

SEAFORTH

MGALLERY LIVERPOOL

DINNER

STARTERS

SOUP v 9.00

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

BURRATINA v, GF 14.00

Torched peaches, rocket, truffle honey,
toasted pine nuts (361 cal/s)

ASPARAGUS VE, GF 13.00

Baby watercress, radish & broad bean
salad, coriander salsa (246 cal/s)

PAN SEARED SCALLOPS GFA 19.50

Fennel, cucumber & courgette salad,
black pudding, aioli (452 cal/s)

CURED NORTH ATLANTIC
SALMON GFA 15.00

'Red Rum', mousse, citrus gel,
cucumber, granary crisp (229 cal/s)

CHICKEN LIVER PARFAIT GFA 13.50

Plum & apple chutney,
toasted sourdough (801 cal/s)

MAINS

'SCOUSE' GF 34.00

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

SALT AGED DUCK BREAST GF 29.00

Duck fat celeriac fondant, stem broccoli,
carrot, crispy kale (1059 cal/s)

SUPREME OF SCOTTISH SALMON 30.00

Puy lentils, celeriac puree, remoulade,
citrus dressing (1092 cal/s)

PAN SEARED FILLET SEA BASS 29.00

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

FRESH TAGLIOLINI PASTA v, VEA 21.00

Summer truffle, asparagus,
pecorino cream (1030 cal/s)

ROSE PETAL HARISSA ROASTED
CAULIFLOWER VE, GF 19.00

Beetroot braised buckwheat risotto, feta
(704 cal/s)

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 cal/s)8 OZ RIB EYE STEAK GF
38.00 (823 cal/s)8 OZ SIRLOIN STEAK GF
36.00 (748 cal/s)6 OZ IBERICO PORK SECRETO GF
32.00 (637 cal/s)

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

SIDES

Triple cooked chips VE (828 cal/s) 6.00

Truffle & pecorino fries v (567 cal/s) 6.00

Summer pea & beans with
local mint butter VEA (223 cal/s) 6.00

Baby gem & heritage tomato salad,
chardonnay dressing v (263 cal/s) 6.00

SAUCES

Green peppercorn & brandy sauce
GF (166 cal/s) 4.00

Rich bone marrow jus
GF (80 cal/s) 4.00

Chimichurri salsa
GF, VE (152 cal/s) 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.



Dale Street
THE MUNICIPAL HOTEL & SPA

