

Roast Menu

THE LEVELS
COUNTRY
KITCHEN

TWO COURSE MENU £24.45 | THREE COURSE MENU £29.45

STARTERS

Crab Arancini with Sriracha Mayo (v)

Caprese Bruschetta with Basil Pesto (v, gfo)

Roasted Root Veg Soup with Bread and Butter (v, gf)

MAIN COURSE £18.50

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

Pyne's of Somerset Sage & Onion Roast **Pork Belly** with Crackling & Stuffing (gfo)

Butternut, Lentil & Almond Wellington with Vegetarian Gravy (v, vg)

Add Extra: Meat + £3.95 | Yorkshire Pudding + £1.50

All roasts served with garlic, thyme & rosemary roast potatoes, honey roasted carrots & parsnips, cauliflower, leek & mustard seed cheese bake, seasonal veg, Levels tempura onion, home-made gravy

DESSERTS

Biscoff Cheesecake (v)

Chocolate Brownie with Chocolate Orange Ganache (v, gf)

Apple & Rhubarb Crumble (v, gfo)

All served with choice of custard, cream or vanilla ice-cream,

gf - gluten free, gfo - gluten free option available, v - vegetarian, vg - vegan

KIDS/OAP MENU

MAINS £12.50

Smaller Portion of Any Roast Option

DESSERTS

Warm **Chocolate Brownie** &
Vanilla Ice Cream £4.95

2 Scoops of **Ice Cream** with
Chocolate Sauce £3.95

If you have any allergies or food intolerances, please inform your waiter upon placing your order. Whilst we will make every effort to ensure that your meals are free from allergens, we are a small kitchen where allergens are present and cannot guarantee that all traces are eliminated