

BASILS

to start

Soup of the day with bread & butter (v/vg)	4.50
Potted duck & piccalilli with toasted Polish rye	6.00
Smoked mackerel & potato salad, mustard & chive dressing	5.50
Coronation chicken salad with toasted flaked almonds	5.00
Chicory, pear & Cashel blue cheese salad with toasted hazelnuts (v)	5.50
Crab on toast with fennel & watercress salad	6.50
Cauliflower fritters with hot pepper sauce (v)	5.00

mains

Gammon steak with potatoes & parsley sauce	11.00
10oz chargrilled ribeye with hand cut chips served with peppercorn sauce or garlic butter	22.00
Onglet steak frites served with peppercorn sauce or garlic butter	16.00
Pan fried sea bass with lemon & herb risotto	14.00
Battered haddock with hand cut chips & tartar sauce	10.00
Baked macaroni with squash sheeze & toasted garlic sourdough (vg)	9.00
Confit duck leg with dauphinoise potatoes & wilted greens	14.00
Chicken cordon bleu with green beans, caper butter & potatoes	12.00
Spring vegetable chowder with asparagus, cauliflower, peas & leeks, lightly spiced with nutmeg (vg)	10.00

burgers

Served with lettuce, tomato, pickled red onions & a side of fries	
Grilled lamb burger with sun blush tomato, rosemary & tapenade	10.00
Basils House Burger with streaky bacon & Jack cheese	10.00
Beetroot, grain and sheeze burger (vg)	10.00
Grilled lemon chicken burger with tarragon mayo	10.00
Brutalist Burger with Arran black pudding, streaky bacon, dirty sauce & Jack cheese	14.00

to finish

Sticky toffee pudding with vanilla ice cream (v)	6.00
Rhubarb trifle with toasted flaked almonds	6.00
Chocolate tart with tablet crumb, caramel crème fraiche (v)	6.00
Arran ice cream & sorbets (v)	5.00
Isle of Mull cheddar with chutney & oat cakes (v)	7.00

Ask staff and management for allergens (v) vegetarian (vg) vegan (n) nuts

