

BREAKFAST

GLUTEN-CONSCIOUS OPTIONS AVAILABLE

SERVED UNTIL 12PM

Classic English Breakfast

*ADD ANY ITEM EXTRA FOR 1.50



British pork sausage, back bacon, traditional black pudding, two farm eggs, sauté mushroom, grilled tomato, baked beans, hash brown & slice of freshly baked sourdough, garnished with chives

12.50

Vegetarian Breakfast

VEGAN ALTERNATIVE AVAILABLE



Plant-based bacon, grilled asparagus, , two farm eggs, sauté mushrooms, grilled tomatoes, baked beans, hash brown & slice of freshly baked sourdough, garnished

with chives

11.50

Smashed Avocado on rye bun with Greek Feta

VEGAN ALTERNATIVE AVAILABLE



Feta cheese, avocado, cherry tomatoes, fresh basil, caramelised onion, garlic, poached egg, rye bun with sesame seeds. Garnished with mixed seeds, chilli flakes and fresh herbs

9.95



Eggs Benedict

SERRANO | ROYALE | FLORENTINE



Poached eggs, either serrano ham/ smoked salmon, or spinach, hollandaise, served on a classic English muffin.

Garnished with grilled tomatoes, mixed seeds, chilli flakes and fresh herbs

11.25



Summer Seasonal Porridge

Summery porridge, seasonal berries, full fat milk, honey mixed nuts and seeds

7.50



Chocolate and banana porridge

Porridge mixed with chocolate sauce, fresh banana, , honey, full fat milk, mixed nuts and seeds

7.50

The Basil Leaf Sourdough



Poached egg, caramelised onions, sauté mushrooms, bacon, on fresh sourdough, finished with our home-made Old Winchester pesto. Garnished with mixed seeds, chilli flakes and fresh herbs

11.50

The Croque Senor

Grilled sourdough with mozzarella cheese, Spanish Serrano Ham, Bechamel sauce and fried egg. Refreshing side salad. Garnished with mixed seeds, chilli flakes and fresh herbs

11.50

Italian Fritata with feta

VEGATARIAN ALTERNATIVE AVAILABLE



Bacon, mushroom, cherry tomato, spinach and caramelised onion frittata baked in the oven, made with farm eggs, full fat milk and fresh sourdough. Garnished with mixed seeds, chilli flakes and fresh herbs

12.25



Seasonal Berry Granola with Greek yoghurt

Greek yoghurt, berry granola with seeds and nuts, honey, fresh berries or banana

7.50

SWEET TOOTH



Buttermilk American Pancakes with chocolate and banana

American pancakes, Homemade Chocolate sauce, fresh banana, mixed nuts and seeds, mint

11.25



Buttermilk American Pancakes with Biscoff and seasonal berries

American pancakes, Biscoff sauce and crumbs, seasonal berries, mixed seeds and nuts, mint

11.25

SMOOTHIES

With water 0 | with milk 1.00 | apple juice 1.00

Strawberry Split

Strawberry and Banana
3.95

Kale Kick

Mango, Spinach and Kale
3.95



VEGETARIAN



VEGAN ALTERNATIVE AVAILABLE



GLUTEN-FREE ALTERNATIVE AVAILABLE

Detox Zing

Banana, Blueberry, Carrot, Courgette and Ginger
3.95

Big 5

Pineapple, Mango, Strawberry and Kiwi
3.95

10% OPTIONAL SERVICE CHARGE IS APPLIED TO THE BILL. ALL SERVICE CHARGE AND TIPS ARE GOING TO THE STAFF MEMBERS. IF YOU HAVE AN ALLERGY, SPEAK TO A WAITER

DINNER MENU

SERVED AFTER 12PM

STARTERS

The maple Siracha cauliflower bliss

Cauliflower marinated in Siracha and Agave, served on rocket and with Signature Tahini dressing. Garnished with pomegranate seeds, fresh herbs and mixed seeds.

