

DINNER

4pm till 10pm daily

SMALL PLATES

MIXED SMOKED NUTS 4.5 VG

MARINATED OLIVES 5 VG
Kalamata, Castelventrano, gordal

HOUSE BREADS 5 V/VGA
whipped butter, pumpkin seed granola

HUMMUS 8 VG
sun-dried tomatoes, basil, olive oil,
sea salt, pita crisps

PANKO FETA & OLIVE BALLS 7.5 V
mango salsa, harissa, watercress

SALT & PEPPER CALAMARI 7.5
chilli sauce, chilli & sesame salt

MUSHROOM ARANCINI 8 V
charred onion purée, parmesan

HAM HOCK & PISTACHIO ROULADE 9
mustard greens, cornichons, crostini

SIDES

**FRIES, GARLIC SAUCE,
CHILLI & SESAME SALT 6.5 V/VGA**

TRUFFLE & PARMESAN FRIES 6 V

POTATO ROSTI, SALSA VERDE 6 V

**SUGAR SNAP PEAS, FETA,
GREMOLATA 6 V/VGA**

**SUMMER LEAF SALAD,
SUN-DRIED TOMATOES,
HOUSE PICKLES 5 VG**

**CHARRED HISPI CABBAGE,
ROMESCO SAUCE 5 V/VGA**

LARGE PLATES

PAN FRIED SEA BASS 22
lemon verbena beurre noisette,
charred asparagus, crushed potatoes

PORTERHOUSE PORK CHOP 22
orzo, fennel, sun-dried tomatoes, feta,
savoury granola, pickled herbs,
golden raisin & caper salsa

CHICKEN SCHNITZEL 18
parmesan & panko breadcrumb,
salsa verde, creamed corn,
snow pea, apple & fennel salad

GNOCCHI 16 VGA
guanciale, silver skin onions, sage,
chestnut mushrooms

MOULES FRITES 18
fresh Scottish mussels, marinere sauce,
fries, summer leaf salad

STEAK FRITES 22
Scottish aged flat iron steak, fries,
café de Paris butter, summer leaf salad

LIBERTINE BURGER 16
chargrilled Scottish beef,
onion marmalade, Gruyère, fries

BARBECUE AUBERGINE 18 VG
sesame & pomegranate glaze,
bulgur wheat tabbouleh,
roasted red onion, parsley pesto

V vegetarian VG vegan
VGA vegan alternative available

Please inform your server if you have any dietary requirements or allergies. Please note that a discretionary service charge of 10% will be added to your bill. 100% of this goes to the Lady Libertine team.
@lady_libertine_