

LADY LIBERTINE

HOGMANAY MENU

*Enjoy a glass of Champagne on arrival
alongside a few festive extras thrown in*

MEZZE

Harissa hummus, pomegranate, dukkah ^(VG)

Baba ganoush, roast cherry tomatoes, walnut, crispy onions, pomegranate ^(VG)

Truffle & parmesan dip, salsa verde ^(VG)

(All served with house flatbread crisps to dip)

SMALL PLATES

Fried olive & feta balls, muhammara, sumac ^(V)

Calamari, lime & black pepper mayo

Ox cheek croquettes, house brown sauce, pickled red onion

(Vegetarian options available)

LARGE PLATES

Roasted butternut squash & red onion, harissa, mixed leaf, toasted barley, feta, mint yoghurt, chermoula ^(AVG)

Slow cooked lamb shawarma, garlic yoghurt, slaw, pickled onions, green chillies, pomegranate

Herbed salmon, sweet and sour beetroot purée, mint & courgette

Slow roasted pork belly, truffle, celeriac & caper salad, garlic croutons

DESSERTS

Pedro Ximénez tiramisu ^(V)

Lemon posset, red fruit, vanilla sugar & polenta shortbread ^(V)

Hazelnut & dark chocolate brownie, honey yoghurt ^(V)

Vegetarian – (V)

Vegan – (VG)

Adaptable to be Vegan – (AVG)

Our menu has been designed so the Mezze and Small Plates are served to share and a pre-order is required for the Large Plates and Desserts. Due to the seasonal nature of our menus, some dishes may change without prior notice. Please inform us in advance if you have any dietary requirements or allergies. All our dishes are made fresh to order. Please note that a discretionary service charge of 10% will be added to your bill. 100% of this goes to the Lady Libertine team.