

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)

Salmon

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

Asparagus

Seared asparagus, pancetta crumble, pancetta hollandaise, chive oil (GFA)

Mushroom

Sweet and sour crispy Oyster mushrooms, red pepper compote, pineapple gel, rice wine ketchup (GF) (Ve)

● ● ● MAIN EVENT

Hake

Pan fried hake, potato terrine, charred baby gem, peas and pancetta, herb sauce (GF)

Lamb

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

Duck

Seared duck breast, charred spring onion, sweet potato fondant, rhubarb ketchup, sherry-glazed chard, duck jus (GF)

Tagliatelle

Courgette and asparagus tagliatelle alla Nerano (V)

● ● ● SIDES (All £3 each)

Cannot be substituted for main course items

Pancetta and green beans (GF)

Salt and vinegar fries (V) (GF)

Sauté seasonal vegetables (V) (GF)

● ● ● TO FINISH

Banoffee

Banoffee trifle, maple and walnut fudge (V) (GF) (N)

Chocolate

Chocolate and raspberry choux bun (V)

Rice pudding

Passionfruit and coconut rice pudding, cardamom and pineapple gel, rum gingernut crumb (Ve) (GFA)

(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