L20 RESTAURANT

2 Courses £20.00 | 3 Courses £24.00

TO START

L20 Soup
Homemade soup of the day (Ve)(GF)

Sea bream
Cured citrus sea bream, pickled kohlrabi, lemon emulsion, blood orange salad, squid ink cracker, buttermilk granita (GFA)

Hash brown
Hash brown, crispy egg, white pudding mousse, bacon, truffle oil

Leek
Slow cooked leek and goats' cheese terrine, candied walnuts, pickled onions, brioche crumb, leek ash (V)(GFA)(N)

MAIN EVENT

Fish pie
Haddock and prawns, confit leeks, pomme purée, potato puffs, Champagne velouté, chive oil, caviar (GF)

Chicken
Smoked garlic butter chicken Kiev, fondant potato, brown sauce, baby leek, chicken and mustard sauce, chive oil (GFA)

Celeriac
Confit celeriac, celeriac and horseradish purée, celeriac crisp, black garlic, king oyster mushroom, crispy kale, miso sauce (V)(VeA)(GF)

Pork
Pork belly, bacon jam, potato gratin, parsnip purée, sprouts, spiced dukkha, apple cider jus (GF)(N)

SIDES | £3.50

Creamed mustard leeks (V)(VeA)(GF)
Chips, bacon jam and Parmesan (GF)
Roasted parsnips (Ve)(GF)

TO FINISH

Pineapple
Caramelised pineapple mille feuille, whipped coconut panna cotta, red peppercorn fudge (GFA)(V)(VeA)

Lemon and white chocolate
Lemon and white chocolate mousse, almond shortbread biscuit, crème fraiche ice cream (V)(GFA)(N)

Bread and butter pudding
Warm brioche pudding, vanilla custard, caramelised apple, cinnamon ice cream, buttery crumb (V)

(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

0151 353 4518

www.l20restaurant.co.uk

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