

L20

RESTAURANT

LUNCH MENU SPRING 2020

£11.50 - 2 COURSES £15.00 - 3 COURSES

●●● TO START

Soup

Soup of the day.

Trout

Poached Chalk stream trout, lemon, dill, cucumber, pickled fennel (GF)

Parfait

Chicken liver parfait, onion jam, brioche (GFA)

Blue cheese

Blue cheese cheesecake, candied walnuts, poached pear (V) (GF)

●●● MAIN EVENT

Stone Bass

Stone bass, black olive potatoes, chorizo, Provençal vegetables, basil oil (GF)

Lamb

Lamb cannon, press of shoulder, pickled red cabbage, beetroot, mash, swede, leek, carrots, lamb jus (GF)

Chicken

Slow cooked breast, wild garlic, pommes Anna, wild mushrooms, baby leek, chicken sauce (GF)

Leek

Parsley risotto, braised leek, Strong Bomb cheddar crumble (V)

●●● SIDES (All £2.50 each)* *cannot be substituted for main course items

Purple sprouting broccoli, Caesar dressing, croutons, parmesan (V) (GFA)

Triple cooked chips, smoked salt and vinegar crispies (V)

Smoked garlic honey roasted root vegetables (V)

●●● TO FINISH

Chocolate

Chocolate cremuex, orange gel, blood orange sorbet (V)

Banana

Iced Banana Nougat, yuzu caramel, peanut brittle (N)

Custard Tart

Custard and nutmeg tart, forced Yorkshire rhubarb (V)

(V) - Vegetarian (GF) - Gluten Free

(GFA) - Gluten Free Available (N) - Contains Nuts

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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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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