

THE MUNICIPAL HOTEL & SPA

SEAFORTH

MGALLERY LIVERPOOL

TASTING MENU

FOOD ONLY £49^{PP}

FOOD & WINE TASTER PAIRING +£10^{PP}
(3 × 100 ml wine)

FOOD & WINE FLIGHT PAIRING +£35^{PP}
(3 × 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

CONFIT CHICKEN & LEEK PRESSING 

Black Garlic, Damson Chutney, Toasted Local sourdough
(517 kcal)

Wine Pairing – Chateau Ste Michelle Dry Riesling, Washington State

18 HR SLOW COOKED OX CHEEK 

Celeriac puree, spinach, Crispy Onion, Red wine jus
(861 kcal)

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

