

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 GFA DFA

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

CHICKEN LIVER PARFAIT GFA

Plum & apple chutney,
toasted sourdough (728 cal)

ROSARY GOATS CHEESE VEA

Pistachio, beetroot carpaccio,
balsamic pearls (284 cal)

MAINS

CHICKEN DFA

Duck fat celeriac fondant, baby leek,
piccolo parsnip, Jerusalem artichokes,
thyme jus (675 cal)



SEA BASS GFA


Thai coconut broth,
Morecambe Bay shrimps, roasted carrot,
crispy noodle (773 cal)


WILD MUSHROOM & FRESH TRUFFLE RISOTTO VEA DFA

Mascarpone, crisp kale, truffle oil
(582 cal)

SIDES 6.50 SUPPLEMENT

Triple cooked chips   (828 cal)

Truffle & pecorino fries  (567 cal)

Maple glazed roasted root vegetables
DFA  (247 cal)

Balsamic glazed beetroot salad,
quinoa, watercress   (219 cal)

DESSERTS

BAKED VANILLA CHEESECAKE

Stewed kumquats, mini meringue
(764 cal)

AFFOGATO GFA

Vanilla pod ice cream, espresso,
short bread biscuits (158 cal)

MEDJOL DATE STICKY TOFFEE PUDDING

Caramel sauce, vanilla pod ice cream
(840 cal)



VEGAN



VEGETARIAN



GLUTEN FREE



LOCAL



DAIRY FREE

OPTIONAL SERVICE CHARGE

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



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.

A STORY RICH IN HISTORY



Dale Street
THE MUNICIPAL HOTEL & SPA