8.95

Homemade veggie fritters with basil

Carrot, courgette, spring onion and basil fritters served with vegan lemon mayonnaise, garnished with mixed seeds and herbs, pomegranate seeds

7.50

Soup of the day in a bread bowl

House soup of the day, served in fresh bread bowl, cream and house croutons. Garnished with parsley, mixed seeds and chilli flakes

10.50

Zapiekanka

Traditional open sandwich with mozzarella cheese, mushrooms and caramelised onion. Served with rocket and tomato sauce on top

9.95

Signature **The Basil Leaf's Special Steak**

MEDIUM | MEDIUM WELL | WELL DONE

Hampshire Sirloin 8oz steak, crispy onions, gherkins, skin-on fries, garlic, rosemary, cherry vine tomatoes, salad, tomatoes, house peppercorn sauce

24.50

Whole Rainbow Trout Rebel

Oven baked fresh rainbow trout marinated with garlic and tahini. Served with skin-on fries and fresh Italian Bruschetta, mixed herbs and chilli flakes

18.95

The Truffle Steak Ciabatta Melt

SWAP STEAK FOR HALLOUMI CHEESE

Artisan Ciabatta packed with salad melted Parmigiano Reggiano, Hampshire sirloin steak, truffle fries and house peppercorn sauce, crispy onion,

19.95

Oved Baked Salmon with Cilantro lime dressing

Salmon with creamy cilantro lime dressing, mixed leaves, cucumber, tomatoes, onion, seeds, lemon

16.75

House Chicken Gyros

Seasoned Oven baked chicken gyros, flatbread fresh Tzatziki, mix leaf salad, tomatoes, garlic, gherkins, pomegranate seeds, garlic sauce, skin-on house fries

15.95

The Traditional Schnitzel

Artisan marinated chicken schnitzel, served with skin-on fries and seasonal salad, sauerkraut, chilli flakes

16.75

Roasted Beetroot Salad with Goats cheese

Roasted beetroot in Agave Nectar, goats cheese, fresh mix leaf salad, walnuts, onion, lemon, parsley and pomegranate dressing

12.50

(V) VEGETARIAN

Bruschetta with Old Winchester pesto and mozzarella

Fresh toasted sourdough, buffalo mozzarella, bruschetta with fresh basil, balsamic glaze, our signature Old Winchester pesto, finished with mixed seeds and fresh herbs

10.50

Chilli honey chicken wings with sesame

Chicken wings marinated in chilli honey with rocket, sesame seeds, mixed seeds and chives

9.50

Chicken Liver Pate with fried onion

Seasoned Chicken Liver Pate topped with fried onion and olive oil on fresh sourdough. Finished with olives, mixed herbs and seeds, chilli flakes

8.25

Voyage Solo

3 items & House Red/White/Rose (175ML)

CHEESE | CHARCUTERIE

bits are included

14.95

MAINS

Signature **The Lions Mane Mushroom Steak**

Lions Mane Mushroom steak served with a roasted veggies, orzo in Romanesco sauce, side salad, grilled garlic and tomatoes, Garnished with mixed herbs, seeds and chilli flakes

18.75

The Honey Glazed Roasted Carrots with lentils

Roasted carrots marinated in garlic, mustard and honey. Served with cumin flavoured lentils and lemony dressing.

Garnished with fresh herbs, seeds

14.95

Halloumi Greek flatbread with tahini dressing

Open flatbread filled with rocket, houmous, seasonal grilled veggies, hot honey halloumi with tahini house dressing. Garnished with pomegranate seeds, mixed seeds, fresh herbs

14.95

Artisan Cold House Mezze

House houmous, fresh tzatziki, quinoa in a Romanesco sauce, butter bean dip with sun dried tomatoes, olives, rocket and crudites on a flat bread. Served with carrots, cucumber and pepper. Garnished with mixed herbs, seeds and chilli flakes

