



FOOD AND DRINKS

OPTIONAL SERVICE CHARGE

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

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





NIBBLES

MEDITERRANEAN MIXED OLIVES    175CAL S
with rosemary & lemon
5.50

BLISTERED PADRON PEPPERS   333CAL S
Flaked salt, lemon
6.50

MOROCCAN STYLE HUMMUS   555CAL S
Toasted pitta bread
8.50

WARM FOCACCIA   480CAL S
Honey & truffle butter melt
7.50



VEGAN



VEGETARIAN



GLUTEN FREE



LOCAL



DAIRY FREE

ALLERGEN NOTICE

If you have any dietary requirements, allergens or food intolerances and wish to know anything about the food produced, please speak to a member of the Food & Beverage Management Team and they will be happy to assist you





SMALL PLATES

SALT & PEPPER SQUID 497CAL S

with aioli

13.50

GRILLED TIGER PRAWNS 🌿 240CAL S

Soy, sweet chilli & coriander

15.00

KOREAN SESAME CRISPY CHICKEN 593CAL S

Gochujang, miso buttermilk

13.50

WHITE TRUFFLE & PARMESAN ARANCINI 574CAL S

Caramelised red onion

14.50

'SCOUSE' - LOCALLY REARED LAMB CROQUETTES 📍 438CAL S

Rich lamb dipping jus, beetroot

14.50

LOCALLY SMOKED SALMON 📍 523CAL S

Butter granary loaf, shallot, capers & lemon

16.00



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VEGETARIAN



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LOCAL



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LARGE PLATES

STEAK FRITES 687CAL

Flattened local beef steak, Chimichurri salsa, fries
28.50

CRISPY BATTERED FISH 1138CAL

Mushy peas, tartare sauce, fries
21.00

THE MUNICIPAL BEEF BURGER 1640CAL

Aged cheddar, tomato, lettuce, fries
21.50

LINGUINE CARBONARA 1076CAL

Guanciale, pecorino, cracked pepper, egg
19.00

POACHED GNOCCHI PUTTANESCA 402CAL

Olives, capers, tomato & basil
19.00

CURED MEATS & CONTINENTAL CHEESE 1197CAL

Olives & balsamic baby onions
15.00



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VEGETARIAN



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LOCAL



DAIRY FREE





SANDWICHES & SALADS

CLASSIC CLUB 868CALs

Chicken, lettuce on bacon, fried egg, fries
19.50

GOATS CHEESE & MUSHROOM PIADINA MELT 513CALs

Petit salad, kettle crisps
17.50

LOCAL SMOKED SALMON & CREAM CHEESE 717CALs

Granary loaf, petite salad, kettle crisps
18.50

WELLNESS BOWL 501CALs

Mixed leaves, roasted squash, carrot ribbons, avocado, pomegranate seeds, feta, quinoa, cherry vine tomatoes & toasted seeds
18.00

+ chicken 7.50 209CALs + smoked salmon 7.50 137CALs

CAESAR SALAD 572CALs

Baby gem, chargrilled chicken, parmesan, anchovies, croutons
18.50

BURRATA 813CALs

Balsamic marinated cherry tomato, pesto, chilli flakes, rocket
17.50



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DESSERTS

MINT CHOCOLATE CREMEUX    **347CAL S**

Chocolate Cremeux, cinder toffee,
Lake District vanilla pod ice cream
11.00

**LOCAL FARM
ICE CREAM SELECTION**   **442CAL S**

Wild berries, tuile
9.00

**SALTED CARAMEL
CRÈME BRULÉE**  **754CAL S**

Shortbread biscuits
11.00

TRIO OF REGIONAL CHEESE   **567CAL S**

Artisan crackers, fruit preserve, grapes
15.00



VEGAN



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GLUTEN FREE



LOCAL



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HOT DRINKS

JING TEAS

TEA 5.00

CHAMOMILE

We select only the highest quality chamomile flowers from Croatia, which are simply slow-dried to retain their naturally sweet and soothing flavour.

