

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 and Beverage Team if you have any dietary requirements, allergens or food intolerances or wish to know anything about our food and drink menus



NIBBLES

MEDITERRANEAN MIXED OLIVES © # ½ 175CALS
With rosemary & lemon
5.50

BLISTERED PADRON PEPPERS © & 333CALS
Flaked salt, lemon
6.50

MOROCCAN STYLE HUMMUS & ½ 555CALS Toasted pitta bread 8.50

WARM FOCACCIA Ø 9 480CALS
Honey & truffle butter melt
7.50

VEGAN VEGETARIAN GLUTEN FREE LOCAL DAIRY FREE

ALLERGEN NOTICE

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SMALL PLATES

SALT & PEPPER SQUID 497CALS

With aioli 13.50

GRILLED TIGER PRAWNS # 645CALS

Rose harissa and chilli butter 15.00

BUTTERMILK CRISPY CHICKEN 701CALS

Soy and chilli dip 13.50

WHITE TRUFFLE & PARMESAN ARANCINI 574CALS

Caramelised red onion 14.50

'SCOUSE' - LOCALLY REARED LAMB CROQUETTES 438CALS

Rich lamb dipping jus, beetroot 14.50

LOCALLY SMOKED SALMON © 523CALS

Butter granary loaf, shallot, capers & lemon 16.00







LARGE PLATES

STEAK FRITES [®] 687CALS Flattened local beef steak, Chimichurri salsa, fries 32.00

CRISPY BATTERED FISH 1138CALS Mushy peas, tartare sauce, fries 21.00

THE MUNICIPAL BEEF BURGER © 1640 CALS
Aged cheddar, tomato, lettuce, fries
21.50

LINGUINE CARBONARA 1076CALS Guanciale, pecorino, cracked pepper, egg 19.00

POACHED GNOCCHI PUTTANESCA V 1/2 402CALS Olives, capers, tomato & basil 19.00

CURED MEATS & CONTINENTAL CHEESE 1197CALS

Olives & balsamic baby onions 15.00







SANDWICHES <u>&</u> SALADS

CLASSIC CLUB 868CALS

Chicken, lettuce on bacon, fried egg, fries 19.50

GOATS CHEESE & MUSHROOM PIADINA MELT Ø 513CALS

Petite salad, kettle crisps 17.50

LOCAL SMOKED SALMON & CREAM CHEESE © 717CALS

Granary loaf, petite salad, kettle crisps 18.50

WELLNESS BOWL 0 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 Ø 813CALS

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







DESSERTS

RICH CHOCOLATE DELICE Ø ♥ # 582CALS

Morello cherry sorbet, soil

10.50

LOCAL FARM
ICE CREAM SELECTION Ø © 442CALS
Wild berries, tuile
9.00

SALTED CARAMEL
CRÈME BRULÉE Ø 754CALS
Shortbread biscuits
11.00

TRIO OF REGIONAL CHEESE Ø © 567CALS
Artisan crackers, fruit preserve, grapes
15.00







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.





COFFEE

AMERICANO	4.50
CAPPUCCINO	5.00
LATTE	5.00
мосна	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







Welcome to A Love Letter to Liverpool

A cocktail menu crafted in tribute to one of the UK's most charismatic, storied, and soulful cities. This menu is a heartfelt celebration of Liverpool: its rich musical legacy, iconic landmarks, legendary locals, and unmistakable wit. It's inspired by the city's vibrant past and its ever-evolving present, from the cobbles of Penny Lane to the buzz of Bold Street. This is more than a menu, it's a narrative. Each cocktail is a chapter that captures the city's unique rhythm and soul. We've drawn inspiration from Liverpudlian slang, local legends, neighbourhood favourites, and cultural moments that define the city's character. Expect a bit of cheek, a touch of nostalgia, and plenty of bold, expressive flavour. Just like Liverpool itself, this menu is full of heart. It's got stories to tell, humour to share, and a deep appreciation for the people who make the city what it is. Whether you're a proud Scouser or just passing through, we invite you to raise a glass to a city that never fails to make an impression.

Here's Liverpool loud, proud, and poured with love.







MGALLERY HOUSE SIGNATURE

A CHEEKY SCOUSE TWIST ON A CLASSIC FRENCH 75

MADE UP MIST

A cocktail as magical as its name. In Scouse slang, "made up" means overjoyed – the feeling this golden creation brings as the mist gently lifts.

25.00

Citadelle Gin, Municipal Champagne, Vanilla, Rinquinquin Peach







BORN & BRED

FOR THE LOCALS, BY THE LOCALS, THESE ARE SCOUSE SERVES WITH ROOTS DEEPER THAN THE MERSEY. FULL OF HISTORY, HERITAGE, AND A LITTLE BIT OF HOME PRIDE.

