



The Villa Levens was originally Brettargh Holt, a family home for the Brettargh-Yates family designed by local architect, Joseph Bintley in 1871.

It was later owned by Sir Charles Walker whose passion for orchids lead him to build greenhouses against the large garden walls that still remain. His daughters were well known suffragettes.

When he died in 1920 the estate was auctioned off and soon became the Levens Hotel and was altered to designs by Malcom G Shaw (Kendal) in 1928.

Due, it seems, to failure to obtain a liquor license, Sam Ashcroft sold the estate to the Sisters of the Sacred Heart and in 1944 it became a convent followed by a home for single mothers in 1946 with accommodation for up to 35 mothers and babies.

Most, but not all the children were adopted, the society arranged between 30 and 40 adoptions a year. Admissions ceased in June 1968 The Salesian Sisters of St John Bosco ran the house and grounds from the 70s as a retreat, mainly for youth groups, entertaining Scouts and Brownies for many years, the large grounds providing the perfect camping area.

In the summer of 2012 the sisters moved out and in 2014 Simon Rigby bought the magnificent building and grounds and transformed it into the beautiful hotel it is today.

Welcome to The Villa Levens formally Brettargh Holt. Take a seat in one of our elegant lounge areas.

Please seek a member of the team to assist you in finding a suitable table in our Orangery. A team member will be over shortly to take an order for drinks and food. If you may require any further assistance then please ask a member of the team and they'll be happy to help.

Experience our Afternoon Tea all year round with a selection of homemade sandwiches, freshly baked scones and delightful cakes and patisseries, served with a choice of local Tea or Coffee.

If you wish to dine outside then please inform a member of the team on ordering once you have chosen an appropriate table. Please place your order for food and drinks at the bar. Payment is required on order for outside dining.

If you have any questions or queries regarding our menu or items on the menu then please feel free to inform a team member.

Thank you for visiting The Villa at Levens. We value your feedback, please let us know about your visit. We hope you enjoyed your visit and we look forward to welcoming you back soon.





Wine by the glass

Whites

Sauvignon Blanc – Bacan – Chile

£4.70 - 175ml / £6.50 - 250ml

Chardonnay – Aves del Sur – Chile

£4.70 – 175ml / £6.50 – 250ml

Pinot Grigio – Zellina – Italy

£4.90 – 175ml / £6.80 – 250ml

Reds

Merlot – Aves del Sur – Chile

£4.70 – 175ml / £6.50 – 250ml

Tempranillo – Valderba – Spain

£4.70 – 175ml / £6.50 – 250ml

Shiraz – Sin by the Sea – South Africa

£5.00 – 175ml / £6.90 – 250ml

Rose

Zinfandel – Eagle Creek – California

£4.70 – 175ml / £6.50 – 250ml

Merlot Rose – Aves del Sur – Chile

£4.70 – 175ml / £6.50 -250ml

Sparkling

Prosecco – Zellina – Italy

£4.95 – 125ml

Joseph Perrier – Cuvee Royale Brut

£7.95 – 125ml



Hot Beverages

Americano £2.35

Café Latte £2.65

Cappuccino £2.65

Mocha £3.50

Espresso £1.80

Double Espresso £2.50

Hot Chocolate £3.00

Cafetiere for 1 £2.60

Pot of Tea £2.10

Herbal/Fruit Tea £2.30

Irish Coffee £5.95

French Coffee £5.95

Calypso Coffee £5.95

Jamaican Coffee £5.95

Baileys Coffee £5.95

Decaffeinated Tea and Coffee also available.

Light Bites

Toasted Teacake £2.50

Served with butter

Crumpets £2.95

2 crumpets served with butter

Cake of the Day £3.50

Ask a member of staff for more details

Fruit/Plain Scone (*GF) £3.50

Served with butter and jam

Add a tea or coffee £1.95





Something to Start

Chef's Soup of the Day (*GF) £5.95
Served with a Warm Home Baked Bread Roll

Tempura Mushrooms (v) £6.95
Almond Miso, Sweet Chilli

Lancashire Cheese Soufflé (V) £7.25
Apple Cream, Pickled Apple

Pulled Beef Croquette (GF) £7.25
Parsnip Puree, Pistachio Dressing

Cod, Bacon & Brie Fishcake £7.25
Poached Egg, Pimento Hollandaise

The Main Event

Beef Shin & Stout Pie £14.95
Chips, Root Mash

Pork Shoulder Hash (*GF) £14.95
Caramel Apple, Mash

Pan Seared Salmon, Cajun Spiced Crispy Potatoes (*GF)
Tartare Sauce and Sweet Lemon Salad £16.95

Homemade Beef Burger (*GF) £14.95
Brioche Bun, Burger Relish, Cheese, Smoked Bacon,
Gherkins, Onion Rings, Chips and Salad

