

L20

RESTAURANT

LUNCH MENU OCTOBER - NOVEMBER 2024

£18.50 - 2 Courses £21.50 - 3 Courses

● ● ● TO START

L20 Soup

Homemade soup of the day (Ve) (GF)

Hake

Pan fried hake, salsify, 'nduja cacio e pepe (GFA)

Pigeon

Pigeon breast, potato rosti, celeriac crisp, blackberry jus (GF)

Wild rice

Broad beans, wild rice, dates, masala wine, zhug, tahini (Ve)

● ● ● MAIN EVENT

Monkfish

Tandoori spiced monkfish, black lentil dahl, carrot purée, black onion seeds, honey & yoghurt labneh (GF)

Beef

Braised beef, parmesan mashed potato, smoked red onion, caramelised onion purée, carrot, red wine jus (GF)

Pork

Slow cooked pork belly, black budding croquette, apple purée, mixed kale, cider jus

Pumpkin

Pumpkin & blue cheese pithivier, roast garlic pomme purée, honey & thyme roasted carrot, hazelnut pangratto, leek oil (V) (VeA) (N)

● ● ● SIDES (All £3 each)

Cannot be substituted for main course items

'Nduja & cheese chips, parmesan crumb (GF)

Honey & thyme glazed carrots (Ve) (GF)

Creamed greens (V) (GF)

● ● ● TO FINISH

Caramel

Salted caramel chocolate tart, malt parfait, honeycomb (V)

Cheesecake

Basque cheesecake, speculoos biscuit, toffee sauce (GFA)

Pear

Ginger and pear winter trifle (V)

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

(N) - Contains Nuts (Ve) - Vegan

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