

L20 Takeover @ Voyagers

£50.00 per person

Chef's nibbles

By Jake Parry

Soup and a roll

Warm mushroom and truffle broth, black treacle sourdough, Bovril butter (VeA)(GFA)

Halibut

Pan fried halibut, courgette and saffron chutney, black olive tapenade, sundried cherry tomatoes, courgette and basil purée (GF)

Lamb

Lamb rump, aubergine purée, lamb and bell pepper boulangère potato, roasted radish, mint oil, lamb jus (GF)

Whey tart

Whey tart, roasted white chocolate, honey and yoghurt granita, blackberry sorbet (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.

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