

L20

RESTAURANT



DINNER MENU

£19 PER PERSON

● ● ● **WELCOME**

Chef's Amuse-bouche

● ● ● **TO START**

Soup

Chef's soup of the day (V)

Mackerel

Scorched mackerel, kohlrabi, pickled apple, cucumber

Duck

Smoked duck pastrami, cherry gel, radish, rocket

● ● ● **MAIN EVENT**

Hake

Seared hake, butter beans, mussels, potato, leeks, cream sauce

Pork

72-hour slow cooked pork belly, hay smoked fillet, black pudding puree, celeriac fondant, kale, cider sauce

Squash

Roasted squash, barley risotto, sage, spinach, parmesan (V)

● ● ● **PRE-DESSERT**

Chef's Amuse-bouche

● ● ● **TO FINISH**

Apple

Apple panna cotta, green apple sorbet (V)

Pear

Pear frangipane tart, cherry gel, pistachio ice cream (V)

Parkin

Steamed Parkin, vanilla ice cream, blackberry jam (V)

Food allergies and intolerances

Before ordering, please speak to our staff about your requirements.

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