Garlic King Prawns (*GF) £16.95
Fritters, Toasted Sourdough and Salad

Fresh Egg Tagliatelle £13.95
Arrabiata Sauce, Parmesan Cheese, Roast Aubergine,
Courgettes

Marinated Halloumi Burger (V) (*GF) £12.95
Onion Rings, Roasted Peppers, Chilli Relish, Chips and Salad

10oz Rib-Eye Steak (GF) £23.00
Hand Cut Chips, Grilled Tomato, Flat Mushrooms with
Peppercorn Sauce

Buttermilk Cajun Chicken Burger (*GF) £14.95
Charcoal Brioche Bun, Chilli & Sweet Corn Relish, Bacon,
Onion Rings, Chips and Salad

Cumberland Sausage Ring £14.50
Mash, White Cabbage, Apple with Red Wine Gravy

Fish & Chips (*GF) £14.50
Tartare Sauce and Mushy Peas

Light Meals / Sandwiches (*GF)

Egg Mayonnaise (V) £5.95

Ham & Mustard £5.95

Cheese & Hawks head Pickle (V) £5.95

Smoked Salmon & Cream Cheese £7.50

Prawn Marie Rose £6.95

Tuna & Red Onion £5.95

Homemade Fish Finger Roll £8.25
Served on a Soft Bun

Selection of Omelettes and Salad (*GF) £8.50
Ham, Cheese, Mushroom, Tomato, Onion with Salad

Caesar salad (*GF) £7.95
Lettuce, Parmesan, Anchovies, Crispy Croutons

Add Chicken £4.00

Add Chicken and Bacon £4.50

On The Side

Seasonal Veg £3.95

Sweet Potato Fries £3.95

New Potatoes £3.95

Hand Cut Chips £3.95

House Salad £3.95

Sourdough Garlic Bread £3.95

Friday Special

Fish and Chips – Small (*GF) £7.95

Fish and Chips – Large (*GF) £9.95





Sweets

Sticky Toffee Pudding (V) (*GF) £5.95
Butterscotch Sauce, Ice-Cream

Chocolate Posset (V) (*GF) £5.95
Blood Orange

Villa Cheesecake of the Day (V) £5.95
Please ask for details

Earl Grey & Lemon Cake (V) £5.95
Lemon Textures, White Chocolate Sorbet

Trio of Desserts £12.95
Ice Cream Selection

1 Scoop £1.50

2 Scoops £2.50

3 Scoops £3.50

Selection of Local Cheeses (*GF) (V)
Biscuits, Grapes, Celery, Chutney
Recommended Port - Ruby (50ml £4.25)
2 Cheeses - £7.50 4 Cheeses - £11.95

(*GF) Can be made Gluten Free (GF) Gluten Free
(*V) Can be Vegetarian (V) Suitable for Vegetarians



Afternoon Tea

Served daily 12pm until 5pm

Villa Cream Tea (*GF) (V) £9.95pp

Homemade Scones, Strawberry Jam, Clotted Cream and a Pot of Tea or Coffee.

Villa Afternoon Tea (*GF) (*V) £17.95pp

A Selection of Chef's Fresh, Homemade Sandwiches.

Egg & Chive Mayonnaise, Ham & Mustard, Smoked Salmon & Cucumber, Parma Ham & Mozzarella on Rye Croute, Lancashire Curd Tart with Herb & Hazelnut Crumb

Pistachio & Lemon Dacquoise, Peach Macaron, Raspberry & Lychee Choux

Fruit Scone with Jam & Clotted Cream

Served with Tea or Coffee.

Villa Luxury Afternoon Tea (*GF) (*V) £20.95pp

Villa Afternoon Tea with a Glass of Prosecco or Elderflower Fizz

His & Hers

Why not try something a little different with our popular 'His & Hers' Luxury Afternoon Tea.

For the Gentleman £20.00pp

Croque Monsieur, Cheese Gougère with Lancashire Curd Mousse, Sausage Rolls & Fries.

Fruit Scone with Jam and Clotted Cream

Opera Cake, Cheese Cake, Coffee Eclair

Tasting Trio of beers or a Pint of Carlsberg/Thwaites Smooth or Glass of Prosecco if preferred

Tea or Coffee

For the Lady (*GF) (*V) £20.00pp

Egg & Chive Mayonnaise, Ham & Mustard, Smoked Salmon & Cucumber, Parma Ham & Mozzarella on Rye Croute, Lancashire Curd Tart with Herb & Hazelnut Crumb

Pistachio & Lemon Dacquoise, Peach Macaron, Raspberry & Lychee Choux

Fruit Scone with Jam and Clotted Cream

A Glass of Prosecco/Elderflower fizz Tea or Coffee



