



THE LEVELS
COUNTRY KITCHEN

Mother's Day

LUNCH MENU

Sunday 30th March

2 courses £28 | 3 courses £35

STARTERS

Mushroom & Truffle Arancini with Garlic Aoli (v)

Roasted Butternut Squash Soup, Dukkah and Creme Fraiche
with Lightly Toasted Sourdough (v, vgo, gfo)

Prawn & Crayfish Cocktail with Granary Bread & Butter (gfo)

MAIN COURSE

Pyne's of Somerset Roast Topside of Beef with Yorkshire Pudding (gfo)

Butternut, Lentil & Almond Wellington (v, vg)

*Above served with Herb-roast Potatoes, Seasonal Vegetables, Cauliflower &
Leek Cheese Bake, Levels Tempura Onion and gravy*

Pan Fried Hake with Crushed New Potatoes & Tartare Beurre Blanc (gfo)

Spring Pea and Mint Risotto topped with Shaved Parmesan (v, vgo)

Chicken Supreme with Fondant Potato, Seasonal Veg & Wild Mushroom Jus (gfo)

DESSERTS

Salted Caramel Brownie with Vanilla Ice Cream (v, gf)

Lemon Posset with Shortbread (v, gfo)

Eton Mess with Berry Compote (v, gf)

Table reservations only, bookings online via www.thelevelscountrykitchen.co.uk or call us on 01823 698278. £10 pp deposit required to confirm your booking, 7 day cancellation policy applies.