

# L20

## RESTAURANT

### LUNCH MENU MAY 2021

£11.50 - 2 COURSES

£15.00 - 3 COURSES

#### ●●● TO START

##### Trout

Elderflower and lemon cured trout, loveage emulsion, pickled beetroot, beetroot bread (GFA)

##### Duck

Duck liver parfait, rhubarb chutney, crisp bread (GFA)

##### Asparagus

English asparagus, crispy hens egg, truffle hollandaise, chives (V) (GF)

#### ●●● MAIN EVENT

##### Cod

Lemon hassle back potatoes, heirloom tomatoes, green beans, black olive crumb, parsley veloute (GF)

##### Chicken

Poached breast, Pommes Anna potato, wild mushrooms, crispy chicken skin, wild garlic puree, chicken jus (GF)

##### Pea

Spring pea risotto, caramelised goats cheese, leek ash wafer (V) (GF)

#### ●●● TO FINISH

##### Strawberry

Meringue, strawberries, jelly, basil, chantilly, frozen strawberries (V) (GF)

##### Honey

Honey iced parfait, honeycomb, caramelised pear, bee pollen, pear gel (V) (GF)

##### White Chocolate

Mango and white chocolate, mango salsa, passionfruit curd, mango sorbet

---

(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](http://www.l20restaurant.co.uk)