

SET DINNER MENU

STARTERS

Beetroot Salad, Feta Cheese, Toasted Hazelnuts & Balsamic Dressing (3b,4,13)

Goat's Cheese Parfait, Ardsallagh Goat's Cheese, Smoked Almonds, Honeycomb (3a,4)

Cod Fish Croquettes, Lemon Aioli (1a,4,7,8,12,13)

Crispy Calamari, Lime Aioli, Mango & Passionfruit Salsa (1a,4,6,12,13)

Irish Beef Tartare, Capers, Shallot, Gherkins (1a,7,12,13)

MAINS

Roasted Irish Chicken Supreme, Fondant Potatoes, Corn Purée, Baby Kale & Mushroom Jus (4,9,13)

Cod Fillet Loin, served with Smash Potatoes and Fresh Kale (4,8,13)

10oz Ribeye Steak (280gr), Caramelised Shallot, Mash Potatoes & Red Wine Jus (4,9,13) +12

Paccheri Pasta, Slow Cooked Rib Minced Beef, Fresh Tomato & Basil (1a,4,7,9,13)

Pizza Vegan Tofu & Avocado, Spinach Purée, Marinated Tofu, Avocado, Peppers, Chilli Oil (1a,3a,10)

Pizza Diavola, San Marzano Tomato Sauce, Pepperoni, Mozzarella (1a,4)

Pizza Ricotta & Courgette, Ricotta Cheese, Lemon Zest, Garlic Herbs, Courgettes & Roasted Onion Petals (1a,4)

Pizza Mortadella, Mozzarella Base, Cherry Tomatoes, Mortadella, Stracciatella & Pesto Dressing (1a,3f,3l,4)

SIDES

Golden Fries + 6.50

Tenderstem Broccoli, Almond Flakes (3a,4) + 6.50

Heritage Tomato Salad, Red Onion, Basil & Glaze Balsamic Dressing (13) + 6.50

DESSERTS

Tiramisu (1a, 4, 7)

Isabelle's Pudding (4,7)

Ice Cream Vanilla (4,7) **or Lemon Sorbet**

isabelle's

RESTAURANT & BAR

2 Courses | 61 per person

3 Courses | 71 per person

ALLERGENS : 1 Gluten (A-Wheat, B-Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F- Pistachio, G-Macedemia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & sulphites, 14 Lupin

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO BOOKING OF 5 OR MORE

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