

FOR THE TABLE

Stone baked baguette 🥕
Netherend butter, olive oil, balsamic
(G/SD/MI)
£7.50

Mixed olives 🌸
Sicilian olives
(V) (G/P/M/N/MI)
£6.00

STARTERS

Pea, mint and courgette soup 🌸
Crumbled vegan feta, Lemon oil
(G)
£8.00

Smoked salmon
Horseradish crème fraiche
(G/F/MI)
£13.00

Pressing of ham
Puy lentils, Dijon mustard emulsion
(G/E/C/M/SD)
£11.00

Asparagus and prosciutto
Poached egg, hollandaise
(G/S/E/MI/SD)
£11.00

Calamari
Garlic and lemon mayonnaise
(G/MO/S/E)
£12.00

Terrine of avocado 🌸
Heritage tomatoes, balsamic
(S/SD)
£12.00

TO SHARE

Charcuterie board
Cured meats, chutney, baguette
(G/SD)
£19.00

Baked camembert 🥕
Sweet chill jam baguette
(MI/SD)
£19.00

SALADS

Caesar
Baby gem, croutons, hard
cheese, anchovies
(G/F/E/S/MI/SD/M)
£12.00

Greek
Feta, tomatoes, olives, cucumber
gem lettuce, peppers, onion
(MI/SD)
£12.00

Add
Grilled chicken breast £8.00, Smokes salmon (F) £11.00

🥕 Vegetarian | Vegan 🌸

BURGERS

Double burger
Seeded bun, double patty, bacon,
Comté , onion rings, chips
(G/ S/ E/ MI/ M/ SE/ SD)
£20.00

Double chicken burger
Seeded bun, double chicken burger
Comté, chili jam, onion rings, chips
(G/ S/ E/ MI/ M/ SE/ SD)
£20.00

Worcester Blue burger
Seeded bun, double patty, bacon
blue cheese, onion rings, chips
(G/ S/ E/ MI/ M/ SE/ SD)
£21.00

Plant based burger
Linseed bun, beetroot burger, chips
onion marmalade, vegan mayonnaise
(G/ SD/ S)
£17.00

SIGNATURE MAINS

Rump of lamb
Gratin potato, petits pois à la française,
Roquefort blue cream, red wine jus
(G/E/MI/C/SD)
£28.00

Corn fed chicken and confit leg
Lyonnaise potato, sweetcorn purée
Vermouth and spring onion cream
(MI/C/SD)
£22.00

Sea bass and king scallops
Parmenter, pea puree, sauce vierge
(MO/F/MI)
£28.00

Confit pork belly
Pommes Anna, fennel, pineapple jus
(G/S/MI/SD)
£22.00

STEAKS

Bavette 227g
(served medium)
£25.00

Sirloin 284g
£33.00

Ribeye 284g
£34.00

Our steaks are 28 day dry aged grass fed beef sourced from renowned butchers Aubery Allen who utilise only the top 1% of grass fed beef from the UK

All steaks are served with a Portobello mushroom, beef tomato and salted chunky chips.

Add a complimentary sauce of your choice

Peppercorn (MI) Red wine (SD) Béarnaise (G / S / E /MI)

PLANT BASED AND VEGETARIAN

Risotto of sautéed girolles 🥕
Asparagus, parmesan, truffle oil
(MI/SD)
£22.00

Beetroot potato gnocchi 🥕
Worcester Blue cream sauce
(G/E/MI/SD)
£22.00

Provençale vegetable tart 🌸
Rocket, sweet pepper vinaigrette
(G/M/SD)
£19.00

Fricassee of white beans 🌸
Fennel, plant cream, spring onions
(SD)
£20.00

SIDES

Sautéed spinach 🌸
£5.00

Salted chunky chips 🌸
£5.00

French beans 🌸
£5.00

Truffle and parmesan chips (MI)
£6.00

Tender stem broccoli 🌸
£5.00

Giant onion rings (G) 🥕
£6.00

DESSERTS

Crème Brulé 🥕
Madeleine biscuits
(G/E/MI)
£9.00

Banana bavaois 🥕
Toffee popcorn, liquid toffee
(G/S/E/MI/SD)
£10.00

Raspberry mille-feuille 🥕
Raspberry sorbet
(G/E/MI)
£9.00

Cherry opera 🌸
Griottines cherries
(S/SD)
£10.00

Chocolate fondant 🌸
Plant-based vanilla ice cream
(G/S)
£10.00

Ice creams and sorbet
Please ask a member of the team
(MI)
£6.00

FRENCH AND BRITISH CHEESES 🥕

Miller's artisan biscuits and apricot chutney (G/MI/SD)
Choose three types £10.00 All six to share £18.00

