SEAFORTH

MGALLERY LIVERPOOL

SUNDAY LUNCH

S E T M E N U

2 COURSES - £33.95 / 3 COURSES - £39.95

12PM - 6PM

NIBBLES

BLISTERED PADRON PEPPERS

₩ 6.50

Flaked salt, lemon (333 cals)

WARM FOCACCIA Ø 0 7.50

Honey & truffle butter melt (480 cals)

MEDITERRANEAN MIXED OLIVES

Ø * £ 5.50

with rosemary & lemon (175 cals)

STARTERS

SOUP Ø ®

Sweet pea, Jersey Royal potato & wild nettle soup, toasted seed cracker, wild garlic oil, warm local focaccia (269 cals)

HAND CURED NORTH ATLANTIC SALMON ♥

'Red Rum', mousse, citrus gel, cucumber, granary cracker (240 cals)

HAM HOCK & PARSLEY PRESSING ®

Pickled vegetables, capers, tarragon emulsion, quail egg (357 cals)

SIDES

Truffle & pecorino fries Ø DFA 6.50 (567 cals)

Pigs in blankets ♥ 6.50 (521 cals)

Spring greens with mint & caper butter ∅ 6.50 (216 cals)

Cauliflower cheese with vintage cheddar Ø ⊗ 6.50

(405 cals)

MAINS

ROAST CUMBRIAN SIRLOIN OF BEEF ®

Crisp roasties, fine beans, roast carrot, red cabbage, Yorkshire pudding, beef jus

PAN SEARED FILLET OF SEA BASS ☀ Å

Pak choi, baby carrot, coconut broth, Morecambe shrimps
(808 cals)

HERB ROAST BREAST OF CHICKEN # ◎

Sauteed potatoes, tender stem broccoli, wild mushrooms jus

(780 cals)

VEGAN ROAST OF THE WEEK ☞ ⅓

Crisp roasties, fine beans, roast carrots, red cabbage, vegetable jus

DESSERTS

SALTED CARAMEL CRÈME BRULÉE ⊗

Short bread biscuits
(454 cals)

VANILLA PANNA COTTA 🔊 🕅

Poached strawberries, strawberry consommé (561 cals)

MINT CHOCOLATE CREMEUX * Ø ♥

Chocolate Cremeux, cinder toffee, Lake District vanilla pod ice cream (347 cals)

CHEESE BOARD Ø @

Selection of 4 British cheeses, with artisan crackers, celery, fruit preserve

(512 cals)



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.