LEVENS KITCHEN

Please note your table number & place your order at the counter.

BRUNCH 10:00 – 12:00

Eggs Benedict, Slow Roasted Ham, Poached Eggs, Hollandaise, Muffin, Shoots (gf*)	11.5
Buttermilk Waffles, Apple & Blackberry, Granola, Pistachio, Maple Syrup, Vanilla Mascarpone (v)	11
Brûléed Greek Yoghurt, Cherry, Vanilla & Almond Granola (v, gf*)	8.5
Mclevens, Sausage Patty, Hash Brown, Gem, Homemade Brown Sauce, Sourdough Muffin (v*, df*, (**))	10.5
Refried Beans, Focaccia, Halloumi, Pomegranate, Pistachio, Rocket, Chilli Jam	11.5

|Add Bacon + 3.5 | Add Black Pudding + 3.5 | Add Poached Eggs + 2.95 | Add Fried Eggs + 2.95|

LUNCH 12:00 – 16:00

SMALL PLATES

Soup, Sourdough, Whipped Butter (v, gf*, vg*, df*)	8.5
Whipped Beetroot, Toasted Focaccia, Feta, Pistachio	10.5
Hot Smoked Salmon, Sour Cream & Cucumber, Dill, Hash Brown, Capers	12
Duck Liver Pâté, Mandarin & Turkish Raisins, Malted Cruets	12

BIG PLATES

Braised Beef Shin Ragù, Spinach, Rigatoni Pasta, Shoots, Parmesan	18
Gnocchi, Chestnut Mushroom, Mushroom Cream, Spinach, Stilton, Shoots (v)	16.5
Jerusalem Artichoke Crusted Bronze Turkey, Roast Potatoes, Roasted Carrots, Creamed Cabbage, Gravy	18.5
Cumberland Sausage, Mashed Potato, Roasted Onions, Gravy (gf, (**))	17.5

SOURDOUGH PIZZAS (vg*, df*, available for takeaway)

Margherita, Passata, Mozzarella (v)	12
Pigs & Blankets, Sprouts, Brie, Cranberry, Passata, Mozzarella, Chestnuts	16.5
Pepperoni, Red Onion, Olives, Capers, Pine Nuts, Sultana, Passata, Mozzarella	17
Confit Leek, Cream Cheese, Vintage Cheddar, Rocket (v)	15
Goat's Cheese, Caramelised Onion, Spinach, Pecorino, Passata, Olives (v)	15.5

SALADS

Roasted Carrot, Caraway & Honey, Goat's Cheese, Walnut, Pomegranate, Chardonnay Vinaigrette, Leaves (v, gf, df*)	15
Pear & Roasted Piccolo Parsnip, Stilton, Hazelnut, Rocket, Wholegrain Mustard Dressing (v, gf)	16
Moroccan Hummus, Beetroot & Mint, Butterbean & Lemon, Harissa Chickpea, Leaves, Garlic Flatbread (v, gf*, vg*)	14.5
Baked Serrano Ham & Figs, radish, feta, leaves, balsamic, seeds (gf*, df*)	16

SANDWICHES ON MALTED BLOOMER (gf*)

Farmhouse Cheddar, Fig & Cinnamon Chutney, Leaves, Cucumber (v)	9
Chickpea, Dill, Capers, Spring Onion, Vegan Mayonnaise, Hummus, Gem, Cucumber (vg)	9
Roasted Turkey, Brie, Stuffing, Gem, Cranberry, Mayonnaise	12

PUDDINGS

Christmas Pudding, Brandy Cream (gf*)	7
Warm Mince Pie Tart, Whipped Vanilla Mascarpone	8
Warm Chocolate Brownie, Vanilla Ice Cream (gf)	7

SIDES 12:00 – 16:00

Hash Brown Fries, Homemade Brown Sauce (vg, gf, df) **(Available From 10am)**	5.5
Fries (vg, gf, df)	4.5
Truffle & Parmesan Fries (gf, v)	6.5
Duck Fat Roast Potatoes, Truffle & Rosemary Mayonnaise (gf)	7
Honey Mustard Pigs in Blankets, Cranberry Sauce	8

Allergen Advice

If you or any member of your party has an allergy, please make the member of staff aware when ordering at the counter.
We do our best to cater for most dietary requirements. Indication as to whether a meal meets a particular dietary requirement can be done using the guide below. All 14 of the regulated food allergens can be found in our kitchen and therefore we cannot guarantee possible traces.
gf - Gluten free v - Vegetarian vg - Vegan df - Dairy free (**) Not suitable for coeliac gf*, v*, vg*, df* - Option available

Wifi Code: K1tch3nwifi

LEVENS KITCHEN

RED BANK COFFEE

All espresso-based coffees are made with two shots.
Decaf Available.

Batch Brew Filter	3.5
Espresso	3.1
Macchiato	3.2
Cortado	3.5
Americano	3.5
Flat White	3.6
Latte | Cappuccino	3.9
Iced Latte | Cappuccino	3.8
Iced Americano	3.5
Mocha	4.1
Hot Chocolate	3.8
+ Marshmallows – 30p	
+ Whipped Cream – 60p	
+ Flake – 75p	
Lumumba (Hot Chocolate, Spiced Rum 40%, Cream)	6
Chai Latte	3.6
Dirty Chai	4.4

LEVENS SYRUPS

Vanilla \|Caramel 80p

QUINTEASSENTIAL SPECIALITY TEA & BOTANICALS

Signature Breakfast 3.1
Imperial Earl Grey & Oolong
Decaffeinated Breakfast Black
Organic Sencha Leaf Green
Mellow Mint Herbal Blend
Tales Of The Orient Rooibos
Cleanse Spice Blend

MILK ALTERNATIVE

Oat Milk

FESTIVE HOT DRINKS

Orange Hot Chocolate & Whipped Cream	5.6
Orange Mocha	4.9
Rosemary & Brown Sugar Latte	4.7

SOFT DRINKS

Marlish Still | Sparkling Water	2.2
Freshly Squeezed Apple | Orange	2.5
Coca Cola | Diet Coca Cola	2.6
San Pellegrino Limonata	3.4
Fever-Tree Tonic | Light Tonic Water	3
Nuisance Sparkling Botanicals	3.9
Bramble & Rosemary | Nettle & Elderflower	
Pink Grapefruit & Basil | Mint Cucumber & Chilli	
Zingi Bear Organic Ginger Switchel	5
You + I Kombucha	5
|Black Cherry	

ALCOHOL

125ml \|175ml \|250ml Bottle

WHITE WINE

Paparuda Pinot Grigio, Romania 11%	4.4 |6.1 |7.9 |26
Sombrero Magico, Sauvignon Blanc, Chile 11%	4 |5.5 |7.4 |24

ROSÉ WINE

Bruno Lafon Magellan 'Le Fruit Défendu' Rosé, France 12.5%	6 | 8.2 | 11 | 32

RED WINE

Bodegas Ugalde Rioja Crianza, Spain 14%	6 | 8.2 | 11 | 32
Man Meets Mountain Malbec, Argentina 13%	6.6| 8.9 | 11.9 | 35

SPARKLING WINE

Casa Di Malia Prosecco Frizzante, Italy 10.5%	24

BEER \|CIDER\| LOW ALCOHOL

500ml

Clipped Bush Golden 4.5% 500ml	6
Moroccan Ale 5.5% 500ml	6
Bowness Bay Lakes Lager 5% 500ml	7
Swan Free 0.5% 500ml	6
Westons Organic Cider 6% 500ml	6

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