THE LEVELS
COUNTRY KITCHEN

SUNDAY LUNCH AT THE LEVELS

Sundays at The Levels are a celebration of all things local — honest produce, bold flavours and the very best of Somerset on a plate.

FAVOURITES

Roasted Crown Prince Squash 15
Goat's curd, crispy prosciutto, tabouleh, carrot top pesto, maple balsamic glaze, crispy kale, crispy pumpkin seeds (v, gf).

Fish & Chips 17
Crushed lemon, mint peas, tartar sauce (gfo, df).

Somerset Ploughman's 16
Keens cheddar, home roasted ham, seasonal chutney, pickled onions, apple, celery, pickled egg, Levels focaccia (gfo, dfo).

Poke Bowl 14
Avocado, edamame beans, spring onions, carrot, cucumber, radish, sushi rice, sesame marinated tofu, sesame dressing (v, vg, df, gf).
+ Fried chicken £3, Grilled halloumi £3

Quiche of the Day 14
Levels coleslaw, salad, choice of potato (vo).

Levels Chicken Caesar Salad 17
Charred baby gem lettuce, poached Elston Farm chicken breast, garlic focaccia croutons, crispy prosciutto lemon & garlic crumb, caesar sauce.

Topped Whipped Feta
Whipped feta, crispy kale, carrot top pesto, roasted pine nuts & pickled blackberries.

- **-Mediterranean Lamb** (gf) 17
- **-Charred Courgette** (v, gf) 15

Po Boy, Oh Boy 17
Levels English muffin, Burrow Mump tomatoes, shredded lettuce, fried prawns, chilli hollandaise sauce, cornichons, pickled red onions, dill.

We take pride in sourcing our ingredients as locally as possible, working closely with trusted suppliers and growers across Somerset and the surrounding countryside. Our Sunday roasts celebrate the best of the region, with fresh, seasonal produce at the heart of every dish, while supporting local farmers and producers.

LEVELS SUNDAY ROASTS

All roasts served with garlic & thyme roast potatoes, carrots & parsnips, seasonal greens, cauliflower cheese bake, Jack's signature tempura onion & rich homemade gravy.

Elston Farm Roast Sirloin of Beef 22
Slow roasted to a perfect medium rare with fresh aromatics, served with Yorkshire pudding (gfo).

Holsworthy Farm Roasted Porchetta 22
Pork belly marinated then roasted with fresh lemon, fennel & chilli, Yorkshire pudding (gfo).

Holsworthy Farm Breast of Lamb 22
Porchetta style marinated and roasted with wild rosemary and thyme until succulent & melt in the mouth. Served with a Yorkshire pudding (gfo).

Mushroom & Spinach Wellington 20
Served with vegetarian gravy (v).

Levels Roast Sharing Platter 28pp
A real feast of all three meats and every trimming served with lashings of rich gravy.
Minimum of 2 people sharing.

Add Extra: Meat + £3 | Yorkshire Pudding + £2

ON THE SIDE

Skinny Fries	5
Cheesy Fries	6
Truffle-coated Parmesan Fries	7
Side Salad with House Dressing	5
Halloumi Fries with Sweet Chilli Dip	6
Roasted Carrots	5

DESSERTS

Triple Chocolate Cookie Dough 8
Served with vanilla ice-cream

Blackberry Panna Cotta 8
With a gingerbread crumb

Peach Melba Pavlova 8
Served with pouring cream

Warm Chocolate Brownie 8
Served with vanilla ice-cream

Allergen Information:

v *- vegetarian,* ***vg*** *- vegan,* ***gf*** *- gluten free,* ***df*** *- dairy free,* ***vgo*** *- vegan option available,* ***vo*** *- vegetarian option available,* ***gfo*** *- gluten free option available,* ***dfo*** *- dairy free option available.*

Please inform a member of our team of any allergies or intolerances when placing your order.
Full allergen information is available on request.