

THE MUNICIPAL HOTEL & SPA

SEAFORTH

MGALLERY LIVERPOOL

VEGETARIAN TASTING MENU

FOOD ONLY £49PP

FOOD & WINE TASTER PAIRING +£10PP
(3 x 100 ml wine)

FOOD & WINE FLIGHT PAIRING +£35PP
(3 x 250 ml wine and dessert wine pairing)

BURRATA WITH CHILLI HONEY

Roasted Beetroot, ketchup, pickle walnuts, crisps
(403kcal)

Wine Pairing – Chateau Roubine Cotes de Provence Cru Classe Rosé

SOUP

Caramelised white Onion & Cauliflower Veloute
Soup. Goats cheese fritter, chive oil, focaccia
(269 kcal)

Wine Pairing – Chateau Ste Michelle Dry Riesling, Washington State

FRESH RIGATONI PASTA

Dolcelatte, Roasted Squash, crispy sage, pangritata
(901kcal)

Wine Pairing – Cavallaresco Chianti Classico

SALTED CARAMEL CRÈME BRULÉE

Short bread biscuits
(454 kcal)

Wine Pairing – Petit Guiraud Organic Sauternes 2020



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

