isabelle's

Set Dinner Menu

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3 Courses | 75 Per Person

Starter + Main or Pizza + Dessert

FOR THE TABLE

ARTISAN BREAD BASKET WITH SEA-SALTED BUTTER [1a,4]

STARTERS

CRISPY ROASTED BEETROOT [11,13,V,GF]
smoked baba ganoush and pomegranate

BURRATA & COPPA [3a,4,13,GF]
fresh figs, coppa, almonds, rocket and balsamic glaze

CHICKEN CROQUETTE [1a,4,7,12,13]
cajun mayonnaise

CRISPY CALAMARI [1a,4,6,7,12,13]
lime aioli, mango and passion fruit salsa

PROSCIUTTO CRUDO [1a,3h,4,13]
toasted sourdough, pickled walnuts, manchego cheese and pear vinaigrette

MAINS

CORN-FED CHICKEN SUPREME [4,9,12,13]
wild rice, mushrooms, pickled mustard seeds and tarragon jus

GRILLED SEA BASS [4,8,13]
leek and pea purée, charred leek, diced potato, crispy capers and heirloom tomato vinaigrette

10oz RIB-EYE STEAK (280g) [4,9,12,13]
truffle mashed potato, roasted cherry tomatoes and red wine jus

MUSHROOM BOURGUIGNON [9,10,12,13,V,GF]
slow-cooked mushrooms, root vegetables, aromatic herbs and creamy mashed potato

STRACCIATELLA AMATRICIANA [1a,4,13]
bucatini, tomato sauce, crispy guanciale, creamy stracciatella, pecorino romano and cracked black pepper

PIZZAS

available on a gluten-free base

BUFFALO CHICKEN [1a,4,7,13]
tomato sauce, mozzarella, slow-pulled chicken, roasted potato, red onion, boiled egg and buffalo sauce

SWEET POTATO & SHIITAKE [1a,3a,13,V]
sweet potato and almond milk purée, sautéed black kale, grilled shiitake mushrooms, caramelised onions, vegan feta and aged balsamic glaze

DIAVOLA [1a,4]
tomato sauce, mozzarella and pepperoni

SIDES

GOLDEN FRIES 6.50

HONEY & BALSAMIC RAINBOW CARROTS [4,13] 6.50

CHEESY ROASTED POTATOES & CRISPY BACON [4] 7

DESSERTS

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

ICE CREAM [4,7]
vanilla ice cream

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

SORBET [V]
strawberry sorbet

TO FINISH

COMPLIMENTARY MILK CHOCOLATE & SALTED CARAMEL TRUFFLE [4,10]
cocoa-dusted milk chocolate truffle filled with smooth caramel ganache

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.