

SEAFORTH

MGALLERY LIVERPOOL

TIME TO DINE

S E T M E N U

12PM – 6PM

1 COURSE – £19.00 / 2 COURSES – £23.00 / 3 COURSES – £26.00

WHILE YOU DECIDE

Mediterranean mixed olives   
5.50 (175 cals)

Blistered padron peppers,
flaked salt   6.50 (333 cals)

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

STARTERS

SOUP

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



GOATS CHEESE PEARLS

Beetroot, Wirral watercress, pesto
crostini (424 cals)

HAM HOCK & PARSLEY PRESSING

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

SIDES 6.50 SUPPLEMENT

Triple cooked chips    (828 cals)

Truffle & pecorino fries  (567 cals)

Roasted Heirloom carrot with
Nduja butter  (216 cals)

Seaforth Caesar salad (248 cals)

MAINS

BRUNCH CLASSICS

EGGS BENEDICT

Prosciutto or smoked salmon,
Hollandaise sauce (ask server for cals)

SWEET POTATO HASH

Sweet potato, spinach, wild mushroom
hash, sriracha (449 cals)

AVOCADO ON TOAST

Crushed avocado on toast,
chilli fried egg, Sumac (701 cals)

SMOKED HADDOCK

Fillet of smoked haddock, poached eggs,
Hollandaise, grilled tomato (582 cals)

CHICKEN SUPREME

Blackened aubergine caviar, parsnip
puree, cavolo Nero, red wine jus (899 cals)

PAN SEARED FILLET SEA BASS

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

KING OYSTER MUSHROOM

& SPINACH

Caponata, crispy kale, chard squash
(645 cals)

DESSERTS

RICH CHOCOLATE DELICE

Morello cherry sorbet, chocolate soil
(582 cals)

SALTED CARAMEL CRÈME BRULÉE

Short bread biscuits (454 cals)

DARJEELING POACHED FRUITS

Champagne sorbet (561 cals)

CHEESE BOARD 5.00 SUPPLEMENT

Selection of three British Cheese, with
artisan crackers, celery, fruit preserve
(416 cals)

    
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

