SEAFORTH

MGALLERY LIVERPOOL

DINNER

WHILE YOU DECIDE

Mediterranean mixed olives, rosemary & lemon 🔊 ½ * (175 cals) 5.50

Blistered padron peppers, flaked salt 🖾 ½ * (333 cals) 6.50

Warm locally baked focaccia, honey & truffle butter melt 🗸 🖗 (480 cals) 6.50

STARTERS

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

ROSARY GOATS CHEESE VEA ♥ Ø * 14.00

Pistachio, beetroot carpaccio, balsamic pearls (284 cals)

TWICE BAKED BLACKSTICKS BLUE CHEESE SOUFFLE ♥ Ø 15.00

Butter sauce, crispy leeks, herb oil (471 cals)

PAN SEARED SCALLOPS GFA DFA 19.50 Fruit pig pudding, artichoke puree,

Fruit pig pudding, artichoke puree, pink lady apple & golden raisin salad, nori (396 cals)

HAND CURED NORTH ATLANTIC SALMON
GFA ® № 15.00

'Red Rum' mousse, citrus gel, cucumber, rye crisp (229 cals)

CHICKEN LIVER PARFAIT GFA 9 13.50

Plum & apple chutney, toasted sourdough (728 cals)

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 mushroom

8 oz RIB EYE STEAK * ∅ ◎ 38.00 (823 cals)

8 oz SIRLOIN STEAK * ∅ ⊗ 39.00 (748 cals)

IBERICO PORK SECRETO # ∅

36.00 (992 cals)

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

VEGAN VEGETARIAN GLUTEN FREE LOCAL DAIRY FREE

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.

MAINS

'SCOUSE' ♥ # 36.00

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

CORNFED CHICKEN SUPREME DFA # 32.00

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

SUPREME OF HALIBUT DFA # 38.00

Beetroot cous cous, pickled Kholrabi, salsify, caviar & chive beurre blanc

(619 cals)

PAN SEARED FILLET SEA BASS ♥ # ₺ 32.00 Thai coconut broth, Morecambe Bay shrimps, roasted carrot, crispy noodle

(773 cals)

PUMPKIN & SAGE TORTELLONI Ø 21.50

Romesco cream, pangritata, parmesan

WILD MUSHROOM & FRESH TRUFFLE RISOTTO VEA DFA Ø # 21.00

& pumpkin seed tuile (928 cals)

Ponzu glazed hen of the woods, espuma, crisp kale, truffle oil (592 cals)

SIDES

Triple cooked chips \emptyset & (828 cals) 6.50

Truffle & pecorino fries \emptyset (567 cals) 6.50

Maple glazed roasted root vegetables

DFA \emptyset (247 cals) 6.50

Balsamic glazed beetroot salad, quinoa, watercress \$\mathbb{B}\$ \bar{\mathbb{E}}\$ (219 cals) 6.50

SAUCES

Green peppercorn & brandy sauce ⊗ # (166 cals) 4.50

Rich bone marrow jus (40 cals) 🤊 🗓 🗯 4.50 Chimichurri salsa (152 cals) 🤊 🕪 🖞 🗯 4.50

Bearnaise Sauce (183 cals) ∅ 🛭 4.50



OPTIONAL SERVICE CHARGE

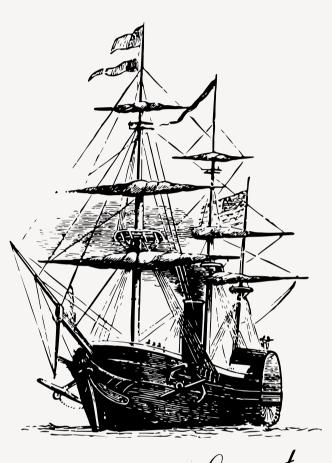
A 12.5% service charge will automatically be added to your cheque. This is optional and can be removed on request.

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.



THE MUNICIPAL MOTEL & SPA

