

L20

RESTAURANT

LUNCH MENU AUTUMN 2020

£11.50 - 2 COURSES £15.00 - 3 COURSES

●●● TO START

Soup

Soup of the day (V) (GF)

Torched Mackerel

Artichoke puree, pickled kohlrabi, apple (GF)

Duck

Duck pastrami, rocket, radish, cherry gel (GF)

Beetroot

Whipped goats cheese, candied walnuts, beetroot balsamic (V) (GF)

●●● MAIN EVENT

Cod

Seared cod loin, clam and potato chowder, leeks, white beans (GF)

Pork

24 hour slow cooked crispy pork belly, black pudding bon bon, kale, celeriac, verjus (GF)

Beef

Braised feather blade, caramelised onion puree, smoked mash, shallot crisp (GF)

Roasted Squash

Caramelised squash, sage barley, pine nuts, parmesan crisp (V) (GF) (N)

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

Truffle salt chips with parmesan (V) (GFA)

Creamed savoy cabbage with crisp pancetta (GF)

Strong bomb mac and cheese (V)

●●● TO FINISH

Frangipan

Pear and almond tart, vanilla ice cream (V) (GFA)

Apple

Apple pannacotta, oat crumble, blackberry sorbet (V) (GF)

Peanut butter

Cheesecake, caramel, praline, popcorn (V) (GF) (N)

(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

L20

RESTAURANT



www.l20restaurant.co.uk