13.95

The Greek Salad

VEGETARIAN ALTERNATIVE AVAILABLE

Quinoa, mixed leaves, olives, Greek feta, fresh cucumber, onions, cherry tomatoes, house croutons, red wine vinegar. Garnished with oregano, olive oil and mixed seeds

13.95

The Mexican Lentil salad with nachos

Lentil, mixed leaf, pecan nuts, red pepper, cucumber, vegan feta, nachos and guacamole. Garnished with fresh herbs, olive oil, chilli flakes and mixed seeds

12.95

Signature Old Winchester Pesto salad with orzo

Orzo, semi dried tomatoes, mixed leaf salad, buffalo mozzarella, olive oil, Old Winchester house pesto, cucumber, parsley.

Garnished with fresh basil and seeds.

14.95

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HOUSE BURGERS

The Truffle Reblochon Mushroom Burger
Home-made chunky beef burger (from grass-fed, Hampshire cows) marinated in truffle, Reblochon cheese, house onion marmalade, portobello mushroom, house pickled onions, lettuce. Served in rye sesame bun with skin-on fries, onion rings and salad
24.50

The Gorgonzola Melt Blue Burger
Chunky beef burger, house onion marmalade, fresh beef tomatoes, onions, lettuce with pickled cucumber, topped with mozzarella, Gorgonzola cheese. Served in rye sesame bun with our skin-on fries, onion rings and side salad
16.95

The NYC Burger
Home-made chunky beef burger, crispy bacon, house onion marmalade, fresh beef tomatoes, onions, lettuce with pickled cucumber, melted fresh mozzarella cheese, finished with smoky BBQ sauce. Served in rye sesame bun with our skin-on fries, onion rings, side salad
16.95

The Classic Burger
Home-made chunky beef burger, house onion marmalade, fresh beef tomatoes, onions, lettuce with pickled cucumber with melted American cheese. Served in rye sesame bun with herb fries, and house burger sauce: just a good burger!
14.95

The Southern Chicken Burger
Crispy chicken breast burger with house onion marmalade, lettuce, tomatoes, onion, gherkin and mayo. Served in rye sesame bun with skin-on fries and side salad.
14.95

The Aloha Hot Burger
Chunky beef burger, Grilled pineapple, chilli hot honey, burger cheese, lettuce, gherkin, house pickled onion. Served in rye sesame bun with skin-on fries, onion rings and side salad.
16.95

VEGAN/ VEGETARIAN

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES

Lions Mane Mushroom Burger
Oven baked Lions mane steak patty, melted vegan cream cheese, pomegranate dressing, house onion marmalade, fresh beef tomatoes, onions, lettuce with pickles. Served with our skin-on fries and side salad
16.95

The Ultimate Halloumi Burger
Grilled halloumi marinated in hot honey, lettuce, cucumber, tomatoes, homemade pickled onions, siracha mayo. Served in rye sesame bun with skin on fries and side salad.
15.95

The House Bean Burger
Bean patty made with onion, garlic, coriander, parsley, bean and oats. Romanesco sauce, grilled red pepper, caramelised onions, gherkin, burger sauce. Served in rye sesame bun with fries and side salad.
15.95

KIDS

Hidden Veggie Pasta
Gluten free pasta with Romanesco sauce, sprinkle of cheese
11.25

Cheesy Quesadilla
Mini cheesy quesadilla
8.50

Fish Finger with peas
Fish fingers with fries and peas
9.50

Mini Chicken Schnitzel
Chicken Schnitzel with fries and side salad
9.50

V VEGETARIAN

V G VEGAN ALTERNATIVE AVAILABLE

GF A GLUTEN-FREE ALTERNATIVE AVAILABLE

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CALZONE

Special Lasagne Calzone

Basil Leaf's special calzone with lasagne, cheese, side salad, bruschetta and olive oil drizzle. Garnished with mixed seeds, fresh herbs and chilli flakes
18.50



