isabelle's

Dessert Menu

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TIRAMISU [1a,4,7,10] **10**
coffee-soaked sponge, mascarpone cream and cocoa

BAILEYS CHEESECAKE [1a,3a,4,10,13] **10**
almond base, creamy baileys cheesecake

CINNAMON APPLE TART [1a,3a,10,13,V] **10**
warm cinnamon-spiced granny smith apple tart and strawberry sorbet

CHOCOLATE VELVET [1a,4,7,10] **10.50**
rich chocolate cake layered with silky chocolate mousse and finished with a smooth chocolate glaze

VANILLA ICE CREAM [4,7] **7.50**

STRAWBERRY SORBET [V] **7.50**

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-Macadamia, H-Walnut, I-Pine Nuts), 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, V Vegan, VG Vegetarian, GF Gluten-Free

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO BOOKINGS OF 5 OR MORE. While we make every effort to accommodate dietary requirements, we cannot guarantee the absence of allergen cross-contamination. Our offerings depend on the availability and quantity of the freshest ingredients we receive from our suppliers each day. Suppliers - John Stone Beef, McLoughlin Butchers, La Rousse Foods, Italicatessen, Nick's Fish, Glenmar, Cunningham Foods. Your table is reserved for 2 hours from the original booking time. We kindly ask you to respect this time. Thank you for your understanding.