SEAFORTH

MGALLERY LIVERPOOL

TIME TO DINE

S E T M E N U

12PM - 6PM 2 COURSES - £29.00 / 3 COURSES - £35.00

STARTERS

SOUP v

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

CHICKEN LIVER PARFAIT GFA

Plum & apple chutney, toasted sourdough (801 cals)

SMOKED MACKEREL MOUSSE GF

Fennel, cucumber & courgette salad, wasabi emulsion (205 cals)

MAINS

PANKO FRIED BREAST OF CHICKEN GFA

Petit caesar, pecorino shavings, truffle oil (822 cals)

SEA BASS GFA

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

FRESH TAGLIOLINI PASTA V, VEA

Summer truffle, asparagus, pecorino cream (1030 cals)

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.



DESSERTS

AFFOGATO GFA

Pistachio gelato, espresso, short bread biscuits (234 cals)

CARAMEL SLICE v

Miso caramel sauce, banana ice cream, crushed pecans (949 cals)

SIDES 6.00 SUPPLEMENT

Triple cooked chips VE (828 cals)

Truffle & pecorino fries v (567 cals)

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

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



OPTIONAL SERVICE CHARGE

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



THE MUNICIPAL MOTEL & SPA