PEPPERMINT

This peppermint has been simply slow-dried to retain all its essential oils for an intensely refreshing, menthol experience.

EARL GREY

Scented using the highest quality, natural bergamot essence blended with the finest, full-bodied Assam black tea.

GREEN TEA

An organically grown green tea from a Fair-Trade certified garden in the remote mountains of Hubei, China.

ENGLISH BREAKFAST

A traditional black tea blend usually described as full-bodied, robust and rich.



HOT DRINKS



COFFEE

AMERICANO	4.50
CAPPUCCINO	5.00
LATTE	5.00
MOCHA	5.00
FLAT WHITE	5.00
ESPRESSO	4.50
DOUBLE ESPRESSO	5.00
ICED COFFEE	6.00
IRISH COFFEE	14.00
FRENCH COFFEE	14.00
CALYPSO COFFEE	14.00
HOT CHOCOLATE	5.00
DECAF COFFEE	5.00





COCKTAILS

TEA SERVICE

CURATED TEA COCKTAILS

EARL GREY SOUR

14.00

Tanqueray Gin, earl grey syrup,
grapefruit juice, **egg white**

SPICED CLIPPER

14.00

Jameson Whiskey, tea syrup, lemon juice,
Angostura bitters, topped with ginger beer

MATCHA MARGARITA

14.50

Olmea Blanco Tequila, matcha tea syrup,
lime juice, matcha dust

LITTLE LIE DOWN

14.00

Tanqueray Gin, chamomile tea syrup,
grapefruit & rosemary tonic, raspberry syrup,
topped with prosecco



COCKTAILS

CLASSIC SERVICE

MARTINI

15.00

Tanqueray Gin, Martini Dry,
lemon twist or olive garnish
Vodka / Gin / Dirty

SGROPPINO

14.00

Lemon sorbet, St. Germain, prosecco

MARGARITA

14.50

Olmecca Blanco Tequila, Triple Sec,
lime juice, simple syrup, salt rim

MANHATTAN

13.50

Bulleit Rye Whiskey,
Martini Rosso, Angostura bitters

OLD FASHIONED

14.00

Woodford Reserve Bourbon, brown cane sugar,
Angostura bitters

ESPRESSO MARTINI

14.50

Absolut Vodka, Kahlua, espresso,
available with vanilla, caramel options





COCKTAILS

MOJITO

14.00

Bacardi Rum, lime juice, simple syrup,
mint, topped with soda

DAIQUIRI

13.50

Bacardi Rum, lime juice, simple syrup, available in
strawberry, passionfruit and raspberry options

PALOMA

14.00

Olmeca Blanco Tequila, lime juice,
topped with grapefruit & rosemary tonic

BLOODY MARY

13.00

Absolut Vodka, tomato juice,
Worcestershire sauce, Tabasco

WHISKEY SOUR

13.50

Woodford Reserve, lemon, sugar syrup,
egg white, dried lemon garish

FRENCH MARTINI

13.00

Absolut Vodka, Chambord, pineapple





COCKTAILS

AMARETTO SOUR

13.00

Disaronno, lemon, sugar syrup, **egg white**

COSMOPOLITAN

13.00

Absolut Vodka, Triple Sec, cranberry,
lemon, lime wedge and / or lemon twist

PASSIONFRUIT MARTINI

13.50

Absolut Vodka, Passoa, passionfruit syrup,
passionfruit puree, pineapple

APEROL SPRITZ

13.00

Aperol, prosecco, topped with soda,
orange slice garnish

HUGO SPRITZ

13.00

St Germain, prosecco,
topped with soda, lemon garnish

LONG ISLAND ICED TEA

14.00

Bacardi Rum, Absolut Vodka, Tanqueray Gin,
Olmeca Blanco Tequila, Triple Sec, lemon,
topped with Coke, lemon garnish

