

# SEAFORTH

MGALLERY LIVERPOOL

## DINNER

### WHILE YOU DECIDE

Mediterranean mixed olives, rosemary & lemon 🌿 ✳️ 🥄 (175 cal) 5.50

Blistered padron peppers, flaked salt 🌿 🥄 (333 cal) 6.50

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

### STARTERS

**SOUP** 🌿 🥄 10.00

Slow roasted tomato & sweet pepper velouté, toasted pumpkin seeds, wild garlic oil (203 cal)

**TRUFFLE HONEY BURRATA** 🌿 ✳️ 14.50

Balsamic glazed vine tomatoes, basil (418 cal)

**CRISPY DUCK SALAD** 🥄 🍷 17.50

Wirral watercress, radish, sesame, hoi sin (638 cal)

**PAN SEARED SCALLOPS & KING PRAWN** 🍷 22.50

Romanesco, pea puree (840 cal)

**'RED RUM' CURED SCOTTISH SALMON** ✳️ 🍷 15.00

Wasabi emulsion, cucumber, potted shrimp (390 cal)

**HAM HOCK & PARSLEY PRESSING** ✳️ 🥄 🍷 14.00

Beetroot & horseradish relish, pickled mushrooms, quail egg (357 cal)

**AWARD WINNING FRESH BLOOD PUDDING** 🥄 🍷 16.00

Asparagus, pickled beetroot, soft poached egg, rocket (599 cal)

### FROM THE JOSPER GRILL

Our indoor BBQ that is fuelled by natural charcoal, gives a unique and 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.

**170g SALT AGED BEEF FILLET** 🥄 🍷 45.00 (443 cal)

**227G SALT AGED RIB EYE STEAK** 🥄 🍷 42.00 (756 cal)

**227G PORK SECRETO** 🥄 38.00 (992 cal)

The secret cut from the world famous Pata Negra pigs that feast on Acorns

**600g BONE IN SIRLOIN STEAK** 🥄 🍷 85.00 (1820 cal)

(Ideal to share)

### MAINS

**LOIN OF LAMB** 🍷 39.00

Scouse croquette, spring greens, carrot puree, lamb jus (763 cal)

**BREAST OF LAKE DISTRICT DUCK** ✳️ 🍷 36.00

Braised chicory, peaches, carrot, cavolo nero, red wine jus (810 cal)

**MISO GLAZED SUPREME OF COD** 🥄 35.00

Soy glazed pak choi, shitake & oyster mushroom, sprouts, spring onion & chilli (488 cal)

**PAN SEARED FILLET SEA BASS** 🍷 33.50

Buttered baby potato, asparagus, fennel & courgette salad (725 cal)

**BUCATINI AGLIO E PEPERONCINO** 🌿 🥄 19.00

The classic Roman pasta tossed in garlic, chilli, olive oil & parsley, pangritata (895 cal)

**SWEET POTATO & SPINACH LAKSA** 🌿 ✳️ 🥄 21.00

Rice noodles, coconut broth, carrot, king oyster mushroom, beansprouts, golden yolk (687 cal)

Add chicken 8.00 ✳️ (250 cal)

Add tiger prawns 9.00 ✳️ (138 cal)

### SIDES

Triple cooked chips 🌿 🥄 🍷 6.50 (828 cal)

Truffle & pecorino fries 🌿 6.50 (567 cal)

Spring greens with mint & caper butter, sea salt 🌿 6.50 (223 cal)

Seaforth Caesar salad 6.50 (248 cal)

King prawns in garlic & rose Harissa butter 🍷 15.00 (310 cal)

### SAUCES

Green peppercorn sauce ✳️ 🍷 4.50 (166 cal)

Rich bone marrow jus ✳️ 🥄 🍷 4.50 (40 cal)

Chimichurri salsa 🌿 ✳️ 🥄 4.50 (152 cal)

Homemade garlic & rose harissa butter 🌿 ✳️ 🍷 4.50 (184 cal)



VEGAN



VEGETARIAN



GLUTEN FREE



LOCAL



DAIRY FREE

#### 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.



*Dale Street*  
THE MUNICIPAL HOTEL & SPA

