Champagne Bollinger Special Cuvée 18
Chablis, Domaine Chanson, 2023, France 21
Winter Spiced Mulled Wine 13
Cranberry Hugo Spritz 14

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

Chalk Stream Trout Gravlax 15 / 22
apple & dill, kohlrabi, almonds

Norfolk Beef Tartare 18 / 25
aged parmesan, truffle, pickled shimeji

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

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

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

Scottish Caught Cod 28
brown shrimp, cider beurre blanc, sea herbs

Slow Roasted Duck Leg 22
smoked pancetta, butter beans, cavolo nero, thyme

Devonshire Lobster Caesar 29
bisque dressing, castelfranco, parmesan

Hampshire Pork Loin 26
jerusalem artichoke, pear, crispy sage

Sides

Crispy potatoes, green goddess sauce, herbs 7

Braised red cabbage, toasted walnuts 7

Oakleaf salad, honey & thyme dressing 6

75 AT LIBERTY

Please inform us of dietary requirements. Children's menu available, please ask your server.

Pudding

Black Forest Trifle 12
cherries, chocolate custard, kirsch sponge

Brown Sugar Custard Tart 12
honey quince, crème fraîche

Sticky Toffee Pudding 12
toffee sauce, clotted 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
Graham's 10yr Tawney Port	8	45

Cocktails 12

Espresso Martini
Classic Negroni
Amaretto Sour

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