Barkham Blue
Local blue cheese
(MI)

Bath Soft Cheese
Soft cheese
(MI)

Roquefort
Blue cheese
(MI)

Double Gloucester
Semi-hard
cheese (MI)

Camembert
French soft cheese
(MI)

Sainte-Maure
Goat's cheese
(MI)

ISAAC'S

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(G/SD/MI)
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Asparagus and prosciutto
Poached egg, hollandaise
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SALADS

Caesar
Baby gem, croutons, hard
cheese, anchovies
(G/F/E/S/MI/SD/M)
£12.00

Greek 🥕
Feta, tomatoes, olives, cucumber
gem lettuce, peppers, onion
(MI/SD)
£12.00

Add
Grilled chicken breast £8.00, Smokes salmon (F) £11.00

🥕 Vegetarian | 🌱 Vegan

SUNDAY ROAST

Traditional roast utilising produce from our award winning
butchery supplier Aubery Allen showcasing the finest British
Meats

All of our roasts are served with beef fat roast potatoes,
seasonal vegetables braised beef stuffed Yorkshire puddings
and red wine gravy.

ROASTS

Sirloin of beef
28 day dry aged sirloin of beef
(G/MI/SD)
£30.00

Tamworth Pork
Confit belly of Tamworth Pork
(G/MI/SD)
£26.00

Leg of lamb
Slow roasted leg of south west lamb
(G/MI/SU)
£26.00

Isaac's triple roast
All three roast meats
(G/MI/S)
£36.00

SIGNATURE MAINS

Corn fed chicken and confit leg
Lyonnaise potato, sweetcorn purée
Vermouth and spring onion cream
(MI/C/SD)
£22.00

Sea bass and king scallops
Parmenter, pea puree, sauce vierge
(MO/F/MI)
£28.00

SIDES

Tender stem broccoli 🥕
£5.00

Beef fat roast potatoes
£5.00

French beans 🥕
(MI/E/SU)
£6.00

Truffled cauliflower cheese 🥕
(MI/E/SU)
£6.00

PLANT BASED AND VEGETARIAN

Provençale vegetable tart 🌱
Rocket, sweet pepper vinaigrette
(G/M/SD)
£19.00

Beetroot potato gnocchi 🥕
Worcester Blue cream sauce
(G/E/MI/SD)
£22.00

DESSERTS

Crème brûlée 🥕
Madeleine biscuits
(G/E/MI)
£9.00

Banana bavaois 🥕
Toffee popcorn, liquid toffee
(G/S/E/MI/SD)
£10.00

Raspberry mille-feuille 🥕
Raspberry sorbet
(G/E/MI)
£9.00

Cherry opera 🌱
Griottines cherries
(S/SD)
£10.00

Chocolate fondant 🌱
Plant-based vanilla ice cream
(G/S)
£10.00

Ice creams and sorbet
Please ask a member of the team
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All six to share £18.00

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(MI)

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Soft cheese
(MI)

Roquefort
Blue cheese
(MI)

Double Gloucester
Semi-hard
cheese (MI)

Camembert
French soft cheese
(MI)

Sainte-Maure
Goat's cheese
(MI)

