

BASILS

evening menu

starters

Today's Soup (V) <i>With sliced bloomer & butter</i>	4.50
Smoked Salmon (GF) <i>Herbed potatoes pickled red onion & capers</i>	6.00
Calamari <i>Deep fried salt & pepper squid served with chilli, lemon & Aioli</i>	6.00
Classic Caesar Salad <i>Crisp gem lettuce, parmesan, croutons & creamy Caesar dressing</i>	5.00
Cauliflower Fritters (V/PB) <i>Choice of sauce: Ranch, Buffalo, Hot Pepper</i>	5.00
Chicken Wings <i>Choice of sauce: Ranch, Buffalo, Hot Pepper</i>	6.00
Basils Starter to Share <i>Chicken wings, cauliflower fritters, calamari, fries & choice of two sauces from: Ranch, Buffalo, Hot Pepper</i>	10.00

burgers

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

Basils House Burger <i>With smoked streaky bacon, house sauce & Jack cheese</i>	10.00
Grilled Lamb Burger (GF) <i>Mixed with tomato, rosemary & black olive, house sauce</i>	10.00
Basils Plant Based Falafel Burger (PB) <i>Whole wheat roll, beetroot sauce & vegan cheese</i>	10.00
Grilled Lemon Chicken Burger (GF) <i>Lemon marinated chicken breast with tarragon mayo</i>	10.00
Brutalist Burger <i>Stuffed with black pudding, wrapped in smoked streaky bacon, topped with Jack cheese & our house dirty sauce</i>	14.00

mains

Battered Haddock (half/whole) <i>Hand cut chips, lemon & tartare sauce</i>	5.00/10.00
Aubergine & Halloumi Parmigiana (V) <i>Baked in a tomato sauce, with parmesan cheese & garlic bread</i>	9.00
Spiced Cauliflower & Chickpea Curry (PB) <i>With tikka spices, broccoli, spinach & rice</i>	9.00
Chargrilled 8oz Ribeye Steak <i>Hand cut chips, roast tomato, served with peppercorn sauce or garlic butter</i>	19.00
Crab & Chorizo Macaroni <i>Rich crab & chorizo sauce, hand cut chips</i>	12.00
Chicken Saltimbocca (GF) <i>Chicken breast with Prosciutto ham, lemon & sage butter, fried new potatoes</i>	14.00
Grilled Sesame Sea Bass (GF) <i>With rice noodles, fried greens, garlic, chilli & soy</i>	15.00

desserts

Affogato (GF/V) <i>A scoop of vanilla ice cream served with a double shot of espresso</i>	4.50
Lemon Posset (V) <i>Set lemon cream with shortbread</i>	5.00
Selection of Ice Cream & Sorbet (V) <i>3 scoops of your choice, ask your server for selection of flavours</i>	5.00
Sticky Toffee & Pecan Pudding (V) <i>With vanilla ice cream</i>	6.00

(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.

9-11 Annfield Road, Edinburgh EH6 4JF
0131 551 5430
www.basilsedinburgh.com

breakfast menu served 10am - 4pm

Full Cooked Breakfast 8.50
Link Sausage, Lorne Sausage, Streaky Bacon, Black Pudding, Fried Eggs, Mushroom, Tomato & Potato Scone

Full Vegetarian Breakfast (V) 8.00
Vegetarian Sausages, Vegetarian Haggis, Fried Eggs, Mushroom, Tomato, Potato Scone & Baked Beans

Eggs Benedict 6.50
Poached eggs on a toasted muffin with Prosciutto ham & a rich hollandaise sauce

Eggs Florentine (V) 6.25
Poached eggs on a toasted muffin with sautéed spinach & a rich hollandaise sauce

Eggs Royale 6.50
Poached eggs on a toasted muffin with smoked salmon & a rich hollandaise sauce

Eggs Brutalist 7.00
Poached eggs on a toasted muffin with black pudding & our house dirty sauce

French Toast 6.50
Buttery French toast served with maple syrup & your choice of crispy bacon or vegetarian haggis

Scrambled Eggs on Toast (V) 5.50
Creamy scrambled eggs on toasted bloomer

Breakfast Rolls 2.95
With either sausage, bacon, black pudding, potato scone, mushroom or egg (fried/scrambled)
(+£1 for additional toppings)

Coffee/ Tea & breakfast rolls available for takeaway

lunch menu served 12-4pm

burgers

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

Basils House Burger 10.00
With smoked streaky bacon, house sauce & Jack cheese

Grilled Lamb Burger (GF) 10.00
Mixed with tomato, rosemary & black olive, house sauce

Basils Plant Based Falafel Burger (PB) 10.00
Whole wheat roll, beetroot sauce & vegan cheese

Grilled Lemon Chicken Burger (GF) 10.00
Lemon marinated chicken breast with tarragon mayo

Brutalist Burger 14.00
Stuffed with black pudding, wrapped in smoked streaky bacon, topped with Jack cheese & our house dirty sauce

mains

Battered Haddock (half/whole) 5.00/10.00
Hand cut chips, lemon & tartare sauce

Aubergine & Halloumi Parmigiana (V) 9.00
Baked in a tomato sauce, with parmesan cheese & garlic bread

Spiced Cauliflower & Chickpea Curry (PB) 9.00
With tikka spices, broccoli, spinach & rice

Crab & Chorizo Macaroni 12.00
Rich crab & chorizo sauce, hand cut chips

extras/ sides

Toast / Bread (V) 1.00

Soup of the Day (V) 4.50
With sliced bloomer and butter

Fries (V) 2.00

Calamari, Chilli, Lemon & Aioli 6.00

Cauliflower Fritters (V/PB) 5.00
Choice of sauce: Ranch, Buffalo, Hot Pepper

Chicken Wings 6.00
Choice of sauce: Ranch, Buffalo, Hot Pepper

Caesar Salad 5.00
With parmesan, croutons, creamy Caesar dressing

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