

L20

RESTAURANT

LUNCH MENU MARCH / APRIL 2025

£18.50 - 2 Courses £21.50 - 3 Courses

● ● ● TO START

L20 Soup

Homemade soup of the day (Ve) (GF)

Fish Pakora

Fish pakora, bissara, mint crème fraiche, crispy capers (GF)

Pork

Braised pork shoulder, apple slaw, pickled fennel, cider sauce (GFA)

Goats' Cheese

Spinach and goats' cheese croquettes, beetroot relish, rocket (V)

● ● ● MAIN EVENT

Seabass

Pan seared seabass, roasted new potatoes, wilted spinach, roasted cherry tomatoes, lemon butter sauce (GFA)

Beef

Sirloin, confit beef chip, pickled celeriac, maitake mushroom, peppercorn purée, horseradish cream Bordelaise sauce (GFA)

Chicken

Chicken and wild mushroom risotto, parmesan crisp, truffle oil (GF)

Ratatouille

Ratatouille, charred aubergine, roasted tomato sauce, basil oil (Ve)

● ● ● SIDES (All £3 each)

Cannot be substituted for main course items

Truffle and parmesan chips (V) (GF)

Mediterranean vegetables (Ve)

Creamed spinach (V) (GF)

● ● ● TO FINISH

Banana

Caramelised banana sponge, yuzu butterscotch, hobnob and banana crumb, peanut butter ice cream (V) (N)

Apple

Warm apple and cinnamon crumble, vanilla custard ice cream

Rhubarb

Forced Yorkshire rhubarb pavlova, crème diplomat, fresh mint (V) (GF)

(V) - Vegetaria (GF) - Gluten Free (GFA) - Gluten Free Available

(N) - Contains Nuts (Ve) - Vegan (VeA) - Vegan Alternative Available

Food allergies and intolerances

Before ordering, please speak to our staff about your requirements.

Dietary requirements

We are able to cater for all dietary requirements, however for some dishes we will need prior notification.

L20 RESTAURANT

Exeter Road
Bootle
Liverpool
L20 7BL

Where possible, produce
is sourced locally. Food
may contain nuts and
small bones.

SHAPING THE FUTURE
OF THE HOSPITALITY INDUSTRY

L20

RESTAURANT



www.l20restaurant.co.uk