KIR ROYALE

15.50

Chambord, prosecco



COCKTAILS

BESPOKE SERVICE

MERSEY PARADISE

15.00

Tio Pepe sherry, lemon, cassis,
topped with prosecco

SALTED COLADA

14.00

Bacardi Rum, banana liqueur,
coconut syrup, pineapple juice

REWILDING SLING

13.50

Tanqueray Gin, Plymouth Sloe Gin, lemon juice,
topped with soda and Crème de mûre

FOOL'S GOLD

14.50

Tanqueray Gin, Lillet Blanc,
strawberry syrup, lemon juice

WAYFARER

13.50

Lamb's Navy Rum, lime juice, simple syrup,
Angostura bitters, topped with ginger beer





COCKTAILS

THE BOTANIC NEGRONI

THE MUNICIPAL HOTEL SIGNATURE COCKTAIL

14.00

Tanqueray Gin, Lillet Blanc, Suze with a lemon and orange twist

Before Liverpool's ports opened, botanical fruits were a rarity. Their arrival from distant shores unlocked a world of exotic flavours, inspiring the luxurious infusions and refined pairings we cherish today.

CLEAN BREAK

14.50

Absolut Vodka, Lillet Blanc, Archers, lemon juice,
simple syrup, grapefruit and rosemary tonic

MISTRAL

15.50

Tanqueray flor de Sevilla, Midori, passionfruit syrup,
lemon juice, topped with sauvignon blanc





TIME TO CELEBRATE

JÄGERBOMB

7.00

Jägermeister, Redbull

Experience the bold fusion of Jägermeister and Redbull, combining herbal and fruity notes for an exhilarating shot. Its intense flavour and energising kick make it a bar favourite, keeping the night alive with every sip.

TEQUILA ROSÉ

6.00

Tequila Rosé blends rich strawberry cream with a bold tequila kick, offering the perfect balance of sweet and seductive. With its elegant design and playful details, it's the "little black dress" of cream liqueurs—timeless, alluring, and always captivating.

BABY GUINNESS

6.50

The Baby Guinness is a captivating, beer-free cocktail that beautifully mimics the rich allure of a pint of Guinness. With its smooth, creamy taste and delicate layers it adds a touch of elegance and charm to any occasion, making every sip feel like a celebration.







VODKA

TITOS	7.75
CIROC	7.75
CIROC APPLE	7.75
CIROC BERRY	7.75
ABSOLUT	6.75
ABSOLUT CITRON	6.75
CHASE GB	7.50
KETEL ONE	6.75
GREY GOOSE	8.25
GREY GOOSE CITRON	8.25
42 BELOW	7.25

PRICE PER 25ML SERVING





GIN

TANQUERAY	6.75
TANQUERAY 10	7.75
TANQUERAY SEVILLA	6.75
PLYMOUTH	7.25
PLYMOUTH SLOE	7.25
BOMBAY SAPPHIRE	7.25
MONKEY 47	8.25
MONKEY 47 SLOE	8.25
BEEFEATER DRY	6.75
BEEFEATER ORANGE	6.75
BEEFEATER PINK	6.75
MALFY ORANGE	7.50
MALFY GRAPEFRUIT	7.50
MALFY LEMON	7.50
WHITLEY NEIL DISTILLERS	7.25
WHITLEY NEIL PINK GRAPE	7.25
WHITLEY NEIL ORANGE	7.25
WHITLEY NEIL RHUBARB	7.25
WHITLEY NEIL RASPBERRY	7.25