Chilli Bean Calzone

Chilli bean calzone with cheese, sour cream, nachos, olive oil. Served with side salad. Garnished with mixed seeds, fresh herbs and chili flakes
18.50

PIZZA

The Chilli Mango butter Prawn Pizza

Our artisan pizza dough with herby tomato base, chilli mango prawns, hot honey, rocket, mozzarella cheese, onion, red pepper, oregano
16.95



Artichoke pesto and Buffalo mozzarella Pizza

Our artisan pizza dough with herby tomato base, artichokes, olives, pesto, rocket, pine nuts, lemon zest, fresh mozzarella buffalo. Finished with basil and dill
16.95

The Quattro Formaggio

Our artisan pizza dough with herby tomato base, gruyere cheese, gorgonzola cheese, mozzarella cheese and parmesan. Finished with parsley and black pepper
17.50



The Greek Pizza

Our artisan pizza dough with herby tomato base, roasted tomatoes, butter beans, roasted peppers, spinach, onion, olives, feta garnished with chilli flakes and fresh herbs
14.95

The Florentine Pizza

Our artisan pizza dough with herby tomato base, asparagus, fried farm egg, spinach, serrano ham, parsley, onion, mushroom
16.95



The Mexican spicy vegan Pizza

Our artisan pizza dough with Butter bean sauce base, onion, red pepper, jalapeno, sweetcorn and vegan feta
14.95

Truffle Parmegiano Pizza Romana with Serrano ham

Our artisan pizza dough with herby tomato base, black pepper, Serrano ham, mushroom, truffle oil, Parmigiano Reggiano Cheese
17.50



The Bombay Pizza

Our artisan pizza dough with herby tomato base, black pepper, cumin, vegan feta, glazed carrots, spinach, fresh herbs, beans, asparagus. Siracha vegan mayo dressing
16.95

Pepperoni Nduja spiced pizza

Our artisan pizza dough with herby tomato base, black pepper, mozzarella cheese, Nduja bits, pepperoni, parsley, chilli flakes, honey drizzle
15.95



The Bechamel Heaven Pizza

Our artisan pizza dough with bechamel sauce, black pepper, mozzarella cheese, onions, jalapenos, vegan bacon
14.95

The Sausage Feast with Gorgonzola Pizza

Our artisan pizza dough with herby tomato base, black pepper, onion, mushroom, sausages, spinach, mozzarella cheese, gorgonzola cheese, siracha
16.95



Traditional MARGHERITA!

Tomato base, basil, black pepper, fresh mozzarella buffalo : a classic
15.95



VEGETARIAN



VEGAN ALTERNATIVE AVAILABLE



GLUTEN-FREE ALTERNATIVE AVAILABLE

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SIDE & SHARE

Hampshire Tunworth Camembert

Local Hampshire Tunworth Camembert with rosemary, fresh sourdough bread, Chicken Liver pate, pickles and olives, fried onion

16.95

Skin-on fries

5.50

Onion Rings

6.50

House Old Winchester Pesto

4.50

House Burger Sauce

0.50

Pesto Flatbread Share

House flat bread with tomato base, rocket, pesto, serrano ham, olives, pomegranate seeds and fresh mozzarella. Garnished with mixed seeds and chilli flakes

11.50

House Fries with Winchester Pesto

Skin-on Fries, Parmigiano Reggiano, Old Winchester Pesto

9.50

Signature Garlic Mayo

0.50

Signature Chilli Hot Honey

1.50

Signature Spicy Nachos

Tortilla nachos to share with melted cheese, chilli flakes, jalapenos, tomatoes, spring onion, salsa, sour cream and guacamole.