WHITE WINE

FRUITMINERALRICH

Grillo Vitese
Colombia Bianca
ITALY

£6.80£27.50

Verdejo ‘Rey Santo’,
Javier Sanz
SPAIN

£7.80£30.00

Sauvignon Blanc
‘The nest’, Lake Chalice,
NEW ZEALAND 2019

£9.50£38.00

Chenin Blanc
‘The lark’, Olifansberg,
SOUTH AFRICA

£47.00

Piqupoul Terret 'l'Arête de
Thau’
FRANCE

£7.50£29.00

Pino Grigio, Andrea di Pec
ITALY

£9.00£35.00

Gavi del Commune di Gavi
Fossili, San Silvestro,
Piedmont
ITALY 2019

£9.50£38.00

Greco di Tufo,
Feudi di San Gregorio,
ITALY

£45.00

Eroica Reisling,
Chateau Ste Michelle,
WASHINGTON STATE, USA,
2017

£54.00

Chablis, Domaine Brigitte
Cerveau
FRANCE

£65.00

Verdeca Talö,
San Marzano,
ITALY

£7.80£30.00

Chardonnay Gran Reserva,
Viña Echeverría,
CHILE

£8.50

Viognier '1753’,
Château de Campuget,
FRANCE

£7.80£30.00

Chardonnay Lockwood
Vineyard,
USA

£46.00

'Edda Lei Bianco’,
SAN MARZANO *

£48.00

Chardonnay 'Reserve
Selection’,
Raymond vineyards,
USA

£46.00

Châteauneuf-du-Pape Blanc,
Château Fortia, Rhône,
FRANCE 2017

£69.00

RED

SILK

Barbera del Piemonte
'Ottone 1', Sa Silvestri
ITALY

£6.80£27.00

Pinot Noir, 'Sibaris’
Gran Reserva, Undurraga,
CHILLE

£8.50£32.00

Fleurie, Olivier Ravier
FRANCE

£39.00

Pinot Noir, Monterey,
Lockwood Vineyard,
CALIFORNIA, USA, 2018

£45.00

SPICE

Carignan Noir 'Je t'aime',
Olivier Coste,
FRANCE

£9.00£35.00

Old Vines Zinfandel,
'Maggio’,
Oak Ride Winery,
USA

£9.90£39.00

Rioja Reserva,
Ondarre, Rioja,
SPAIN, 2016

£10.50£42.00

Cabernet Sauvignon,
Cannonball, California,
USA, 2017

£46.00

Negroamaro 'Vindoro',
SAN MARZANO, ITALY

£15.00£59.00

Gigondas 'Classique,
Domaine Saint Damien,
FRANCE

£66.00

BOLD

Nero d'Avola Vitese, Colomba
Bianca,
SICILY, 2019

£7.00£28.00

The Black Shiraz 'Winemakers
Reserve', Berton Vineyard,
AUSTRALIA

£8.70£33.00

Château Lestrille,
Bordeaux Supérieur,
FRANCE

£9.60£37.00

Chianti Riserva,
Bonacchi, TUSCANY, ITALY,
2015

£7.20£30.00

Malbec Premium,
Cafayate, Piattelli Vineyards,
ARGENTINA, 2019

£10.00£41.00

Cabernet Sauvignon, Kirribilli
Single Vineyards’,
Jim Barry Wines,
AUSTRALIA

£55.00

Malbec 'Vineyard Selection'
Matias Riccitelli, ARGENTINA

£80.00

FIZZ &
CHAMPAGNE

Prosecco Extra Dry,
Canal Grando,
ITALY NV

£9.00£39.00

Crémant d'Alsace
'Cuvée Julien Brut', Dopff Au Moulin,
FRANCE, NV

£11.00£45.00

Brut Reserve,
Gusbourne,
ENGLAND, NV

£85.00

Collet, Brut 1er Cru Art Déco,
Champagne,
FRANCE, NV

£14.00£60.00

Collet, Brut Rosé,
Champagne,
FRANCE, NV

£15.00£65.00

Perrier-Jouët, Grand Brut,
Champagne,
FRANCE, NV

£18.00£90.00

Perrier-Jouët, Blason Rosé,
Champagne,
FRANCE, NV

£29.00£140.00

Perrier-Jouët,
Blason 'Belle Epoque', Champagne,
FRANCE, NV

£235.00

Rosé

Primitivo Rosé Tramari,
Salento, San Marzano,
ITALY

£8.20£31.00

Rosé 'Cuvée Marie
Christine', Château de
l'Aumérade,
FRANCE

£9.90£39.00

Sancerre Rosé,
Domaine Serge Laloue,
FRANCE

£54.00

125ml175mlBottle

SustainableVegan

All prices are in £ inc VAT. 125ml measure available on wines by the glass. Wines on the list may contain sulphites, egg or milk products. Please ask a member of staff should you require guidance.

125mlBTL

WHITE WINE

AROMATIC AND
FRUITY DRIVEN

Satellite Spy Valley Sauvignon Blanc

MARLBOROUGH, NEW ZEALAND
This New Zealand Sauvignon Blanc shows rounded, tropical notes of mango, pineapple and papaya, married to fresh perfumes of elderflower, lime and bergamot, and finishes long.

£9.25 £15 £8.50

Bodegas Castro Martin A2O Albarino

GALICIA, SPAIN
This wine has a vibrant minerality accompanied by aromas and flavours of peaches, melons, citrus fruit and honey, with a long lasting finish.

£47

Nyala Sauvignon Blanc

WESTERN CAPE, SOUTH AFRICA
A crisp, mouth-watering wine with powerful gooseberry and citrus flavours. However, because it's from a hot climate it also has some tropical fruit notes.