PRICE PER 25ML SERVING





RUM

BACARDI	7.00
CAPTAIN MORGAN SPICED GOLD	7.25
CAPTAIN MORGAN DARK	7.25
PAMPERO BLANCO	8.25
MOUNT GAY ECLIPSE BARBADOS	9.00
HAVANA CLUB 3 YEAR	6.75
HAVANA CLUB 7 YEAR	8.25
HAVANA CLUB ESPECIAL	7.00
KRAKEN DARK SPICED	7.75
PLANTATION 5 YEAR	7.75
DEAD MAN'S FINGER SPICED	8.75
DEAD MAN'S FINGER SPICED (NON ALCOHOLIC)	8.75

PRICE PER 25ML SERVING





WHISKY

GLENFIDDICH 12 YEAR	8.25
GLENFIDDICH 15 YEAR	14.50
GLENMORANGIE 18 YEAR	16.00
ARDBEG 10 YEAR	9.25
LAGAVULIN 16 YEAR	10.50
NIKKA FROM THE BARREL	9.25
AUCHENTOSHAN	9.25
LAPHROIG 10 YEAR	9.50
JAMESON IRISH WHISKEY	7.50
JAMESON ORANGE	7.50
JOHNNIE WALKER BLACK	8.00
JOHNNIE WALKER BLUE	33.00
GLENKINCHIE 10 YEAR	9.00
TALISKER 10 YEAR	9.00
DUFFTOWN SINGLETOWN	8.50
OBAN 14 YEAR	12.00
REDBREAST 12 YEAR IRISH WHISKEY	10.25

PRICE PER 25ML SERVING





BOURBON

JACK DANIEL'S	6.50
JACK DANIEL'S FIRE	7.00
JACK DANIEL'S HONEY	7.00
JACK DANIEL'S SINGLE BARREL	10.00
WOODFORD RESERVE	8.75
WOODFORD DOUBLE OAKED	12.00
BULLEIT FRONTIER	7.25
BULLEIT RYE	7.00
BUFFALO TRACE	7.25
MAKER'S MARK	7.75
EAGLE RARE	9.25

PRICE PER 25ML SERVING





BRANDY

HENNESSEY VS	7.00
HENNESSEY VSOP	9.50
HENNESSEY XO	32.00
RÉMY MARTIN VSOP	8.00
RÉMY MARTIN XO	30.00

TEQUILA

PATRÓN AÑEJO	9.25
PATRÓN SILVER	9.25
OLMECA BLANCO	7.25
OLMECA REPOSADO	8.25
DON JULIO BLANCO	7.75
DON JULIO 1942	25.00
EL JIMADOR	8.75

PRICE PER 25ML SERVING





LIQUEURS

PASSOA PASSION FRUIT
LUXARDO SAMBUCA DEI CESARI
ANTICA CLASSIC SAMBUCA
ANTICA BLACK SAMBUCA
SOUTHERN COMFORT
GRAND MARNIER
DISARONNO AMARETTO
BAILEYS IRISH CREAM 50ML
ARCHERS PEACH SCHNAPPS
TIA MARIA
KAHLUA
PERNOD

ALL
6.50

PRICE PER 25ML SERVING







SPARKLING WINE

	<u>125ML</u>	<u>200ML</u>	<u>BTL</u>
DA LUCA PROSECCO <i>ITALY</i>	9.00	-	40.00
DA LUCA PROSECCO ROSÉ <i>ITALY</i>	9.50	-	45.0
SILVER REIGN BRUT, KENT <i>ENGLAND</i>	-	-	55.00
WILD LIFE BOTANICAL SPAKLING NUDE (LOW ALCOHOL) <i>ENGLAND</i>	-	13.50	35.00
WILD LIFE BOTANICAL SPAKLING BLUSH (LOW ALCOHOL) <i>ENGLAND</i>	-	13.50	35.00





