

SEAFORTH

MGALLERY LIVERPOOL

DINNER

WHILE YOU DECIDE

Mediterranean mixed olives, rosemary & lemon    (175 cal) 5.50Blistered padron peppers, flaked salt    (333 cal) 6.50Warm locally baked focaccia, honey & truffle butter melt   (480 cal) 6.50

STARTERS

SOUP GFA DFA   9.00Roasted butternut squash & thyme,
toasted seed cracker, lovage oil,
warm focaccia (191 cal)



ROSARY GOATS CHEESE

VEA   14.00Pistachio, beetroot carpaccio,
balsamic pearls (284 cal)TWICE BAKED BLACKSTICKS BLUE
CHEESE SOUFFLE   15.00Butter sauce, crispy leeks, herb oil
(471 cal)

PAN SEARED SCALLOPS GFA DFA 19.50

Fruit pig pudding, artichoke puree,
pink lady apple & golden raisin salad,
nori (396 cal)HAND CURED NORTH ATLANTIC SALMON
GFA   15.00'Red Rum' mousse, citrus gel, cucumber,
rye crisp (229 cal)CHICKEN LIVER PARFAIT GFA  13.50Plum & apple chutney,
toasted sourdough (728 cal)

MAINS

'SCOUSE'   36.00Cannon of Herdwick lamb, braised
shoulder, sweet red cabbage, carrot,
potato & swede pearls, lamb jus (760 cal)CORNFED CHICKEN SUPREME DFA  32.00Duck fat celeriac fondant, baby leek,
piccolo parsnip, Jerusalem artichokes,
thyme jus (675 cal)SUPREME OF HALIBUT DFA  38.00Beetroot cous cous, pickled Kholrabi,
salsify, caviar & chive beurre blanc
(619 cal)PAN SEARED FILLET SEA BASS    32.00Thai coconut broth, Morecambe Bay
shrimps, roasted carrot, crispy noodle
(773 cal)PUMPKIN & SAGE TORTELLONI  21.50Romesco cream, pangritata, parmesan
& pumpkin seed tuile (928 cal)WILD MUSHROOM & FRESH TRUFFLE
RISOTTO VEA DFA   21.00Ponzu glazed hen of the woods, espuma,
crisp kale, truffle oil (592 cal)

FROM THE GRILL

All our beef is locally sourced from the Lake
District, traditionally dry aged for a minimum
of 28 days in an 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 mushroom6 oz BEEF FILLET   

45.00 (762 cal)

8 oz RIB EYE STEAK   

38.00 (823 cal)

8 oz SIRLOIN STEAK   

39.00 (748 cal)

IBERICO PORK SECRETO   

36.00 (992 cal)




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

VEGAN VEGETARIAN GLUTEN FREE LOCAL DAIRY FREE

SIDES

Triple cooked chips   (828 cal) 6.50Truffle & pecorino fries  (567 cal) 6.50Maple glazed roasted root vegetables
DFA  (247 cal) 6.50Balsamic glazed beetroot salad, quinoa,
watercress   (219 cal) 6.50

SAUCES

Green peppercorn & brandy sauce
  (166 cal) 4.50Rich bone marrow jus (40 cal)    4.50Chimichurri salsa (152 cal)    4.50Bearnaise Sauce (183 cal)    4.50

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

