

BOTTOMLESS BRUNCH

MONDAY-FRIDAY 12PM-4PM

£35 / PER PERSON (INCLUDES 2 HOURS OF UNLIMITED COCKTAILS. SOFT DRINKS, COFFEE AND TEA. PLUS ANY TWO APPETISERS OR ONE MAIN

Appetisers

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

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CRUSHED AVOCADO SOURDOUGH

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

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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

COLD HOUSE MEZZE

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

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HOMEMADE SCOTCH EGG

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

Artisan Pizza

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

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FALAFEL TOMATO DELIGHT

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

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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

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

Mains & Burgers

TRADITIONAL UKRAINIAN PIEROGI

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

SIGNATURE GYROS

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

OLD WINCHESTER TORTELLI

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

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BBQ CAULIFLOWER SALAD WITH FETA

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

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

www.basil-leaf.co.uk

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

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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

SCHWEPPE'S 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

HOUSE COCKTAILS

WINCHESTER ROYALE

The Winchester Royale is a delightful cocktail that combines the finest local Winchester gin with a refreshing blend of Mediterranean-inspired flavors. Crafted with a base of aromatic basil leaves and freshly squeezed lemon juice, this cocktail offers a burst of herbaceous and citrusy notes. The addition of premium Basil Leaf Prosecco adds effervescence and a touch of elegance, while the Mediterranean tonic water provides a crisp and invigorating finish.

THE RUBY RAPTURE DAIQUIRI

Crafted with the luscious sweetness of ripe strawberries, the cocktail offers a burst of vibrant red hue reminiscent of a ruby gemstone. Blended with premium rum, fresh lime juice, and a hint of simple syrup, this cocktail strikes a perfect balance between sweetness and tartness.

EL DORADO MARGARITA

Crafted with premium tequila, freshly squeezed lime juice, and a splash of orange liqueur, this iconic cocktail offers a perfect balance of tartness and sweetness. Served in a salt-rimmed glass over ice, the El Dorado Margarita exudes sophistication and elegance.

GOLDEN HORIZON TEQUILA

Cocktail embodies the warmth and vibrancy of a sun-kissed dawn. This invigorating libation blends premium tequila with the citrusy brightness of fresh orange juice, accented by a touch of zesty lime. A hint of sweetness from a splash of grenadine syrup creates a mesmerizing gradient of colors reminiscent of a golden sunrise.

MIDNIGHT MOCHA MARTINI

The Midnight Mocha Martini is a luxurious cocktail that blends the rich flavors of espresso with the indulgent sweetness of chocolate. Crafted with premium vodka, freshly brewed espresso, coffee liqueur, and a splash of rich chocolate syrup, this sophisticated libation offers a harmonious balance of bitter and sweet notes.

SIGNATURE BASIL MOJITO

The combination of the sweet and herbaceous flavors of basil, balanced with the tartness of lime and the kick of rum, creates a vibrant and invigorating drink perfect for warm weather enjoyment.

ISLAND BLISS COCKTAIL

This tantalizing libation combines the sweet, creamy flavors of coconut cream with the refreshing tang of pineapple juice, creating a harmonious blend reminiscent of lounging on a sun-drenched beach. Garnished with a slice of fresh pineapple and perhaps a maraschino cherry, this cocktail transports you to paradise with its smooth texture and vibrant tropical flavors.

HERITAGE RESERVE COCKTAIL

This refined drink is meticulously crafted with premium bourbon or rye whiskey, balanced with a touch of bitters and a hint of sweetness from a sugar cube or simple syrup. Served over a large ice cube and garnished with a twist of citrus peel or a maraschino cherry, the Heritage Reserve Cocktail exudes sophistication and elegance.

SPICY SUNRISE ELIXIR

The Spicy Sunrise Elixir is a bold and invigorating cocktail that awakens the senses with its vibrant flavors. Crafted with a base of tangy tomato juice, this cocktail is infused with zesty spices and savory seasonings, creating a tantalizing blend that tantalizes the palate. A splash of citrus adds a refreshing twist, while a kick of heat from hot sauce or horseradish provides an exhilarating finish.

TROPICAL BREEZE BLISS

This tantalizing libation combines the smooth richness of aged rum with the tropical sweetness of pineapple juice and orange liqueur. A hint of almond syrup adds a subtle nutty undertone, while a splash of lime juice provides a refreshing zest.

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