CHAMPAGNE

	<u>125ML</u>	<u>BTL</u>
THE MUNICIPAL HOTEL CHAMPAGNE	13.50	80.00
THE MUNICIPAL ROSÉ HOTEL CHAMPAGNE	14.50	85.00
TAITTINGER BRUT RÉSERVE, NV	-	105.00
TAITTINGER PRESTIGE BRUT ROSÉ	-	125.00
LAURENT-PERRIER CUVÉE	-	140.00
LAURENT-PERRIER CUVÉE ROSÉ	-	160.00
RUINART BLANC DE BLANCS NV	-	160.00
KRUG GRAND CUVÉE BRUT	-	450.00
TAITTINGER NOCTURNE SEC NV	-	105.00
DOM PERIGNON BRUT	-	390.00
LAURENT-PERRIER CUVÉE ROSÉ (MAGNUM)	-	400.00





WHITE

	<u>175ML</u>	<u>250ML</u>	<u>BTL</u>
KLEINE ZALZE CELLAR SELECTION BUSH VINES CHENIN BLANC, COASTAL REGION <i>SOUTH AFRICA</i>	8.50	12.00	32.00
DA LUCA PINOT GRIGIO, TERRA SICILIANE <i>ITALY</i>	9.50	13.50	36.00
MARIUS BY M.CHAPOUTIER VERMENTINO, PAYS D'OC <i>FRANCE</i>	10.50	14.00	38.00
OSADA WHITE MALBEC, MENDOZA <i>ARGENTINA</i>	10.00	14.00	35.00
VIDAL SAUVIGNON BLANC MARLBOROUGH <i>NEW ZEALAND</i>	12.00	15.50	45.00
GAVI CA BIANCA <i>ITALY</i>	12.50	16.50	45.00
PACO & LOLA LOLO TREE ALBARIÑO, RÍAS BAIXAS <i>SPAIN</i>	13.00	18.00	48.00
RIESLING FREAK NO 44 <i>AUSTRALIA</i>	13.00	17.50	47.00
GRANFORT - CHARDONNAY <i>FRANCE</i>	9.50	12.50	34.00
VINE TRAIL VIOGNIER <i>CHILE</i>	9.00	12.00	32.00





WHITE

	<u>BTL</u>
LOUIS JADOT CHABLIS CELLIER DU VALVAN <i>FRANCE</i>	68.00
POUILLY FUME GRAND CUVÉE DES EDVINS <i>FRANCE</i>	84.00
ORGANIC GRUNER VELTLINER SOELLNER WOGENRAIN <i>AUSTRIA</i>	45.00
CHAPEL DOWN BACCHUS, KENT <i>ENGLAND</i>	67.00
LANGHE CHARDONNAY, DOMINI VILLA LANATA, PIEDMONT <i>ITALY</i>	38.00
GEWURZTRAMINER TRADITION, BEYER, ALSACE <i>FRANCE</i>	48.00
PICPOUL DE PINET RESERVE MIROU <i>FRANCE</i>	38.00





ORANGE

	<u>175ML</u>	<u>250ML</u>	<u>BTL</u>
GERARD BERTRAND ORANGE GOLD ORGANIC WHITE ORGANIC, OCCITANIC FRANCE	13.50	18.50	50.00

ROSÉ

	<u>175ML</u>	<u>250ML</u>	<u>BTL</u>
RARE VINEYARDS CINSAULT VIEILLES VIGNES ROSÉ, PAYS D'OC FRANCE	9.00	12.00	32.00
ULTIMATE PROVENCE AOP COTES DE PROVENCE 2021 FRANCE	16.00	21.50	58.00
WICKED LADY WHITE ZINFANDEL, CALIFORNIA USA	9.00	12.00	32.00
BERNE ESPRIT MEDITERRANEE ROSÉ FRANCE	-	-	42.00





