SEAFORTH

MGALLERY LIVERPOOL

DINNER

WHILE YOU DECIDE

Mediterranean mixed olives, rosemary & lemon Ø ☀ (175 cals) 5.50

Blistered padron peppers, flaked salt Ø (333 cals) 6.50

'Lovingly Artisan' baked focaccia, honey & truffle butter melt Ø Ø (480 cals) 7.50

STARTERS

SOUP Ø 9.00

Sweet pea, Jersey Royal potato & wild nettle soup, toasted seed cracker, wild garlic oil, warm local focaccia (269 cals)

ASPARAGUS & BURRATA Ø * ♥ 14.00

Peach, Wirral watercress, radish, balsamic pearls (425 cals)

CHEF GREENS FAMOUS 'LOBSTER MAC' 17.50

Lemon & garlic crumbs, lobster oil (598 cals)

PAN SEARED SCALLOPS © 19.50

Award winning fruit pig pudding, saffron aioli, fennel & courgette salad, nori (337 cals)

HAND CURED NORTH ATLANTIC SALMON
© 15.00

V 13.00

'Red Rum', mousse, citrus gel, cucumber, granary cracker (240 cals)

HAM HOCK & PARSLEY PRESSING © 13.50

Pickled vegetables, capers, tarragon emulsion, quail egg (357 cals)

FROM THE JOSPER GRILL

Our indoor BBQ, fuelled by natural charcoal, infuses every dish with a distinct, rich smokiness — locking in juices and enhancing flavour with every bite.

All of our grilled meats are served with a vibrant Wirral watercress salad, confit vine cherry tomatoes, and a perfectly grilled Portobello mushroom. We proudly source our meats from Udale of Cumbria, an award-winning local butcher known for exceptional quality.

170g SALT AGED BEEF FILLET # ♥
45.00 (443 cals)

227g SALT AGED SIRLOIN STEAK # ♥ 39.00 (756 cals)

600g SALT AGED RIB EYE STEAK
ON THE BONE * ©
80.00 (1820 cals)

(Ideal to share)

8oz IBERICO PORK SECRETO *

37.00 (992 cals)

The world's best pork, from the Iberian Peninsula, known as the secret cut from the famous Pata Negra pig that feast on acorns

MAINS

S I G N A T U R E D I S H

'SCOUSE' * ◎ 38.00

Rack of Herdwick lamb, braised scouse, pickled red cabbage, carrot & swede, lamb jus (763 cals)

SALT AGED CREEDY CARVER DUCK BREAST # ♥ 32.00

Smoked aubergine caviar, sprouting broccoli, blueberry jus, chive oil (740 cals)

SUPREME OF LOCH DUART SALMON

* 34.00

Samphire, corn & clam chowder, dill oil (944 cals)

PAN SEARED FILLET OF SEA BASS

* © 33.00

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

CACIO E PEPE Ø 21.50

Handmade egg pasta, fresh truffle, broad bean, asparagus, pecorino (1099 cals)

JOSPER FLAMED HISPI CABBAGE WITH PONZU DRESSING & 19.00

Romesco, chilli & parsley salsa (687 cals)

SIDES

Spring greens with mint & caper butter $\mathcal O$ (216 cals) 6.50

Whipped avocado & heirloom tomatoes, chardonnay dressing \mathscr{D} ½ (248 cals) 6.50

SAUCES

Green peppercorn & brandy sauce

∅ (166 cals) 4.50

Rich bone marrow jus (40 cals) * ○ 4.50 Chimichurri salsa (152 cals) ☞ * Å 4.50

Winter Tarn Fram - Café de Paris butter (310 cals) Ø ☀ ◎ 4.50



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.



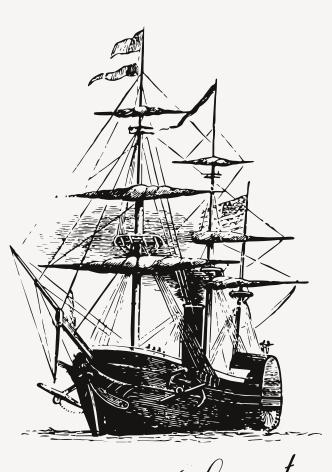
OPTIONAL SERVICE CHARGE
A 12.5% service charge will automatically be added
to your cheque. This is optional and can be removed
on request.

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

