

L20 RESTAURANT

2 Courses £20.00 | 3 Courses £24.00

TO START

L20 Soup

Homemade soup of the day (Ve)(GF)

Mackerel

Mackerel satay, pickled daikon, toasted cashews, lime (N)(GF)

Beef

Beef and Worcestershire sauce croquette, beetroot, dressed leaf, L20 relish (GFA)

Gnocchi

Pan-seared gnocchi, aromatic masala, spinach purée, crispy chick peas, puffed rice, garlic oil (V)(VeA)(N)

MAIN EVENT

Fish stew

Monkfish, mussels and prawns, butter beans, charred tomato and Pimentón paprika sauce, salsa verde (GFA)

Chicken

Roast chicken supreme, wild mushroom ketchup, potato fondant, confit butternut squash, chicken jus (GF)

Shallot

Caramelised shallot tarte tatin, parmesan mashed potato, savoy cabbage, garlic and thyme sauce (V)(VeA)

Lamb

Lamb shoulder ballotine, smoked aubergine purée, lamb and bell pepper potato terrine, barigoule turnip, mint oil, lamb jus (GF)

SIDES | £3.50

Handmade chunky chips, masala sauce (V)(VeA)(GF)

Purple sprouting broccoli, salsa verde, almonds (V)(GF)(N)

Parmesan mashed potato (V)(GF)

TO FINISH

Honey and thyme

Honey custard tart, thyme short crust pastry, bee pollen, honeycomb ice cream

Rhubarb

Forced rhubarb, orange semolina, crème diplomat cream (V)(VeA)(GFA)

Pear

Poached pear, brandy snap, almond crumble, vanilla crème fraiche (N)(V)(VeA)(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