DOCKLANDS MARTINI

20.00

Classy as the Liver Building and just as sharp.

Bombay Sapphire Gin infused with Cacao Butter,
Tio Pepe, Balsamic Vinegar, Martini Bianco

SOUNDS OF THE CITY

INSPIRED BY LIVERPOOL'S SOUNDTRACK. LOUD, PROUD,
AND IMPOSSIBLE NOT TO DANCE TO.

YELLOW SUBMARINE

20.00

Because we all live in one, and sing it after a few pints.

Belvedere, Turmeric & Chamomile Mezcal,
Banana Liqueur, Lemon, Luxardo Maraschino

LOVE & LEGACY

FOR THE MOMENTS, THE PEOPLE, AND THE PROPER GOOD MEMORIES YOU'LL TAKE HOME WITH YOU.

BOSS THA

20.00

The Liverpool way of saying something is great, this drink is obviously boss.

Grey Goose, Cherry Cordial, Absolut Vanilla, Chambord, Lapsang Tea, Municipal Champagne





CLASSIC SERVICE

MARTINI

16.00

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

SGROPPINO

14.00

Lemon sorbet, St. Germain, prosecco

MARGARITA

15.00

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

MANHATTAN

14.50

Bulleit Rye Whiskey, Martini Rosso, Angostura bitters

OLD FASHIONED

14.50

Woodford Reserve Bourbon, brown cane sugar,
Angostura bitters

ESPRESSO MARTINI

14.50

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





MOJITO

14.50

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

14.50

Absolut Vodka, tomato juice, Worcestershire sauce, Tabasco

WHISKEY SOUR

14.50

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

FRENCH MARTINI

14.00

Absolut Vodka, Chambord, pineapple





AMARETTO SOUR

14.00

Disaronno, lemon, sugar syrup, egg white

COSMOPOLITAN

14.00

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

PASSIONFRUIT MARTINI

14.50

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

APEROL SPRITZ

14.00

Aperol, prosecco, topped with soda, orange slice garnish

HUGO SPRITZ

14.00

St Germain, prosecco, topped with soda, lemon garnish

LONG ISLAND ICED TEA

15.00

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





SALTED COLADA

14.50

Bacardi Rum, banana liqueur, coconut syrup, pineapple juice

REWILDING SLING

14.00

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

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







WHITE

	<u>175ML</u>	250ML	<u>BTL</u>
KLEINE ZALZE CELLAR SELECTION BUSH VINES CHENIN BLANC COASTAL REGION SOUTH AFRICA	8.50	12.00	32.00
DA LUCA PINOT GRIGIO, TERRA SICILIANE ITALY	9.50	13.50	36.00
MARIUS BY M.CHAPOUTIER VERMENTINO, PAYS D'OC FRANCE	10.50	14.00	38.00
OSADA WHITE MALBEC, MENDOZA ARGENTINA	10.00	14.00	35.00
VIDAL SAUVIGNON BLANC MARLBOROUGH NEW ZEALAND	12.00	15.50	45.00





WHITE

	<u>175ML</u>	250ML	BTL
GAVI CA BIANCA ITALY	12.50	16.50	45.00
PACO & LOLA LOLO TREE ALBARIÑO, RÍAS BAIXAS SPAIN	13.00	18.00	48.00
RIESLING FREAK NO 44 AUSTRALIA	13.00	17.50	47.00
GRANFORT - CHARDONNAY FRANCE	9.50	12.50	34.00
VINE TRAIL VIOGNIER CHILE	9.00	12.00	32.00





ORANGE

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

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	9.00	12.00	32.00





RED

	<u>175ML</u>	250ML	<u>BTL</u>
FLAGSTONE LONGITUDE SHIRAZ-CABERNET SAUVIGNON-PETIT VERDO WESTERN CAPE SOUTH AFRICA		12.00	32.00
THE GUV'NOR, FELIX SOLIS SPAIN	9.50	13.00	35.00
MOUNT ROZIER PINOT NOIR, COASTAL SOUTH AFRICA	10.50	14.00	38.00
DON JACOBO RIOJA CRIANZA, BODEGAS CORRAL SPAIN	11.50	15.50	42.00
ANGUS THE BULL CABERNET SAUVIGNON, CENTRAL VICTORIA AUSTRALIA	13.00	18.00	48.00