14.50

Truffle Parmigiano Fries

Skin-on Fries, Parmigiano Reggiano, Truffle Oil

9.50

Mixed Olives

4.50

Tzatziki

1.50

CHEESE PLATTERS

Voyage Solo

Serves 1

3 items & House Red/White/Rose (175ML)

CHEESE | CHARCUTERIE

bits are included

14.95

Cosy Cheese Duet

serves 2

6 items

CHEESE | CHARCUTERIE

Bread, Olives, Crackers, chutneys

Included

39.95

Rustic Cheese Adventure

Serves 4

10 items

CHEESE | CHARCUTERIE

Bread, Olives, Crackers, chutneys

Included

79.95

Grand Cheese Extravaganza

Serves 5/6

16 items

CHEESE | CHARCUTERIE

Bread, Olives, Crackers, chutneys

Included

99.95

SPEAK WITH THE WAITER FOR CHEESE & CHARCUTERIE OPTIONS

PAW MENU

Chicken and sweet tots

Cooked chicken with sweet potato, blueberry, salmon oil

7.50

Dog's Beer

Non alcoholic beer for doggo!

4.00

Ice Cream

Ice cream for dogs

3.75

House Cookie

Home made cookie for dog

3.50

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SWEET TOOTH

DESSERTS AND CAKES

ADD ICE SCOOP 1.50

Ginger cake (GF)	4.25
Cheesecake of the day (GF)	4.50
Pecan & Walnut traybake (GF)	4.00
Praline Chocolate Brownie (GF, VG)	4.00
Blackcurrant Crumble Bar (GF, VG)	3.50
Chocolate & Orange Cake (VG)	4.50
Lemon Drizzle (GF)	3.75
Carrot Cake	4.25
Coffee & Walnut	4.25
Chocolate Cake	4.25
Crostata Lemon Cake	4.75
Tiramisu	4.25
Macarons	1.50
Butter Croissant	3.25
Almond Croissant	3.25
Pain au raisin	3.25
Cinnamon Swirl	3.25
Triple Extravagant	3.25

Add extra 1.50 each

- apricot jam
- strawberry jam
- blackcurrant jam
- cottage cream
- butter/ (VG)



Summer Seasonal Porridge

Summery porridge, seasonal berries, full fat milk, honey mixed nuts and seeds
7.50



Chocolate and banana porridge

Porridge mixed with chocolate sauce, fresh banana, , honey, full fat milk, mixed nuts and seeds
7.50



Buttermilk American Pancakes with chocolate and banana

American pancakes, Homemade Chocolate sauce, fresh banana, mixed nuts and seeds, mint
11.25



Buttermilk American Pancakes with Biscoff and seasonal berries

American pancakes, Biscoff sauce and crumbs, seasonal berries, mixed seeds and nuts, mint
11.25



House Waffles with whipped cream, banana and chocolate, ice cream

11.25



House Waffles with whipped cream, fresh berries and Biscoff Sauce, ice cream

11.25

MAKE A

Reservation

01962 896470

@basilleafdeli

THANK YOU

We are incredibly grateful for your support of our little deli and for choosing to dine with us today. Your patronage means the world to us and helps us continue to do what we love—serving delicious, handcrafted meals made with care. Thank you for being a part of our community and for allowing us to share our passion for fresh, quality food with you. We look forward to serving you again soon!

BASIL LEAF DELI



VEGETARIAN



VEGAN ALTERNATIVE AVAILABLE



GLUTEN-FREE ALTERNATIVE AVAILABLE

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Basil Leaf Deli

DRINK MENU

MAKE A
Reservation

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@basilleafdeli

HOT BEVERAGES

decaf available 0.10 extra

Americano	3.50
Latte	3.85
Flat White	3.65
Cappucino	3.85
Mocha	4.25
Macchiato	3.00
Hot Chocolate	4.20
Cortado	3.00
Espresso	2.50
Chia Latte	4.50
Babyccino	1.00
Glass of Milk (250ml)	1.50
Tea (English Breakfast, Earl Grey, Green Tea, Mint, Foraged Fruits, Gnger & lemon, Strawberry & Cream, Camomile)	3.20

MILK ALTERNATIVE OPTIONS:

*almond + 0.25, oat + 0.25, soya + 0.25,
coconut + 0.25*

SYRUPS OPTIONS:

