

DINNER FEAST

THURSDAY - SATURDAY 4PM-8PM

£25/ PER PERSON

INCLUDES STARTER AND A MAIN MEAL WITH COFFEE/TEA, SOFT DRINK OR BEER

50% OFF THE COCKTAILS AND SPIRITS WITH DINNER FEAST

50% OFF THE CAKES & DESSERTS WITH DINNER FEAST

Starters

GLUTEN-CONSCIOUS OPTIONS AVAILABLE

CHICKEN LIVER PATE

Chicken Liver pate with toasted sourdough, garnished with salad and olives

THE BASIL LEAF SPECIAL CALAMARI

Calamari with our own Old Winchester Pesto and salad

BRUSCHETTA WITH TOMATO AND BASIL

Fresh Heirloom chunky tomatoes with garlic, basil, olive oil, and vinegar, served on toasted slices of Italian bread

ITALIAN BURRATA

Creamy burrata with slightly warmed, garlic infused olive oil accompanied by Italian bread and cherry tomatoes

SOUP OF THE DAY

Freshly made soup of the day in a bread bowl with, croutons and parsley

EGG, SPINACH & MANGO SALAD

Spinach salad with boiled egg, mango, cucumber & pecan halves

ROASTED SWEET POTATO APPETISER

FLORENTINE | SERRANO | SMOKED SALMON

Roasted sweet potato with cottage cheese, either Florentine chickpeas with spinach and pepper, serrano ham or smoked salmon topped with chia and flaxseeds

CHICKEN GOUJONS

Chicken goujons with salad garnish and spicy dip

COLD HOUSE MEZZE

Crispy flat bread with Fresh and juicy Houmous, Beetroot yoghurt and Tzatziki, garnished with pomegranate seeds, olives and cucumber

CRUSHED AVOCADO SOURDOUGH

Vegan crispy bacon, caramelised onion, fresh guacamole, juicy cherry tomatoes & garnish of vegan cream cheese

HOMEMADE SCOTCH EGG

Homemade Scotch egg made with our Italian Sausages with mustard and salad

ARTISAN GARLIC NAAN

Artisan baked naan with garlic, olive oil and rosemary garnished with salad and slice of lemon

Mains

TRADITIONAL UKRAINIAN PIEROGI

Ukrainian Cheese & potato dumplings with caramelised onion accompanied by sour cream dip

SMOKED HADDOCK & MOZZARELLA FISHCAKE

Delicious smoked haddock and mozzarella fishcake, coated in breadcrumbs, accompanied by saute mushrooms, spinach and peas.

SIGNATURE GYROS

Seasoned chicken gyros in pita filled with our fresh Tzatziki, lettuce, tomatoes and sour gherkin accompanied by side of fries & salad

TRADITIONAL POLISH SCHNITZEL

ADD RACLETTE CHEESE +£4

Artisan Chicken Schnitzel with fries and homemade coleslaw

BBQ CAULIFLOWER SALAD WITH FETA

Roasted cauliflower salad with chickpeas, spinach, mixed leafs, pecan halves and vegan feta. Comes with olive oil.

SEABASS ROYALE

Baked seabass with crispy potato rounds and mushroom spinach melange

SALADE NICOISE

Light and delicious Salad nicoise with lettuce, tuna, roasted potatoes, onion, boiled eggs, tomatoes and olives.

OLD WINCHESTER TORTELLI

Tortelli pasta filled with asparagus, notes of garlic, cherry tomatoes, our homemade pesto and sprinkle of Old Winchester cheese

www.basil-leaf.co.uk

Optional Service charge of 10% is applied to food orders.

DINNER FEAST

THURSDAY - SATURDAY 4PM-8PM

£25/ PER PERSON

INCLUDES STARTER AND A MAIN MEAL WITH ONE COFFEE/TEA, SOFT DRINK OR BEER

50% OFF THE COCKTAILS AND SPIRITS WITH DINNER FEAST

50% OFF THE CAKES & DESSERTS WITH DINNER FEAST

Hampshire Beef Burgers & Artisan Pizza

*GLUTEN-CONSCIOUS OPTIONS AVAILABLE *

V BASIL LEAF'S PIZZA

Our artisan pizza dough with herby tomato base, vegan feta, heirloom juicy tomatoes topped with our homemade old

Winchester pesto

DOUBLE PEPPERONI

Tomato base, pepperoni & mozzarella cheese, roasted sweet peppers

CHICKEN AND NDUJA

Tomato base, spicy chicken, nduja, fresh chilli, honey drizzle and mozzarella

EGG FLORENTINE

Herby tomato base, fried egg, smoked bacon, roasted mushrooms with cherry tomatoes and spinach, sprinkle of mozzarella cheese

V G FALAFEL TOMATO DELIGHT

Artisan pizza dough, herby tomato base, falafel, cherry tomatoes, garlic, red onion, mushrooms, vegan cheese

V SWEET POTATO, GOAT'S CHEESE & PINE NUTS

Artisan pizza dough, herby tomato base, sweet potatoes, blanched asparagus, red onion, goat's cheese, pine nuts

THE NYC BURGER

Home-made chunky beef burger, crispy bacon, an onion marmalade, lettuce and melted fresh mozzarella cheese, finished with smoky BBQ sauce. Served with our roasted garlic fries and homemade coleslaw

THE ROQUEFORT BLUE BURGER

Chunky beef burger, an onion marmalade, fresh beef tomato and onions, topped with fresh mozzarella and roquefort. Served with lemon-herb fries and coleslaw

THE CLASSIC BURGER

Home-made chunky beef burger, fresh beef tomato, lettuce, topped with melted American cheese. Served with lemon-herb fries and homemade coleslaw: just a good burger!

THE POLISH SCHNIITZEL BURGER

Our signature schnitzel in a burger bun with melted cheese on top, onion marmalade, lettuce and tomatoes. Accompanied by coleslaw and fries

THE AROMATIC GARDEN BURGER

A lightly spiced mix of broad beans, peas and spinach, coated in gluten-free breadcrumbs, roasted portobello mushrooms, topped with vegan feta vegan coleslaw and lemon-

16.95

HOT BEVARAGES

decaf available

AMERICANO

LATTE

FLAT WHITE

CAPPUCINO

MOCHA

MACCHIATO

HOT CHOCOLATE

ESPRESSO

TEA

Everyday tea, earl grey

green tea, peppermint tea, organic earl grey

chamomile, mountain honeybush

MILK ALTERNATIVE OPTIONS:

almond

oat

soya

coconut

SYRUPS

honey

hazelnut

+0.50/pump

SOFT DRINKS

COCA COLA

DIET COKE

SCHWEPES LEMONADE

RED BULL

SAN PALLEGRINO BLOOD ORANGE

SAN PALLEGRINO LEMON

SAN PALLEGRINO POMELO

SAN PALLEGRINO POMEGRANATE

SAN PALLEGRINO ORANGE

FEVER TREE TONIC

FEVER TREE LIGHT TONIC

FEVER TREE SODA

APPLE JUICE

ORANGE JUICE

PINEAPPLE JUICE

CRANBERRY JUICE

TOMATO JUICE

STILL WATER

SPARKLING WATER

BEERS

BUDGAR

MORETTI

GUINNESS DRAUGHT CAN

HEINEKEN

PERONI GLUTEN FREE

BUDWEISER

CORONA

HEINEKEN ALCOHOL FREE

www.basil-leaf.co.uk

Optional Service charge of 10% is applied to food orders.