



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    175CAL S

With rosemary & lemon

5.50

BLISTERED PADRON PEPPERS   333CAL S

Flaked salt, lemon

6.50

**LOCALLY BAKED FOCACCIA,
CHILLI & GARLIC BUTTER**  653 KCAL

7.50

BAKED BABY CHORIZO 417KCAL

8.00



VEGAN



VEGETARIAN



GLUTEN FREE



LOCAL



DAIRY FREE

ALLERGEN NOTICE

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SMALL PLATES

SALT & PEPPER SQUID 506CAL5

With aioli

14.00

KING PRAWNS 401CAL5

Chilli and garlic butter

15.00

SATAY CHICKEN TENDERS, LIME, PEANUT 652CAL5

Soy and chilli dip

14.50

WHITE TRUFFLE & PARMESAN ARANCINI 574CAL5

Caramelised red onion

14.50

'SCOUSE' - LOCALLY REARED LAMB BON BONS 438CAL5

Rich lamb dipping jus, beetroot

15.00

TRADITIONAL SCOTTISH SMOKED SALMON PLATE 496CAL5

Pickled Shallot, caper berries, crackers

16.00



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LARGE PLATES

227G SALT AGED RIB EYE STEAK   **756CAL**S

Baby watercress, Roasted Portobello Mushroom,
blistered Vine Tomatoes
42.00

CRISPY BATTERED FISH **1138CAL**S

Mushy peas, tartare sauce, fries
23.00

THE MUNICIPAL BEEF BURGER  **1640CAL**S

Aged cheddar, tomato, lettuce, fries
22.50

BUCATINI CARBONARA **1076CAL**S

Guanciale, pecorino, cracked pepper, egg
20.50

ROASTED PEPPER BEETROOT GNOCCHI  **601CAL**S

Red Pepper fondue, olives, crispy cabbage
20.50

**CURED MEATS &
CONTINENTAL CHEESE** **675CAL**S

with Mediterranean mixed Olives
16.00



VEGAN



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DAIRY FREE





LIGHT BITES & SALADS

CLASSIC CLUB 868CALs

Chicken, lettuce on bacon, fried egg, fries
20.50

FOCACCIA SANDWICH

WITH KETTLE CRISPS 690CALs

Sun blushed tomatoes, burrata, pesto, rocket, balsamic
17.00

+ Prosciutto £5.00 105 CALs

BLUE CHEESE & APPLE SALAD 601CALs

Mixed Leaves, pickled walnut, agave & grain mustard dressing
18.00

+ chicken 7.50 209CALs + smoked salmon 8.50 250CALs

CHARGRILLED CHICKEN CAESAR SALAD 🌶️ 572CALs

Baby gem lettuce, Roast chicken, parmesan, anchovies, herb croutons
20.00

BURRATA WITH CHILLI HONEY 🌿 🌶️ 🌾 403CALs

Roasted Beetroot, ketchup, pickle walnuts, vegetable crisps
14.00



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DESSERTS

RICH CHOCOLATE DELICE   582CALs

Morello cherry sorbet, soil
10.50

**LOCAL FARM
ICE CREAM SELECTION**   442CALs

Chocolate Soil
9.00

**SALTED CARAMEL
CRÈME BRULÉE**   454CALs

Shortbread biscuits
11.00

TRIO OF REGIONAL CHEESE   512CALs

Artisan crackers, fruit preserve, grapes
15.00



VEGAN



VEGETARIAN



GLUTEN FREE



LOCAL



DAIRY FREE



HOT DRINKS

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.



HOT DRINKS



COFFEE

AMERICANO	4.50
CAPPUCCINO	5.00
LATTE	5.00
MOCHA	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.*



COCKTAILS



M GALLERY 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



COCKTAILS

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.

Citadelle 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.

Grey Goose, 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



COCKTAILS

CLASSIC SERVICE

MARTINI

16.00

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

SGROPPINO

15.00

Lemon sorbet, St. Germain, prosecco

MARGARITA

15.00

Olmecca Blanco Tequila, Cointreau,
lime juice, simple syrup, salt rim

MANHATTAN

15.00

Bulleit Rye Whiskey,
Martini Rosso, Angostura bitters

OLD FASHIONED

15.00

Woodford Reserve Bourbon, brown cane sugar,
Angostura bitters

ESPRESSO MARTINI

15.00

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





COCKTAILS

MOJITO

15.50

Planteray Rum, lime juice, simple syrup,
mint, topped with soda

DAIQUIRI

15.50

Planteray Rum, lime juice, simple syrup, available in
strawberry, passionfruit and raspberry options

