MGALLERY HOTEL COLLECTION



THE MUNICIPAL HOTEL & SPA

DINNER

8.00

STARTERS

SOUP (V) (VEA) Seasonal soup, served with Baltic sourdough (250 cals)

GOATS CHEESE (VEA) (GF)13.00Whipped smoked goats cheese,
slow cooked beetroot, pickled beetroot,
nasturtium, beetroot balsamic (546 cals)

WILD MUSHROOMS (V) (VEA) (GFA) 14.00 Sauté wild mushrooms, artichoke espuma, pickled enoki, poached egg, truffle crumb (602 cals)

SCALLOPS (GF)		16.50
Seared scallops, miso butter,	4	
samphire, dill oil (438 cals)		

SALMON (GF) 13.00 Torched Loch Duart salmon, Asian slaw salad, yuzu gel, crispy skin quaver,

GAME PIE 15.00 Game pie, parsnip purée, game jus, herb crumb (431 cals)

coriander cress (533 cals)

FROM THE GRILL

CÔTE DE BOEUF 28oz	75.00
To share (369 cals/100g)	
RIBEYE 8oz (370 cals/100g)	32.00
SIRLOIN 8oz (278 cals/100g)	29.00
FILLET 7oz (269 cals/100g)	34.00
FILLET /02 (269 cals/100g)	34.00

All served with beef dripping chips, caramelised onion and portobello mushroom

SAUCES 6.00 EACH PINK PEPPERCORN (65 cals) BEEF JUS (79 cals) TRUFFLE SAUCE (58 cals)

MAINS

LEEK (VEA) (GF) 20.00 Leek and parsley risotto, ewes milk, cheese wafer, alium oil (626 cals)

CREEDY CARVER DUCK (GFA) 26.00 Salt aged breast, leg croquette, sweet potato fondant, miso glazed carrots, pak choi, star anise jus (564 cals)

"SCOUSE" (GF) SIGNATURE DISH

29.00

Braised shoulder, rump, beetroot mash, pickled cabbage ketchup, chantenay carrots, swede, charred baby leek, lamb jus (522 cals)

CELERIAC RIBBONS (VEA) (GF) 20.00

Sautéed wild mushroom, spinach, beacon blue, celeriac purée (608 cals)

STONE BASS (GF) 24.00

Cauliflower purée, potato terrine, ponzu glazed maitake mushroom, kale (626 cals)

COD (GF)

26.00

Seared cod loin, potato, pancetta, white beans, leeks, smoked butter sauce, parsley oil (921 cals)

SIDES

7.00 EACH

BEEF DRIPPING CHIPS (104 cals)

TRUFFLE PARMESAN FRIES (626 cals) SEASONAL VEGETABLES (242 cals) With miso butter

BABY GEM SALAD (24 cals) With black garlic dressing

CHODU DIGU DI HICHODI

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.

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.



