cooked Duck Leg 24
braised butter beans, cavolo nero, thyme

Potato Purée, maldon sea salt 7
Purple Sprouting Broccoli, lemon & garlic pangrattato 7
Grilled Gem Lettuce, toasted hazelnut dressing 6

75
AT LIBERTY

Pudding

Selection of British Cheese 14
sea salt crackers, quince

Yorkshire Rhubarb Cheesecake 12
vanilla shortbread biscuit

Sticky Toffee Pudding 12
stem ginger, pecans, clotted cream

Chocolate Tart 12
blackcurrant, vanilla cream

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

Traditional Buttermilk Scones 12
strawberry jam & cornish clotted cream

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

	75ml	Btl
Sauternes, Semilon 2022	8	45
Ca'lem Fine Ruby Port	8	45

Cocktails 12
Espresso Martini
Classic Negroni
Amaretto Sour