*Caramel, Hazelnut, Cinnamon, Honey,
Vanilla, Strawberry, Lemon, Mint,
Chocolate, Pumpkin Spices, Gingerbread
+0.60 (two pumps)*

EXTRA TOPPINGS OPTIONS:

*Cream 0.50, Vegan Cream 0.60,
Marshmallows 0.30*

HOME-MADE DRINKS

House Lemonade (sparkling)	3.95
Fresh Orange Juice	3.95
Iced Coffee	4.25
Iced Latte	4.25
Iced Green Tea & mango	3.85
Iced Earl Grey & Strawberry	3.85

SOFT DRINKS

San Pellegrino Lemon & Mint	3.00
San Pellegrino Blood Orange	3.00
San Pellegrino Lemon	3.00
San Pellegrino Pomegranate	3.00
San Pellegrino Pomelo	3.00
San Pellegrino Orange	3.00
Fanta	3.00
Diet Coke	3.00
Coca Cola Orginal	3.00
Red Bull	3.50
Fever tree Tonic	3.00
Fever tree Light Tonic	3.00
Juice (Apple, Pineapple, Tomato, Cranberry, Orange)	2.50
New Forest Still/ Sparking Water ^{330ml}	1.50
New Forest Still/ Sparking Water ^{750ml}	2.50

BEERS

Budvar 330ml	3.95
Moretti 330ml	3.95
Guinness Draught can 330ml	3.95
Heineken 330ml	3.95
Peroni Gluten Free 330ml	3.95
Budweiser 330ml	3.95
Heineken Alcohol Free	2.95
San Miguel	3.95

Local Cider

Hydes Cyder 500ml **4.00**

*family run company based in north Hampshire
producing a medium dry cider full of apple ripe
flavour from apples harvested on their family
estate.*

Hydes Cyder Lyte 0.5% (330ml) **3.50**

SMOOTHIES

With water 0 | with milk 1.00 | apple juice 1.00

Strawberry Split

Strawberry and Banana
3.95

Big 5

Pineapple, Mango, Strawberry and Kiwi
3.95

Detox Zing

Banana, Blueberry, Carrot, Courgette
and Ginger
3.95

Kale Kick

Mango, Spinach and Kale
3.95

Cherry Poppins

Strawberries, Blackcurrants, Raspberries,
Mango, Banana and Sour Cherries+
3.95

Basil Leaf Deli

DRINK MENU

SPIRITS

GIN

single / double

BOMBAY SAPPHIRE

4.25 / 6.25

WINCHESTER FINE DRY GIN

5.50 / 7.25

WARNERS RHUBARB GIN

4.50 / 6.25

TANQUERAY SEVILLA

3.50 / 6.25

CHASE PINK GRAPEFRUIT

4.95 / 6.50

VODKA

single / double

CHASE VODKA

3.50 / 6.25

KRUPNIK PREMIUM

2.75 / 5.25

CIROC VODKA

3.50 / 6.25

CIROC VODKA RED

BERRY

3.50 / 6.25

CIROC VODKA

PINEAPPLE

3.50 / 6.25

LIQUEUR

single / double

SAMBUCA

2.20 / 4.15

BLACK SAMBUCA

2.20 / 4.15

JAGERMEISTER

3.75 / 5.25

DISARANNO

3.75 / 5.25

BAILEYS

50ml 4.00

WHISKEY

JAMESONS

2.25 / 4.00

MONKEY

SHOULDER

4.75 / 6.25

PEAKY BLINDER

4.25 / 6.25

JOHNNIE WALKER RED

4.25 / 6.25

JACK DANIELS

3.25 / 5.00

RUM

KRAKEN

4.25 / 6.25

CAPTAIN MORGAN DARK

3.25 / 4.75

CAPTAIN MORGAN SPICED

3.25 / 4.75

CAPTAIN MORGAN WHITE

RUM

3.25 / 4.75

HAVANA CLUB 3

3.20 / 5.95

HAVANA CLUB 7

4.20 / 6.95

MIXERS

Coca Cola Original

Diet Coke

Schweppes Lemonade

Red Bull

Fever tree Tonic

Fever tree Light Tonic

Juice (Apple, Pineapple, Tomato,

Cranberry, Orange)

MAKE A

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@basilleafdeli

COCKTAILS

WINCHESTER ROYALE 14.95

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

SIGNATURE BASIL MOJITO 12.95

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.

