

# L20 RESTAURANT

2 Courses £20.00 | 3 Courses £24.00

## TO START

### L20 Soup

Homemade soup of the day (Ve)(GF)

### Salmon

Poached salmon, lemon, horseradish, crème fraiche, crisp bread (GFA)

### Asparagus

Pan fried asparagus, pancetta hollandaise, pancetta crumble, chive oil (GFA)

### Beetroot

Salt baked heritage beetroot, pickled beetroot, candied red beetroot, goats' curd, toasted walnut, beetroot bread, chive oil (V)(VeA)(GFA)(N)

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## MAIN EVENT

### Stone bass

Stone bass, sauté potatoes, chorizo, Provençal vegetables, basil oil, black olive crumb (GF)

### Lamb

Lamb rump, fermented apricot gel, sheep's curd, Moroccan carrot, puffed quinoa, burnt shallot and maple purée (GF)

### Leek and cheddar

Leek and cheddar tart, charred leek, watercress, pickled shallot, parsley oil, crispy leek (V)(GFA)

### Chicken thigh

Pan seared chicken ballotine, spring pea purée, glazed carrots, pomme purée, crispy skin, tarragon jus (GF)

## SIDES | £3.50

Green beans with pancetta (GF)

Creamed leeks (V)(GF)

Triple cooked chips with chorizo and parmesan (GF)

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## TO FINISH

### Banoffee

Banoffee pie, coffee pastry, Italian meringue, tonka bean ice cream (V)(N)

### Chocolate

Dark chocolate delice, salted caramel, orange mascarpone, hazelnut crumb (V)(GFA)(N)

### Vanilla

Vanilla bavarios, roasted strawberries, brandy snap, shortbread crumb, balsamic syrup (V)(GFA)

(V) - Vegetarian (GF) - Gluten Free (GFA) - Gluten Free Available (N) - Contains Nuts (Ve) - Vegan (VeA) - Vegan Available  
*Food allergies and intolerances*

Before ordering, please speak to our staff about your requirements. Allergen information is available on request.

### *Dietary requirements*

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

# L20

RESTAURANT

SHAPING THE FUTURE  
OF THE HOSPITALITY INDUSTRY



**L20 Restaurant**



**@l20restaurant**



**@L20HotelSchool**