PALOMA

16.00

Patron Silver Tequila, lime juice,
topped with grapefruit & rosemary tonic

BLOODY MARY

14.50

Absolut Vodka, tomato juice,
Worcestershire sauce, Tabasco

WHISKEY SOUR

15.00

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

FRENCH MARTINI

14.50

Absolut Vodka, Chambord, pineapple





COCKTAILS

AMARETTO SOUR

14.50

Disaronno, lemon, sugar syrup, **egg white**

COSMOPOLITAN

15.00

Absolut Vodka, Cointreau, cranberry,
lemon, lime wedge and / or lemon twist

PASSIONFRUIT MARTINI

14.50

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

APEROL SPRITZ

14.50

Aperol, prosecco, topped with soda,
orange slice garnish

HUGO SPRITZ

15.50

St Germain, prosecco,
topped with soda, lemon garnish

LONG ISLAND ICED TEA

18.00

Planteray Rum, Absolut Vodka, Tanqueray Gin,
Patron Silver Tequila, Cointreau, lemon,
topped with Coke, lemon garnish





COCKTAILS

SALTED COLADA

15.50

Planteray 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>	<u>250ML</u>	<u>BTL</u>
VILLA DEI FIORI PECORINO TERRE DI CHIETI IGT <i>ITALY</i>	9.00	12.50	34.00
GRANFORT – CHARDONNAY <i>FRANCE</i>	9.00	12.50	34.00
KLEINE ZALZE CELLAR SELECTION BUSH VINES CHENIN BLANC, COASTAL REGION <i>SOUTH AFRICA</i>	9.50	13.00	35.00
MARIUS BY M.CHAPOUTIER VERMENTINO, PAYS D'OC <i>FRANCE</i>	10.50	14.00	37.00
FIDORA ROCCIA ORGANIC PINOT GRIGIO <i>ITALY</i>	9.50	13.50	38.00
OSADA WHITE MALBEC, MENDOZA <i>ARGENTINA</i>	10.00	14.00	39.00
GAVI CA BIANCA <i>ITALY</i>	12.50	16.50	42.00
CHATEAU STE MICHELLE DRY RIESLING, WASHINGTON STATE <i>USA</i>	13.00	17.50	43.00
VIDAL SAUVIGNON BLANC MARLBOROUGH <i>NEW ZEALAND</i>	12.00	15.50	45.00
BODEGAS CASTRO MARTIN A20 ALBARINO <i>SPAIN</i>	13.50	19.00	50.00





WHITE

	<u>BTL</u>
REBELAND SWARTLAND CHENIN BLANC <i>SOUTH AFRICA</i>	35.00
QUINTA DO AMEAL BICO AMARELO, VINHO VERDE <i>PORTUGAL</i>	36.00
SOAVE CLASSICO ORGANIC SUAVIA <i>ITALY</i>	48.00
DICEY PINOT GRIS <i>NEW ZEALAND</i>	60.00
LA CHABLISIENNE CHABLIS LE FINAGE <i>FRANCE</i>	68.00
SANCERRE, LES COLLINETTES, JOSEPH MELLOTT <i>FRANCE</i>	70.00
POUILLY-FUISSÉ LES PETITES PIERRES, LOUIS JADOT <i>FRANCE</i>	85.00
MEURSAULT, LOUIS JADOT <i>FRANCE</i>	120.00





ORANGE

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

ROSÉ

	<u>175ML</u>	<u>250ML</u>	<u>BTL</u>
RARE VINEYARDS CINSAULT VIEILLES VIGNES ROSÉ, PAYS D'OC FRANCE	9.00	12.50	34.00
WICKED LADY WHITE ZINFANDEL, CALIFORNIA USA	9.00	12.50	34.00
CHATEAU ROUBINE COTES DE PROVENCE CRU CLASSE ROSÉ FRANCE	16.00	21.50	58.00
VIVANCO RIOJA ROSADO SPAIN			40.00
BALFOUR NANNETTE'S ROSE UNITED KINGDOM			48.00





