

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

English Pea & Lemon Cavatelli 21
parmesan, aleppo chilli, chervil

Cornish Caught Cod 28
summer courgette, samphire, lemon & dill

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

Devonshire Crab Ceasar 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

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
Dolcetto D’ Alba, Ceretto	8	45
Ca’lem Fine Ruby Port	8	45

Cocktails 12
Espresso Martini
Classic Negroni
Amaretto Sour