RED

	<u>175ML</u>	<u>250ML</u>	<u>BTL</u>
FLAGSTONE LONGITUDE SHIRAZ-CABERNET SAUVIGNON-PETIT VERDOT, WESTERN CAPE <i>SOUTH AFRICA</i>	9.00	12.00	32.00
THE GUV'NOR, FELIX SOLIS <i>SPAIN</i>	9.50	13.00	35.00
MOUNT ROZIER PINOT NOIR, COASTAL <i>SOUTH AFRICA</i>	10.50	14.00	38.00
DON JACOBO RIOJA CRIANZA, BODEGAS CORRAL <i>SPAIN</i>	11.50	15.50	42.00
ANGUS THE BULL CABERNET SAUVIGNON, CENTRAL VICTORIA <i>AUSTRALIA</i>	13.00	18.00	48.00
LUIS FELIPE EDWARDS RESERVA MERLOT <i>CHILE</i>	11.50	15.50	42.00
FEUDI SALENTINI PRIMITIVO DEL SALENTO <i>ITALY</i>	11.50	15.50	42.00
FAMILIA ZUCCARDI BRAZOS MALBEC, UCO VALLEY, MENDOZA <i>ARGENTINA</i>	13.50	18.50	50.00
ST HALLETT FAITH SHIRAZ BAROSSA <i>AUSTRALIA</i>	14.50	20.00	54.00





RED

	<u>BTL</u>
BLACK ANGUS CABERNET <i>AUSTRALIA</i>	68.00
AMARONE CLASSICO, BOLLA <i>ITALY</i>	72.00
CHATEAU CISSAC, HAUT-MEDOC, BORDEAUX <i>FRANCE</i>	58.00
ZUCCARDI Q CABERNET FRANC, MENDOZA <i>ARGENTINA</i>	58.00
BALFOUR LUKE'S PINOT NOIR, KENT <i>ENGLAND</i>	75.00
GEVREY-CHAMBERTIN, LOUIS JADOT, COTE DE NUITS, BURGUNDY <i>FRANCE</i>	115.00
PRIMUS CARMENERE, COLCHAGUA VALLEY <i>CHILE</i>	58.00
CHATEAU DE BELLEVUE FLEURIE <i>FRANCE</i>	58.00
PINOT NOIR, LOUIS JADOT <i>FRANCE</i>	55.00
CONTINO, RIOJA RESERVA <i>SPAIN</i>	85.00





DESSERT WINE

BTL

ERRÁZURIZ LATE HARVEST
SAUVIGNON BLANC, CASABLANCA VALLEY
CHILE

25.00

FLORALIS MOSCATEL ORO, TORRES,
CATALUNYA
SPAIN

35.00



BEER & CIDER

DRAUGHT

MAHOU MADRID	7.50
GUINNESS STOUT	7.50
LEFFE BLONDE	7.25
THE MUNICIPAL PALE ALE Brewed uniquely for us by Blacklodge Brewery in Liverpool	7.50
STELLA ARTOIS LAGER UNFILTERED	7.25

PRICE PER PINT PER SERVING



BEER & CIDER

BOTTLES

PERONI 330ML	7.00
CORONA 330ML	7.00
CORONA CERO 330ML	7.00
STELLA GF 330ML	7.00
MENABREA BLONDE 330ML	7.00
KOPPARBERG STRAWBERRY AND LIME 500ML	7.75
KOPPARBERG STRAWBERRY AND LIME 0% 500ML	7.75
KOPPARBERG MIXED FRUITS 500ML	7.75
ORCHARD PIG 500ML	7.75
MAGNERS 568ML	7.00



SOFT DRINKS

SOFT DRINKS

DIET COKE 330ML	5.00
COKE ZERO 330ML	5.00
COKE 330ML	5.00
LEMONADE 200ML	5.00
RED BULL 250ML	6.25
RED BULL SUGAR FREE 250ML	6.25
LONDON ESSENCE TONIC 200ML	5.00
LONDON ESSENCE 200ML GINGER BEER	4.50
LONDON ESSENCE 200ML GINGER ALE	4.50
LONDON ESSENCE 200ML SODA WATER	4.00
LONDON ESSENCE 200ML GRAPEFRUIT & ROSEMARY TONIC	5.00

