

LIBERTÉ

CAFÉ - BAR & BRASSERIE

IN ROOM DINING — ALL DAY

WATERLOO PLACE, EDINBURGH

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SMALL PLATES

Burrata	
<i>with</i> Truffle Honey, Toasted Sourdough Crumbs & Thyme Butter ^{v/vg}	14
Balvenie Smoked Salmon Tartare	
<i>with</i> Capers, Lemon, Kewpie Mayonnaise & Quail's Egg	16
Rump Fillet Tataki	
<i>with</i> Ponzu, Cucumber, Spring Onion & Crispy Garlic	14
Potato & Mature Cheddar Soup	
<i>with</i> Truffle Oil ^{v/vg}	9
Cheese Stuffed Green Peppers	
<i>with</i> Morito Adobo & Lime ^v	11

BOARDS

Charcuterie	
<i>with</i> Terrine, Remoulade, Balsamic Onions, Cornichons & Mustard	28
Hot Smoked Salmon	
<i>with</i> Balvenie Cold Smoked Salmon, Crayfish & Sauce Gribiche	26
Scottish Cheeses	
<i>with</i> Fig, Poached Quince, Grapes & Crackers ^v	28

MAINS

Dry Aged Beef Burger	
<i>with</i> Gherkin, Tomato Relish, Bacon & Mature Cheddar	19
Battered Cod	
<i>with</i> Frites, Sauce Andalouse & Lemon	19
Steak Sandwich	
<i>with</i> Toasted Sourdough, Caramelised Onion & Wholegrain Mustard	19
Butternut Squash Cannelloni	
<i>with</i> Blue Cheese, Watercress & Toasted Seeds ^{v/vg}	21
Hot Smoked Salmon & Crayfish Sandwich	
<i>with</i> Sauce Gribiche & Herring Roe	19
Chickpea & Sweet Potato Burger	
<i>with</i> White Bean Hummus, Green Tahini & Dukkah ^{v/vg}	19

DESSERT

Dark Chocolate Mousse <i>with</i> Miso Caramel & Crème Fraîche ^{v/vg}	9
Matcha Tea Crème Brûlée ^v	9
Spiced Sticky Toffee Pudding <i>with</i> Sherry Custard ^{v/vg}	9
Pear, Cherry & Almond Tart <i>with</i> Clotted Cream Ice Cream ^v	9
Banana & Caramel Waffle <i>with</i> Crème Fraîche ^v	9

All prices are inclusive of VAT at 20%.

Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu.

Please note, not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.

