

L20

RESTAURANT

LUNCH MENU JANUARY 2024

£18.50 - 2 Courses £21.50 - 3 Courses

● ● ● TO START

L20 Soup

Homemade soup of the day (Ve, GF)

Tuna

Tuna tartare, avocado mousse, pickled radish, wasabi gel, dehydrated cracker (GF)

Potato

Apple and potato rosti, crispy egg, black pudding, belly pork crisp (GFA)

Carrot

Carrot schnitzel, zhug, fermented red onion, tahini (V, VeA)

● ● ● MAIN EVENT

Cod

Pan seared cod, charred King cabbage, black garlic purée, mussel and saffron, cashew crumb (GFA, N)

Lamb

Lamb rump, Boulangère potato, swede purée, charred leeks, Chantenay carrot, lamb jus (GF)

Chicken

Chicken supreme, caramelised onion tarte tartin, wild forest mushrooms, Madeira velouté, tarragon emulsion (GFA)

Shepherd's pie

Lentil Shepherd's pie, potato espuma, Chantenay carrots, swede fondant, pea puree (V, GF)

● ● ● SIDES (All £3 each)

Cannot be substituted for main course items

Oregano fries, saffron aioli (V, GF)

Carrot and turnip (V, GF)

Charred King cabbage, black garlic purée, miso sauce (V, GF)

● ● ● TO FINISH

Chocolate

Chocolate and avocado parfait, hazelnut and cocoa crumble, cashew nut gelato, crisp hazelnut tuile (V, VeA, GFA, N)

Panna Cotta

Orange and cardamom panna cotta, mandarin compote, shortbread crumble (GFA, N)

Lemon

Lemon and sesame tart, sesame sable, lemon and thyme ice cream (V)

(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.

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Potato

Apple and potato rosti, crispy egg, black pudding, belly pork crisp (GFA)

Carrot

Carrot schnitzel, zhug, fermented red onion, tahini (V, VeA)

● ● ● MAIN EVENT

Cod

Pan seared cod, charred King cabbage, black garlic purée, mussel and saffron, cashew crumb (GFA, N)

Lamb

Lamb rump, Boulangère potato, swede purée, charred leeks, Chantenay carrot, lamb jus (GF)

Chicken

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● ● ● TO FINISH

Chocolate

Chocolate and avocado parfait, hazelnut and cocoa crumble, cashew nut gelato, crisp hazelnut tuile (V, VeA, GFA, N)

Panna Cotta

Orange and cardamom panna cotta, mandarin compote, shortbread crumble (GFA, N)

Lemon

Lemon and sesame tart, sesame sable, lemon and thyme ice cream (V)

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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

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www.l20restaurant.co.uk

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