SEAFORTH

MGALLERY LIVERPOOL

DINNER

STARTERS

SOUP v 9.00

Watercress velouté, goat's cheese bon bon, sorrel oil (609 cals)

BURRATINA V, GF 14.00

Torched peaches, rocket, truffle honey, toasted pine nuts (361 cals)

ASPARAGUS VE, GF 13.00

Baby watercress, radish & broad bean salad, coriander salsa (246 cals)

PAN SEARED SCALLOPS GFA 19.50

Fennel, cucumber & courgette salad, black pudding, aioli (452 cals)

CURED NORTH ATLANTIC SALMON GFA 15.00

'Red Rum', mousse, citrus gel, cucumber, granary crisp (229 cals)

CHICKEN LIVER PARFAIT GFA 13.50

Plum & apple chutney, toasted sourdough (801 cals)

MAINS

'SCOUSE' GF 34.00

Cannon of Herdwick lamb, braised shoulder, sweet red cabbage, carrot, potato & swede pearls, lamb jus (760 cals)

SALT AGED DUCK BREAST GF 29.00

Duck fat celeriac fondant, stem broccoli, carrot, crispy kale (1059 cals)

SUPREME OF SCOTTISH SALMON 30.00

Puy lentils, celeriac puree, remoulade, citrus dressing (1092 cals)

PAN SEARED FILLET SEA BASS 29.00

Thai coconut broth, Morecambe Bay shrimps, roasted carrot, pak choi, crispy noodle (808 cals)

FRESH TAGLIOLINI PASTA V, VEA 21.00 Summer truffle, asparagus, pecorino cream (1030 cals)

ROSE PETAL HARISSA ROASTED CAULIFLOWER VE, GF 19.00

Beetroot braised buckwheat risotto, feta (704 cals)

FROM THE GRILL

All our beef is locally sourced from the Lake District, traditionally dry aged for a minimum of 28 days in a Himalayan salt aged chamber, giving our steak a unique depth in flavour.

All our grilled meats are served with baby watercress salad, herb roasted vine tomato, grilled portobello mushroom.

6 oz BEEF FILLET GF 42.00 (762 cals)

8 oz RIB EYE STEAK GF 38.00 (823 cals)

8 oz SIRLOIN STEAK GF 36.00 (748 cals)

6 oz IBERICO PORK SECRETO GF

32.00 (637 cals)

The secret cut from the world famous Pata Negra pig that feast on acorns

SIDES

Triple cooked chips VE (828 cals) 6.00

Truffle & pecorino fries v (567 cals) 6.00

Summer pea & beans with local mint butter VEA (223 cals) 6.00

Baby gem & heritage tomato salad, chardonnay dressing v (263 cals) 6.00

SAUCES

Green peppercorn & brandy sauce GF (166 cals) 4.00

Rich bone marrow jus GF (80 cals) 4.00

Chimichurri salsa GF, VE (152 cals) 4.00

ALLERGEN NOTICE

Please speak to a member of the Food & Beverage Team If you have any dietary requirements, allergens or food intolerances or wish to know anything about our menu.



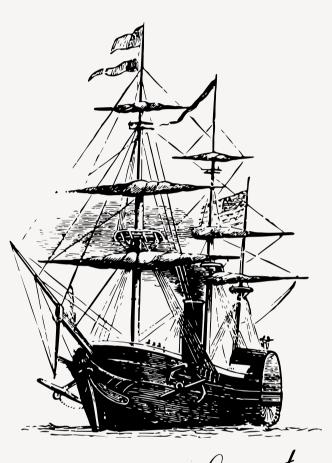
OPTIONAL SERVICE CHARGE
A 12.5% service charge will automatically be added
to your cheque. This is optional and can be removed
on request.

A STORY RICH IN HISTORY

Seaforth embraces our rich history of trade and our world-famous docks, the bringing together of people and the fusion of cultures and flavours.

Once described as the 'New York of Europe', we start the clock again at The Municipal. A Merseyside story born in 1868, originally aimed at uniting the city's administrative services and corporations, with its vocation to bring the city's people and talents together under one roof.

Stepping through the doors of the iconic building, boasting French and Italian influences, time will pause for our guests enabling them to relax, reflect and enjoy their 'time' away from the busy hustle and bustle of everyday life.



THE MUNICIPAL MOTEL & SPA

