

SEAFORTH

MGALLERY LIVERPOOL

TIME TO DINE

S E T M E N U

12PM – 6PM

2 COURSES – £29.00 / 3 COURSES – £35.00

WHILE YOU DECIDE

Mediterranean mixed olives   
5.50 (175 cal)

Blistered padron peppers,
flaked salt   6.50 (333 cal)

Locally baked Focaccia, honey & truffle
butter melt   7.50 (480 cal)

STARTERS

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

GOATS CHEESE PEARLS  
Beetroot, Wirral watercress, pesto
crostini (424 cal)

HAM HOCK & PARSLEY PRESSING  
Beetroot & horseradish relish,
pickled mushrooms, quail egg (668 cal)

SIDES 6.50 SUPPLEMENT

Triple cooked chips    (828 cal)


Truffle & pecorino fries  (567 cal)

Roasted Heirloom carrot with
Nduja butter  (216 cal)


Seaforth Caesar salad (248 cal)

MAINS

BRUNCH CLASSICS

EGGS BENEDICT 
Prosciutto or smoked salmon,
Hollandaise sauce (ask server for cal)

SWEET POTATO HASH  
Sweet potato, spinach, wild mushroom
hash, sriracha (449 cal)

AVOCADO ON TOAST 
Crushed avocado on toast,
chilli fried egg, Sumac (701 cal)

SMOKED HADDOCK
Fillet of smoked haddock, poached eggs,
Hollandaise, grilled tomato (582 cal)

CHICKEN SUPREME 
Blackened aubergine caviar, parsnip
puree, cavolo Nero, red wine jus (899 cal)

PAN SEARED FILLET SEA BASS 
Borlotti bean cassoulet, braised fennel,
gremolata, crispy leeks (773 cal)

**KING OYSTER MUSHROOM
& SPINACH**   
Caponata, crispy kale, chard squash
(645 cal)

DESSERTS

RICH CHOCOLATE DELICE 
Morello cherry sorbet, chocolate soil
(582 cal)

SALTED CARAMEL CRÈME BRULÉE  
Short bread biscuits (454 cal)

DARJEELING POACHED FRUITS    
Champagne sorbet (561 cal)

CHEESE BOARD   5.00 SUPPLEMENT
Selection of three British Cheese, with
artisan crackers, celery, fruit preserve
(416 cal)

    
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



Dale Street
THE MUNICIPAL HOTEL & SPA

