

SEAFORTH

MGALLERY LIVERPOOL

DINNER

WHILE YOU DECIDE

- Mediterranean Mixed Olives 🌿 ⚡ (175 cal) 5.50
- Blistered Padrón Peppers, flaked salt 🌿 (333 cal) 6.50
- Locally Baked Focaccia, Chilli & Garlic Butter (653 cal) 7.50
- Baked Baby Chorizo (653 cal) 7.50

STARTERS

- SOUP 🌿 Ⓢ 10.00
Local Caramelised White Onion & Cauliflower Velouté Goat's cheese fritter, chive oil, focaccia (269 kcal)
- BURRATA WITH CHILLI HONEY 🌿 ⚡ Ⓢ 14.00
Local Roasted beetroot, ketchup, pickled walnuts, crisps (403 kcal)
- GIANT GRILLED KING PRAWNS IN THE SHELL Ⓢ 19.50
Garlic & parsley butter, romesco sauce, lemon (558 kcal)
- SEARED SCALLOPS Ⓢ 19.50
Aromatic butter, parsnip crisps, lovage dust (349 kcal)
- SMOKED HALIBUT ⚡ Ⓢ 15.00
Avocado emulsion, compressed cucumber, celeriac & apple salad, dill (286 kcal)
- CONFIT CHICKEN & LEEK PRESSING Ⓢ 14.50
Black garlic, damson chutney, toasted local sourdough (517 kcal)
- ‘SCOUSE’ LAMB BONBONS Ⓢ 16.00
Carrot purée, pickled beetroot, lamb jus (653 kcal)

FROM THE JOSPER GRILL

Our indoor barbecue is fuelled by natural charcoal, giving everything cooked inside a distinctive smokiness, sealing in the juices and adding depth of flavour.

All meats are sourced from our award-winning local butcher in Cumbria.
All our beef is locally sourced from our award-winning butcher in the Lake District and traditionally dry-aged for a minimum of 28 days in a Himalayan salt-ageing chamber, giving our steaks a unique depth of flavour.

- SIGNATURE – 200G BEEF FILLET AU POIVRE Ⓢ 49.00
Prime local tenderloin, peppercorn sauce, wild mushroom & truffle duxelles (786 kcal)
- 600G BONE-IN SIRLOIN Ⓢ 80.00
Baby watercress, roasted portobello mushroom, blistered vine tomatoes (1,820 kcal)
(Ideal for sharing)
- 227G SALT-AGED RIB-EYE STEAK Ⓢ 42.00 (756 kcal)
Baby watercress, roasted portobello mushroom, blistered vine tomatoes
- PORK MIXED GRILL 39.00 (1,045 kcal)
Pork secreto – the secret cut from world-famous Pata Negra pigs that feast on acorns – award-winning black pudding, chorizo, thick-cut cured bacon, pork quaver

MAINS

- CUTLETS OF LOCAL LAMB ⚡ Ⓢ 39.00
Braised shoulder, pickled red cabbage, carrot purée, lamb jus (793 kcal)
- 18-HOUR SLOW-COOKED CUMBRIAN OX CHEEK Ⓢ 38.00
Celeriac purée, spinach, crispy onion, red wine jus (861 kcal)
- PAN-ROASTED SUPREME OF CHICKEN ⚡ Ⓢ 32.00
Truffle stuffing, sautéed potatoes, wild mushroom & celeriac fricassee, poultry jus (791 kcal)
- SEARED FILLET OF SCOTTISH SALMON ⚡ Ⓢ 34.00
Peperonata, crayfish & caviar butter sauce, crispy capers (673 kcal)
- PAN-SEARED FILLET OF SEA BASS ⚡ Ⓢ 33.00
Haricot blanc & pancetta cassoulet, cavolo nero, salsa verde (773 kcal)
- FRESH RIGATONI PASTA 🌿 22.50
Dolcelatte, roasted squash, crispy sage, pangrattato (901 kcal)
- ROASTED RED PEPPER & BEETROOT GNOCCHI 🌿 £20.50
Red pepper fondue, olives, crispy cabbage (601 kcal)

SIDES

- Triple-Cooked Chips 🌿 Ⓢ 6.50 (828 kcal)
- Truffle & Pecorino Fries 🌿 6.50 (567 kcal)
- Caramelised Carrots & Parsnips with Fine Herbs 🌿 ⚡ 6.50 (253 kcal)
- Seaforth Caesar Salad 🌿 6.50 (248 kcal)
- King Prawns in Chilli & Garlic Butter Ⓢ 15.00 (401 kcal)

SAUCES

- Peppercorn Sauce ⚡ Ⓢ 4.50 (166 kcal)
- Rich Bone Marrow Jus ⚡ Ⓢ 4.50 (40 kcal)
- Dolcelatte Blue Cheese Sauce ⚡ 4.50 (351 kcal)
- Homemade Chilli & Garlic Butter 🌿 ⚡ Ⓢ 4.50 (310 kcal)



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.

- 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.



Dale Street
THE MUNICIPAL HOTEL & SPA

