

THE MUNICIPAL HOTEL & SPA

SEAFORTH

MGALLERY LIVERPOOL

LIVERPOOL RESTAURANT WEEK

10TH MAY - 18TH MAY 2025

SET MENU

2 COURSES & GLASS OF WINE/BOTTLE OF BEER - £25.00

3 COURSES & GLASS OF WINE/BOTTLE OF BEER - £35.00

STARTERS

SOUP

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

  GFA DFA

CHICKEN LIVER PARFAIT

Plum & apple chutney, toasted sourdough (728 cals)

 GFA

ROSARY GOATS CHEESE

Pistachio, beetroot carpaccio, balsamic pearls (284 cals)

   VEA

MAINS

CHICKEN

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

  DFA

SEA BASS

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

  GFA

WILD MUSHROOM & FRESH TRUFFLE RISOTTO

Mascarpone, crisp kale, truffle oil (582 cals)

  VEA DFA

DESSERTS

BAKED VANILLA CHEESECAKE

Stewed kumquats, mini meringue (764 cals)

 

AFFOGATO

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

  GFA

MEDJOL DATE STICKY TOFFEE PUDDING

Caramel sauce, vanilla pod ice cream (840 cals)

 



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