

L20

RESTAURANT

LUNCH MENU APRIL/MAY 2023

£14.50 - 2 COURSES £18.50 - 3 COURSES

●●● TO START

Soup

Homemade soup of the day (V)

Crab

Crab mousse, pea pannacotta, lovage mayonnaise, crisp bread, lemon rapeseed (GFA)

Pigeon

Seared breast, sweetcorn purée, bacon jam, charred corn (GF)

Asparagus

Asparagus, crispy hens' egg, hollandaise (GF) (V)

●●● MAIN EVENT

Sea trout

Seared trout fillet, Jersey Royals, pancetta, peas, baby gem, caviar, and dill butter sauce (GF)

Lamb

Lamb loin, colcannon, wild garlic purée, asparagus, mint oil, lamb sauce (GF)

Duck

Salt aged breast, sweet potato, miso glazed carrot, leg pastilla, duck jus (GF)

Leek

Parsley risotto, charred baby leek, goats' cheese bon bon, crispy leeks (GF) (V)

●●● SIDES (All £3 each)

Beef dripping chips (GF)

Baby gem, peas, and pancetta (GF)

Miso glazed carrots (V)

●●● TO FINISH

Chocolate

Dark chocolate cremeux, honeycomb, blood orange sorbet (GF) (V)

Pineapple

Caramelised pineapple, rum soaked sponge, coconut ice cream, passion fruit curd (GF) (V)

Banana

Baked Alaska, caramelised banana, yuzu caramel (GFA) (V)

(V) - Vegetarian (GF) - Gluten Free

(GFA) - Gluten Free Available (N) - Contains Nuts

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