RED

	<u>175ML</u>	<u>250ML</u>	<u>BTL</u>
FICO GRANDE SANGIOVESE DI ROMAGNA PODERI DAL NESPOLI <i>ITALY</i>	9.00	12.50	34.00
GRANFORT CABERNET SAUVIGNON PAYS D'OC <i>FRANCE</i>	9.00	12.50	34.00
VALDIVIESO PINOT NOIR <i>SOUTH AFRICA</i>	10.50	14.00	38.00
ANGAS & BREMER GRENACHE LANGHORNE CREEK <i>AUSTRALIA</i>	9.50	13.00	40.00
LUIS FELIPE EDWARDS RESERVA MERLOT <i>CHILE</i>	11.50	15.50	42.00
FEUDI SALENTINI PRIMITIVO DEL SALENTO <i>ITALY</i>	11.50	15.50	42.00
CAVALLARESCO CHIANTI CLASSICO <i>ITALY</i>	14.50	20.00	48.00
VIVANCO RIOJA CRIANZA <i>SPAIN</i>	11.50	15.50	50.00
FAMILIA ZUCCARDI BRAZOS MALBEC UCO VALLEY, MENDOZA <i>ARGENTINA</i>	13.50	18.50	55.00





RED

	<u>BTL</u>
BOISSY & DELAYGUE LOU PONTIAS RED, CÔTES DU RHÔNE <i>FRANCE</i>	45.00
IRONSTONE ZINFANDEL 21 <i>USA</i>	52.00
BATTLE OF BOSWORTH ORGANIC PURITAN SHIRAZ <i>AUSTRALIA</i>	55.00
JOURNEY'S END SINGLE VINEYARD V2 MERLOT <i>SOUTH AFRICA</i>	58.00
FLEURIE CHÂTEAU DE BELLEVUE, DOMAINE LORON <i>FRANCE</i>	60.00
CHÂTEAU CISSAC, HAUT-MÉDOC <i>FRANCE</i>	65.00
BOURGOGNE PINOT NOIR COUVENT DES JACOBINS, LOUIS JADOT <i>FRANCE</i>	70.00
BALFOUR LUKE'S PINOT NOIR <i>UNITED KINGDOM</i>	75.00
CONTINO, RIOJA RESERVA <i>SPAIN</i>	85.00
AMARONE DELLA VALPOLICELLA CLASSICO, BOLLA <i>ITALY</i>	85.00
BLACK ANGUS CABERNET SAUVIGNON [SINGLE VINEYARD], HEATHCOTE VICTORIA <i>AUSTRALIA</i>	90.00
GEVREY-CHAMBERTIN, LOUIS JADOT <i>FRANCE</i>	120.00





CHAMPAGNE

	<u>125ML</u>	<u>BTL</u>
THE MUNICIPAL HOTEL CHAMPAGNE	14.00	80.00
THE MUNICIPAL ROSÉ HOTEL CHAMPAGNE	14.50	85.00
POMMERY BRUT ROYAL	-	125.00
POMMERY ROSÉ ROYAL	-	140.00
LAURENT-PERRIER LA CUVÉE BRUT NV	-	145.00
LAURENT-PERRIER CUVÉE ROSÉ	-	165.00
DOM PERIGNON BRUT	-	390.00
LAURENT-PERRIER CUVÉE ROSÉ (MAGNUM)	-	400.00
KRUG GRANDE CUVÉE BRUT	-	450.00
POMMERY LOUISE	-	450.00





SPARKLING WINE

	<u>125ML</u>	<u>200ML</u>	<u>BTL</u>
WILD LIFE BOTANICAL SPAKLING NUDE (LOW ALCOHOL) <i>ENGLAND</i>	-	13.50	35.00
WILD LIFE BOTANICAL SPAKLING BLUSH (LOW ALCOHOL) <i>ENGLAND</i>	-	13.50	35.00
FIDORA BIODYNAMIC PROSECCO BRUT DOC <i>ITALY</i>	9.00	-	43.00
FIDORA BIODYNAMIC PROSECCO ROSE DOC <i>ITALY</i>	9.50	-	48.00
BAILLY LAPIERRE CREMANT DE BOURGOGNE CHARDONNAY <i>FRANCE</i>	-	-	55.00
BALFOUR LESLIES RESERVE BRUT <i>UK</i>	-	-	70.00





VODKA

ABSOLUT	7.00
TITO'S	8.00
CIROC	8.00
CIROC APPLE	8.00
CIROC BERRY	8.00
ABSOLUT CITRON	7.00
KETEL ONE	7.00
GREY GOOSE	8.50
GREY GOOSE CITRON	8.50

