



**B A S I L S**

menu

## starters

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Today's soup (V) <i>With Polish rye bread &amp; butter</i>	£4.50
Tobermory Fish Company Ltd Smoked Trout (GF) <i>Herbed potatoes, pickled red onion &amp; capers</i>	£6.00
Chicken Liver Parfait <i>Wrapped in prosciutto, with fig chutney &amp; brioche</i>	£5.50
Calamari <i>Deep fried salt &amp; pepper squid served with chilli, lemon &amp; Aioli</i>	£6.00
Mushroom & Chestnut Pate (PB) <i>With tarragon, sour cranberry compote, Polish rye</i>	£5.00
Chicory Salad (V)(GF) <i>With Cashel blue cheese, pear &amp; toasted hazelnuts</i>	£5.50
Cauliflower Fritters (PB) <i>Served with our hot pepper sauce</i>	£5.00

## mains

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Smoked Haddock Risotto (GF) <i>Flaked Fraserburgh smoked haddock with rice, parmesan, spring onions, pea shoots, soft egg &amp; lemon</i>	£12.00
Breast of Free Range Chicken (GF) <i>With a truffle &amp; honey mustard cream, mash &amp; green beans</i>	£11.00
Chargrilled 8oz 30 day dry aged Ribeye <i>Hand cut chips, balsamic roast tomato &amp; rocket, served with peppercorn sauce, garlic butter or bone marrow &amp; shallot gravy</i>	£19.50
Aubergine & Halloumi Parmigiana (V) <i>Baked in a tomato sauce, with parmesan cheese &amp; garlic bread</i>	£9.00
Pastrami Beef Short Rib (GF) <i>Roast garlic mash, sauerkraut &amp; Arran mustard</i>	£16.00
Battered Haddock <i>Hand cut chips, lemon &amp; tartare sauce</i>	£10.00
Stonehaven landed Crab & Chorizo Macaroni <i>Rich crab &amp; chorizo sauce, hand cut chips</i>	£12.00
Roast stuffed butternut squash (PB)(GF) <i>Stuffed with peppers and spinach, topped with cranberries and hazelnuts</i>	£10.00

## burgers

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*All served with lettuce, tomato, pickled red onion & a side of fries.  
(Gluten free rolls available on request)*

Basils House Burger <i>Smoked streaky bacon, house sauce &amp; jack cheese</i>	£10.00
Grilled Lamb Burger (GF) <i>Mixed with sun blush tomato, rosemary &amp; tapenade, house sauce</i>	£10.00
Beetroot & horseradish burger(PB)(GF) <i>4 seed wholewheat roll, vegan cheddar</i>	£10.00
Grilled Chicken Burger (GF) <i>Lemon marinated chicken breast with tarragon mayo</i>	£10.00
Brutalist Burger <i>Stuffed with Arran black pudding, wrapped in smoked streaky bacon, topped with jack cheese &amp; our dirty sauce</i>	£14.00

## desserts

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Sticky Toffee & Pecan Pudding (V) <i>With vanilla ice cream</i>	£6.00
Cashew & Vanilla Pannacotta (PB)(GF) <i>Creamy set vanilla infused pudding with red berries</i>	£6.00
Chocolate Tart with Tablet Crumb (V) <i>Caramel crème fraiche</i>	£6.00
Ice Cream (V) & Sorbets (PB) <i>3 scoops of your choice, ask your server for today's selection of flavours</i>	£5.00
Bourbon Baba (GF)(V) <i>Bourbon soaked sweet brioche, served with vanilla ice cream</i>	£6.00
Morangie Brie & Cashel Blue Cheese (V) <i>A smooth, sweet creamy brie and an award winning blue served with pear, chutney &amp; oatcakes</i>	£7.00

(PB) Plant Based. (V) Vegetarian. (GF) Gluten Free.



Serving fresh food using ingredients from local, Scottish suppliers where possible. Bread from Breadwinner, our free range eggs come from Auchtralure farm in Stranraer, all our fresh meat is sourced from Scottish farms & supplied by our butcher ABR, our fruit & veg come from Mark Murphy, our fish & seafood comes from The Fish People & our coffee is roasted by Matthew Algie.