

# Isaac's

## SPOTLIGHT REVIEW



Address: **1 Church Street, Birmingham, B3 2FE**

Date of visit: **4 May 2025**

Time: **13:30**

Overall rating: **\$\$\$\$\$\$\$\$\$**

### TO START

- Mixed Sicilian olives

### FOR MAIN

- Isaac's triple roast
- Leg of lamb roast

### TO FINISH

- Crème brûlée
- Amaretto coffee

**Sunday Elegance at The Grand Hotel: A Lunch to Remember!** There's something wonderfully indulgent about a Sunday lunch, and nowhere does it quite like The Grand Hotel, Birmingham. Nestled in timeless elegance, the hotel's dining room blends refined atmosphere with the warmth of traditional hospitality. On our recent visit, we were treated to an exquisite experience that touched all the senses - from the aroma of roasted meats to the lilting notes of a pianist filling the air. Every detail was meticulously crafted, creating a lunch that was both comforting and memorable.

We arrived to a live pianist playing softly in the background - an elegant touch that immediately elevated the ambiance. From the start, the service was faultless; attentive without being intrusive, with just the right balance of friendliness and professionalism.

To start, we shared a plate of mixed Sicilian olives. Though simple, they were packed with flavour.

For mains, we chose two classic roasts: a three-meat roast and a lamb roast from the award winning butchery supplier Aubrey Allen. The

three-meat option featured slices of 28-day dry-aged sirloin of beef, slow-roasted leg of South West lamb and confit belly of Tamworth pork. Each cut was expertly cooked, retaining moisture and flavour without being overly heavy. The lamb roast was outstanding - rich, slightly pink in the center, and complemented by beef fat roast potatoes, seasonal vegetables including honey-glazed carrots, sweet parsnips, tenderstem broccoli and cauliflower cheese along with a delicious braised beef stuffed Yorkshire pudding and a red wine gravy that added depth without overpowering the natural taste of the meat. The portion sizes were generous, but each bite was so well-prepared that we found ourselves savoring every mouthful.

To accompany the mains, we each enjoyed a glass of wine. The wine list was thoughtfully curated and reasonably priced.

Dessert was a classic crème brûlée: a silky vanilla custard beneath a perfectly torched, crackling sugar top. It was served with delicate madeleine biscuits - sweet, simple, and utterly satisfying. Alongside, we ordered an amaretto coffee, a luxurious and lightly boozy conclusion to the meal. The warmth of the liqueur paired with rich coffee created a sophisticated end to the dining experience.

What truly set the lunch apart, however, was the overall harmony of the experience. From the gentle ambiance set by the live pianist to the pacing of the courses and the attentiveness of the staff, everything felt deliberately unhurried, allowing us to truly relax and enjoy. It was clear that this wasn't just a meal, it was an occasion.

The Grand Hotel delivered a Sunday lunch that managed to be both traditional and elevated. Whether you're a local looking for a refined yet hearty meal, or a visitor hoping for a quintessentially British dining experience, this is a place that understands the art of Sunday indulgence. With its charming setting, exceptional food, and graceful atmosphere, The Grand Hotel turns lunch into something truly special.