PRICE PER 25 ML SERVING





GIN

CITADELLE	8.00
TANQUERAY	7.00
TANQUERAY 10	8.00
TANQUERAY SEVILLA	7.00
PLYMOUTH	7.50
PLYMOUTH SLOE	7.50
BOMBAY SAPPHIRE	7.50
MONKEY 47	8.50
BEEFEATER DRY	7.00
BEEFEATER ORANGE	7.00
BEEFEATER PINK	7.00
MALFY ORANGE	8.00
MALFY GRAPEFRUIT	8.00
MALFY LEMON	8.00
WHITLEY NEILL ORANGE	7.50
WHITLEY NEILL RHUBARB	7.50
WHITLEY NEILL RASPBERRY	7.50

PRICE PER 25 ML SERVING





RUM

BACARDI	7.25
CAPTAIN MORGAN SPICED GOLD	7.50
CAPTAIN MORGAN DARK	7.50
MOUNT GAY ECLIPSE BARBADOS	9.00
HAVANA CLUB 3 YEAR	7.00
HAVANA CLUB 7 YEAR	8.50
HAVANA CLUB ESPECIAL	7.25
KRAKEN DARK SPICED	8.00
PLANTERAY 3 STAR	7.00
PLANTERAY 5 YEAR	8.00

PRICE PER 25 ML SERVING





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	9.75
AUCHENTOSHAN	9.25
LAPHROIG 10 YEAR	9.50
JAMESON IRISH WHISKEY	7.75
JOHNNIE WALKER BLACK	8.50
JOHNNIE WALKER BLUE	33.00
GLENKINCHIE 12 YEAR	9.00
TALISKER 10 YEAR	9.50
DUFFTOWN SINGLETON	9.00
OBAN 14 YEAR	12.00
REDBREAST 12 YEAR IRISH WHISKEY	10.50
MICHTER RYE	11.50
BULLEIT RYE	7.25

PRICE PER 25 ML SERVING





BOURBON

JACK DANIEL'S	7.00
JACK DANIEL'S HONEY	7.00
JACK DANIEL'S SINGLE BARREL	12.00
WOODFORD RESERVE	9.00
WOODFORD DOUBLE OAKED	12.00
BUFFALO TRACE	7.50
MAKER'S MARK	7.75
EAGLE RARE	9.25
MICHTER	11.50

PRICE PER 25 ML SERVING





BRANDY

HENNESSY VS	7.25
HENNESSY VSOP	10.00
HENNESSY XO	32.50
RÉMY MARTIN VSOP	8.50
RÉMY MARTIN 1738	11.50
RÉMY MARTIN XO	34.00

TEQUILA

PATRÓN AÑEJO	10.25
PATRÓN SILVER	9.50
PATRÓN REPOSADO	11.00
OLMECA BLANCO	7.50
OLMECA REPOSADO	8.25
MEZCAL LOS SIETE MISTERIOS	11.50
DON JULIO BLANCO	7.50
DON JULIO 1942	27.00

PRICE PER 25 ML SERVING





LIQUEURS

PRICE PER 25 ML SERVING

COINTREAU

PASSOA PASSION FRUIT

ANTICA CLASSIC SAMBUCA

ANTICA BLACK SAMBUCA

SOUTHERN COMFORT

GRAND MARNIER

DISARONNO AMARETTO

BAILEYS IRISH CREAM 50 ML

ARCHERS PEACH SCHNAPPS

TIA MARIA

KAHLUA

MARTINI ROSSO 50 ML

MARTINI EXTRA DRY 50 ML

CAMPARI

BENEDICTINE



BEER & CIDER



DRAUGHT

MAHOU MADRID	7.50
GUINNESS STOUT	7.50
LEFFE BLONDE	7.50
THE MUNICIPAL PALE ALE Brewed uniquely for us by Blacklodge Brewery in Liverpool	7.50
MODELO	7.50

PRICE PER PINT PER SERVING





TIME TO CELEBRATE

JÄGERBOMB

7.25

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

6.50

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

7.00

The Baby Guinness is a captivating, beer-free cocktail that beautifully mimics the rich allure of a pint of Guinness. With its smooth, creamy taste and delicate layers it adds a touch of elegance and charm to any occasion, making every sip feel like a celebration.



BEER & CIDER

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 AND LIME 500ML	8.00
KOPPARBERG STRAWBERRY AND LIME 0% 500ML	7.75
KOPPARBERG MIXED FRUITS 500ML	8.00
ORCHARD PIG 500ML	8.00
MAGNERS 568ML	8.00



SOFT DRINKS

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



