

L20 RESTAURANT

2 Courses £20.00 | 3 Courses £24.00

TO START

L20 Soup

Soup of the day (Ve)(GF)

Crab

Crab ravioli, dill & saffron butter sauce

Chicken

Buttermilk chicken, compressed cucumber, spiced yoghurt, hot honey, micro rocket & radish (GF)

Leek

Leek & cheese croquette, onion, garlic & truffle emulsion, crispy leeks (V)(GFA)

MAIN EVENT

Salmon

Pan-fried salmon, Puy lentils, charred broccoli, hazelnut romesco (N)(GFA)

Chicken

Tandoori chicken breast, chickpea dhal, onion bhaji, coriander labneh (GF)

Aubergine

Charred aubergine, courgette fritter, kale, whipped tofu, gochujang ketchup, spiced peanuts (Ve)(GF)(N)

Venison

Venison loin, confit potato, horseradish & artichoke purée, wild mushroom & blackberry jus (GF)

SIDES | £3.50

Garlic mushrooms (V)(VeA)(GF)

Tandoori chips, gochujang ketchup (V)(VeA)(GF)

Broccoli, spiced nuts (GF)(N)

TO FINISH

Pear

Poached pear, stem ginger, yoghurt ice cream, shortbread (V)(VeA)(GFA)

Lemon

Lemon meringue choux bun, lemon curd, meringue, white chocolate & raspberry soil (V)

Panna cotta

Buttermilk panna cotta, caramelised apples, oat crumble (GFA)(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 a wide range of dietary requirements; however, some dishes may require prior notification. Please speak to a member of our team when booking.

L20

RESTAURANT

SHAPING THE FUTURE
OF THE HOSPITALITY INDUSTRY



L20 Restaurant



@l20restaurant



@L20HotelSchool