



THE LEVELS
COUNTRY KITCHEN

LUNCH MENU

12.00PM - 3.15PM / MON TO SAT

WHEN PLACING YOUR ORDER, IT IS IMPORTANT OUR TEAM ARE MADE AWARE OF ANY **ALLERGIES OR INTOLERANCES**

Polite notice: You may be subject to a charge if allergens are stated **after** the dish has been made.

SANDWICHES & WRAPS

Served on white or granary hand-cut bloomer bread, or white flour wrap with dressed mixed leaves on the side

FALAFEL & HUMMUS £8 (V) (GF) optional

Beetroot falafel, mixed leaves, hummus, chilli jam

BRIE & CRANBERRY £8 (V) (GF) optional

West Country brie and cranberry sauce.
+ **smoked bacon** £1

THE CLUB £9 (GF) optional

Smoked bacon, grilled chicken, Somerset cheddar, lettuce, tomato, garlic mayo

HAM & CHEDDAR £8 (GF) optional

Honey & mustard glazed ham, mature cheddar, caramelised onion chutney, served toasted

SOUTHERN STYLE £8

Southern style fried chicken, sweet chilli mayo, cucumber, lettuce, tomato

STEAK SANDWICH £13 (GF) optional

Seared Pynes rump steak, chilli jam, roasted garlic mayo, caramelised onions, mushrooms - served on fresh buttered sourdough

Gourmet Burgers

Served in a toasted brioche bun with lettuce, fresh tomato, red onion, skin-on fries and homemade coleslaw

CHICKEN BURGER £16 (GF) optional

Golden-fried buttermilk chicken with Korean BBQ sauce & tangy asian slaw

BEEF BURGER £16 (GF) optional

Homemade 7oz beef patty topped with maple bacon, mature Somerset cheddar, chilli jam, gherkin, homemade beer battered onion ring

HALLOUMI BURGER £15 (GF) optional

Crispy fried halloumi, chilli jam, pickles, crispy onions

EXTRA BURGER TOPPINGS

DOUBLE UP £3.25

SMOKED BACON £1

FRIED FREE RANGE EGG £1.50

FLAT FIELD MUSHROOM £1

AVOCADO £1.50

MATURE CHEDDAR £1

WEST COUNTRY BRIE £1

GRILLED HALLOUMI £1

FLATBREADS

Served with mixed salad, skin-on fries, pickled chilli peppers, hummus and home-made tzatziki. Choose your flavour:

CHICKEN SHAWARMA £15

LAMB KOFTE £15

BEETROOT FALAFEL £15 (V)

GRILLED HALLOUMI £15 (V)

Lighter Options

CHICKEN CAESAR £14.50 (GF) optional

Seasoned chicken breast on a bed of romaine lettuce, topped with crispy bacon, garlic herb croutons, shaved Grana Padano, anchovies and Caesar dressing.
+ **avocado** £2

SUPERFOOD BOWL £14

(V) (VG) (GF)

Roasted sweet potato, chilli dusted chickpeas, lentils, avocado, sumac roasted beets, mixed seeds, hummus, seasonal leaves, chilli oil.
+ **chicken** £3, **halloumi** £3, **beetroot falafel** £2

PENANG CURRY £14

(V) (GF)

Coconut base vegetable curry with cauliflower, green beans, mange tout and peppers, served with rice and flatbread. + **chicken** £3

SOUP OF THE WEEK £8

(V) (VG) (GF) optional

Served with lightly toasted sourdough & butter. Ask the team for this week's flavour
Upgrade to 1/2 cheese toastie + £1

Levels Classics

ALL DAY BRUNCH £13 (GF)

Grilled local butcher's sausages, smoked back bacon, fried free range eggs, baked beans and chips

PLOUGHMANS £16 (GF) (V)

Mature cheddar, West Country brie, home roasted ham, Levels red onion marmalade, pickled egg, grapes, apple, pickled onion, garden salad, red slaw, choice of bread & butter

PIZZAS

MARGHERITA £11 (V)

Classic pizza made with Levels tangy marinara sauce, mozzarella and fresh basil

HEY PESTO £12 (V)

Levels tangy marinara sauce, topped with fresh basil pesto, mozzarella, spinach and sweet cherry tomatoes

THE SPICY ONE £13

Levels tangy marinara sauce, Italian n'duja sausage, pepperoni, sweet drop peppers, drizzled with spiced honey

PEPPERONI £13

Tangy Levels marinara sauce, melted mozzarella, and triple layers of smoky pepperoni slices

MEAT FEAST £13

Levels smoky BBQ marinara sauce topped with Thorners pork sausage, honey-glazed ham and pepperoni

BLEATING BEAUTY £13 (V)

Olive oil base, creamy goats cheese, sweet caramelised red onion topped with fresh spinach

ON THE SIDE

READY SALTED CRISPS £2

SKIN-ON FRIES £4

CHEESY CHIPS £6

DRESSED HOUSE SALAD £4

HOMEMADE ONION RINGS £4

RED SLAW £3

BREAD & BUTTER £2

HOMEMADE GARLIC BREAD £4

SEASONAL QUICHE £14 (V) optional

Home-made quiche, served with house salad, red slaw and your choice of potatoes. **Ask the team for this week's flavours.**

HAM, EGG AND CHIPS £13 (GF)

Home cooked honey and mustard glazed ham with chips, fried egg, garden peas, piccalilli

FISH AND CHIPS £15

Sustainably sourced beer battered cod fillet, chunky chips, garden peas, homemade tartare sauce