RED

	<u>175ML</u>	<u>250ML</u>	<u>BTL</u>
LUIS FELIPE EDWARDS RESERVA MERLOT CHILE	11.50	15.50	42.00
FEUDI SALENTINI PRIMITIVO DEL SALENTO ITALY	11.50	15.50	42.00
FAMILIA ZUCCARDI BRAZOS MALBEC, UCO VALLEY, MENDOZA ARGENTINA	13.50	18.50	50.00
ST HALLETT FAITH SHIRAZ BAROSSA AUSTRALIA	14.50	20.00	54.00





CHAMPAGNE

	<u>125ML</u>	<u>BTL</u>
THE MUNICIPAL HOTEL CHAMPAGNE	13.50	80.00
THE MUNICIPAL ROSÉ HOTEL CHAMPAGNE	14.50	85.00
POMMERY BRUT ROYAL	-	120.00
POMMERY ROSÉ	-	135.00
LAURENT-PERRIER CUVÉE	-	140.00
LAURENT-PERRIER CUVÉE ROSÉ	-	160.00
DOM PERIGNON BRUT	-	390.00
LAURENT-PERRIER CUVÉE ROSÉ (MAGNUM)	-	400.00
KRUG GRAND CUVEE BRUT	-	450.00
POMMERY LOUISE	-	450.00





SPARKLING WINE

	<u>125ML</u>	200ML	<u>BTL</u>
DA LUCA PROSECCO	9.00	-	40.00
DA LUCA PROSECCO ROSÉ	9.50	-	45.0
WILD LIFE BOTANICAL SPAKLING NUDE (LOW ALCOHOL) ENGLAND	-	13.50	35.00
WILD LIFE BOTANICAL SPAKLING BLUSH (LOW ALCOHOL) ENGLAND	-	13.50	35.00





VODKA

ABSOLUT	6.75
TITOS	7.75
CIROC	7.75
CIROC APPLE	7.75
CIROC BERRY	7.75
ABSOLUT CITRON	6.75
KETEL ONE	6.75
GREY GOOSE	8.25
GREY GOOSE CITRON	8.25
GREY GOOSE ALTIUS	19.00
42 BELOW	7.25





GIN

CITADELLE	7.75
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 ORANGE	7.25
WHITLEY NEIL RHUBARB	7.25
WHITLEY NEIL RASPBERRY	7.25





RUM

BACARDI	7.00
CAPTAIN MORGAN SPICED GOLD	7.25
CAPTAIN MORGAN DARK	7.25
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
PLANTERAY 3 STAR	6.50
PLANTERAY 5 YEAR	7.75





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
MICHTER RYE	11.50
BULLIET RYE	7.00





BOURBON

JACK DANIEL'S	6.50
JACK DANIEL'S HONEY	7.00
JACK DANIEL'S SINGLE BARREL	10.00
WOODFORD RESERVE	8.75
WOODFORD DOUBLE OAKED	12.00
BUFFALO TRACE	7.25
MAKER'S MARK	7.75
EAGLE RARE	9.25
MICHTER	11.50





BRANDY

HENNESSEY VS	7.00
HENNESSEY VSOP	9.50
HENNESSEY XO	32.00
RÉMY MARTIN VSOP	8.00
RÉMY MARTIN 1738	11.50
RÉMY MARTIN XO	30.00

TEQUILA

PATRÓN AÑEJO	9.25
PATRÓN SILVER	9.25
PATRÓN REPOSADO	11.00
OLMECA BLANCO	7.25
OLMECA REPOSADO	8.25
MEZCAL OJODE DOIS	11.25
DON JULIO BLANCO	7.75
DON JULIO 1942	25.00





LIQUEURS

PRICE PER 25ML SERVING

COINTREAU

PASSOA PASSION FRUIT

ANTICA CLASSIC SAMBUCA

ANTICA BLACK SAMBUCA

SOUTHERN COMFORT

GRAND MARNIER

DISARONNO AMARETTO

BAILEYS IRISH CREAM 50ML

ARCHERS PEACH SCHNAPPS

TIA MARIA

KAHLUA

MARTINI VIBRANTI ALCOHOL FREE

MARTINI ROSSO 50ML

MARTINI EXTRA DRY 50ML

CAMPARI







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	7.25

PRICE PER PINT PER SERVING





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 it's smooth, creamy taste and delicate layers it adds a touch of elegance and charm to any occasion, making every sip feel like a celebration.





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 500ML AND LIME	7.75
KOPPARBERG STRAWBERRY 500ML AND LIME 0%	7.75
KOPPARBERG MIXED FRUITS 500ML	7.75
ORCHARD PIG 500ML	7.75
MAGNERS 568ML	7.00





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	5.00
LONDON ESSENCE 200ML GINGER ALE	5.00
LONDON ESSENCE 200ML SODA WATER	4.00
LONDON ESSENCE 200ML GRAPEFRUIT & ROSEMARY TONIC	5.00



