

SEAFORTH

MGALLERY LIVERPOOL

DINNER

WHILE YOU DECIDE

Mediterranean mixed olives, rosemary & lemon 🌿 🍷 🌱 (175 cals) 5.50

Blistered padron peppers, flaked salt 🌿 🍷 (333 cals) 6.50

Locally baked focaccia, honey & truffle butter melt 🍷 🌱 (480 cals) 7.50

STARTERS

SOUP 🍷 🌱 9.00

Spiced butternut squash & coconut soup, toasted pumpkin seeds, curry oil, baby coriander, focaccia (376 cals)

GOATS CHEESE PEARLS 🍷 🌱 14.00

Beetroot, Wirral watercress, pesto crostini (424 cals)

THAI CRAB RISOTTO 17.50

Fish cake fritter, confit tomato, coriander oil (598 cals)

PAN SEARED SCALLOPS 🌱 19.50

Award winning Fruit Pig black pudding, saffron aioli, apple & celeriac salad, nori (731 cals)

‘RED RUM’ CURED SCOTTISH SALMON 🌱 15.00

Smoked mousse, cucumber, squid ink corral (668 cals)

CUMBRIAN SALT BEEF HASH 🍷 🍷 🌱 16.00

Confit potatoes, pickled beetroot, soft poached egg, pancetta (581 cals)

HAM HOCK & PARSLEY PRESSING 🍷 🌱 13.50

Beetroot & horseradish relish, pickled mushrooms, quail egg (668 cals)

FROM THE JOSPER GRILL

Our indoor BBQ that is fuelled by natural charcoal, gives a unique distinctive smokiness to all that is cooked inside, sealing in juices and adding an additional depth in flavour.

All our grilled meats are served with Wirral watercress salad, confit vine cherry tomatoes and a grilled Portobello mushroom. All meats are sourced from our award winning local butcher in Cumbria.

All our beef is locally sourced from the Lake district, traditionally dry added for a minimum of 28 days in an Himalayan salt aged Chamber, giving our steak a unique depth in flavour.

170g SALT AGED BEEF FILLET 🍷 🍷 🌱 45.00 (443 cals)

600g BONE IN SIRLOIN STEAK 🍷 🍷 🌱 80.00 (1645 cals)
(Ideal to share)

227G SALT AGED RIB EYE STEAK 🍷 🍷 🌱 40.00 (806 cals)

100z SWEET CURED BACON CUTLET 🍷 🍷 🌱 35.00 (1021 cals)
Truffle fried eggs

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.

MAINS

‘SCOUSE’ 🍷 🌱 38.00

Rump of Herdwick Lamb, braised neck, pickled red cabbage, carrot & swede, lamb jus (990 cals)

CONFIT LEG OF LAKE DISTRICT DUCK 🍷 🌱 32.00

Blackened aubergine caviar, parsnip puree, cavolo nero, red wine jus (1164 cals)

BALTIC PALE ALE BRAISED BEEF SHORT RIB 🍷 🌱 38.00

Creamed Dauphinoise potatoes, wilted spinach, celeriac puree (890 cals)

SUPREME OF SCOTTISH SALMON 🍷 🍷 34.00

Soy glazed pak choi, shitake & oyster mushroom, sprouts, spring onion & chilli (600 cals)

PAN SEARED FILLET SEA BASS 🍷 🍷 33.00

Borlotti bean cassoulet, braised fennel, gremolata, crispy leeks (773 cals)

HAND FILLED PUMPKIN & SAGE TORTELLONI 🍷 21.50

Romesco sauce, pecorino, pangritata (968 cals)

KING OYSTER MUSHROOM & SPINACH 🌿 🍷 🍷 19.00

Caponata, crispy kale, chard squash (645 cals)

SIDES

Triple cooked chips 🌿 🍷 🌱 6.50 (828 cals)

Truffle & pecorino fries 🍷 6.50 (567 cals)

Roasted Heirloom carrot with Nduja butter 🍷 6.50 (475 cals)

Seaforth Caesar salad 6.50 (277 cals)

King prawns in garlic & rose Harissa butter 🍷 15.00 (645 cals)

SAUCES

Green peppercorn sauce 🍷 🌱 4.50 (166 cals)

Rich bone marrow jus 🍷 🌱 4.50 (40 cals)

Diane sauce 🍷 🌱 4.50 (328 cals)

Garlic & rose harissa butter 🍷 🍷 🌱 4.50 (184 cals)



VEGAN



VEGETARIAN



GLUTEN FREE



LOCAL



DAIRY FREE

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 HOTEL & SPA

Dale Street