THE RUBY RAPTURE DAIQUIRI 12.95

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 12.95

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 11.95

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 13.95

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.

ISLAND BLISS COCKTAIL 14.95

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 14.95

3.00 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.

3.00

3.00

3.50

3.00

3.00

2.50

SPICY SUNRISE ELIXIR 11.95

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 12.95

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

WE CAN

CRAFT

YOUR

COCKTAIL

BASIL LEAF DELI



VEGETARIAN



VEGAN ALTERNATIVE AVAILABLE



GLUTEN-FREE ALTERNATIVE AVAILABLE

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Basil Leaf Deli

DRINK MENU

SPIRITS

<u>GIN</u>	
single	double
BOMBAY SAPPHIRE	4.25 / 6.25
WINCHESTER FINE DRY GIN	5.50 / 7.25
WARNERS RHUBARB GIN	4.50 / 6.25
TANQUERAY SEVILLA	3.50 / 6.25
CHASE PINK GRAPEFRUIT	4.95 / 6.50
<u>VODKA</u>	
single	double
CHASE VODKA	3.50 / 6.25
KRUPNIK PREMIUM	2.75 / 5.25
CIROC VODKA	3.50 / 6.25
CIROC VODKA RED BERRY	3.50 / 6.25
CIROC VODKA PINEAPPLE	3.50 / 6.25

RUM

KRAKEN	4.25 / 6.25	CAPTAIN MORGAN WHITE RUM	3.25 / 4.75
CAPTAIN MORGAN DARK	3.25 / 4.75	HAVANA CLUB 3	3.20 / 5.95
CAPTAIN MORGAN SPICED	3.25 / 4.75	HAVANA CLUB 7	4.20 / 6.95

MIXERS

Coca Cola Original	3.00
Diet Coke	3.00
Schweppes Lemonade	3.00
Red Bull	3.50
Fever tree Tonic	3.00
Fever tree Light Tonic	3.00
Juice (Apple, Pineapple, Tomato, Cranberry, Orange)	2.50

MAKE A

Reservation

01962 896470

@basilleafdeli

COCKTAILS

WINCHESTER ROYALE	14.95
<i>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.</i>	
SIGNATURE BASIL MOJITO	12.95
<i>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.</i>	
THE RUBY RAPTURE DAIQUIRI	12.95
<i>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.</i>	
EL DORADO MARGARITA	12.95
<i>rafted 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.</i>	
GOLDEN HORIZON TEQUILA	11.95
<i>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.</i>	
MIDNIGHT MOCHA MARTINI	13.95
<i>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.</i>	
ISLAND BLISS COCKTAIL	14.95
<i>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.</i>	
HERITAGE RESERVE COCKTAIL	14.95
<i>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.</i>	
SPICY SUNRISE ELIXIR	11.95
<i>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.</i>	
TROPICAL BREEZE BLISS	12.95
<i>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.</i>	

WE CAN

CRAFT
YOUR
COCKTAIL

BASIL LEAF DELI



VEGETARIAN



VEGAN ALTERNATIVE AVAILABLE



GLUTEN-FREE ALTERNATIVE AVAILABLE

10% OPTIONAL SERVICE CHARGE IS APPLIED TO THE BILL. ALL SERVICE CHARGE AND TIPS ARE GOING TO THE STAFF MEMBERS. IF YOU HAVE AN ALLERGY, SPEAK TO A WAITER