£51

Monte Clavijo rioja blanco

RIOJA, SPAIN
Soft apple, lemon and honied fruit flavours with delicate floral notes and a well balanced palate

£51

FRUITY & RIPE

Alto Bajo Chardonnay

CENTRAL VALLEY, CHILE
This Chardonnay is deliciously fruit flavours with a tiny hint of vanilla.

£8.60 £12 £8.50

Francis Blanchet Pouilly-Fumé Calcite

LOIRE VALLEY, FRANCE
Made from Sauvignon Blanc grapes this delicious wine has great body with aromas of citrus and apricot. The particularly hot summer gave it sweetness and smoothness.

£48

125ml 175ml 250ml Bottle

LIGHT AND FRESH

Cap Cette Picpoul de Pinet

LANGUEDOC-ROUSSILLON, FRANCE

Crisp and firm with green fruit and a rich spicy fruit edge, a truly outstanding wine.

£8.75 £12.50 £56.50

Circa Pinot Grigio

NEW SOUTH WALES, AUSTRALIA
This wine displays aromas and flavours of pear and green apples. The palate is crisp and fresh with bright fruit characteristics.

£8.25 £11.50 £54

La Chablisienne Chablis Le Finage

BURGUNDY, FRANCE
Aromas of white fruit and citrus, with hints of minerality. It is well-balanced with fresh acidity on the finish.

£62

Kudu Plains Chenin Blanc

WESTERN CAPE, SOUTH AFRICA
Fresh citrus and peach flavours with zippy acidity and a refreshing finish.

£7.25 £10 £29.50

Tuffolo Gavi

PIEMONTE, ITALY
This is a fantastic example of Gavi, with floral aromas and intense ripe citrus fruit flavours, with a long, mouthwatering finish.

£9 £15.25 £58

Sustainable wines

We have carefully hand-picked a selection of wine from producers who share our sustainability values. Their winemaking principles include organic certified farming, ethical working conditions and targets for reducing carbon emissions, waste, and water usage.

RED WINE

RICH AND BOLD

Villa dei Fiori Primitivo Puglia

PUGLIA, ITALY
Well-balanced, with notes of ripe redberries and delicious warm spices.

£8.40 £11.7 £54.50

Little Eden Shiraz Cabernet

MURRAY DARLING, AUSTRALIA
Smoky, spicy, cherry and leather notes on the nose. Complex palate with firm but ripe tannins and powerful fresh finish.

£8.85 £15 £57

Esquinas de Argento Malbec

MENDOZA, ARGENTINA
This superb Malbec offers vibrant aromas of red cherry, ripe plum, blackberry and truffie flavours, with a long lingering finish and velvety tannins. Deeply rooted in the soils of Mendoza at the foothills of the Andes Mountains, Bodega Argento produces wines packed with character.

£9 £15.25 £S8

Vivanco Rioja Reserva

RIOJA, SPAIN
Aromas and flavours of cinnamon and sage, as well as mature black and red fruit; plum, cherry and damson.

£45

Journey's End Single Vineyard Shiraz

STELLENBOSCH, SOUTH AFRICA
Ripe raspberry aromas with peppery spice and a hint of chocolate on the nose. Packed with red berry fruit and a delicious vanilla edge.

£45

ROUNDED AND
BALANCED

Chateau La Croix Ferrandat St-Emilion

BORDEAUX, FRANCE
Ripe and rounded with plum, bramble fruit and blackcurrant flavours. Medium-bodied with soft tannins and a long, fresh finish.

£44

Lorosco Reserva Carmenere

COLCHAGUA VALLEY, CHILE
Plush and full-bodied, with an array of blueberry, plum and oak-softened cassis fruit.

£8.60 £12.25 £56

Nyala Cabernet Sauvignon

WESTERN CAPE, SOUTH AFRICA
Smooth and full of blackberry and blackcurrent flavours, with a touch of sweet spice on the nose and a soft, full palate of juicy plums.

£51

Alto Bajo Merlot

CENTRAL VALLEY, CHILE
Intense aromas and flavours of ripe plums, sweet spices, coffee, chocolate and delicate smokey notes. A soft and smooth texture.

£7.75 £11.25 £52.50

Domaine Pavelot Savigny les Beaune Rouge 1 er Cru

BURGUNDY, FRANCE
The palate is full bodied and very well balanced with fine acidity, layers of earthy notes and black fruit flavours.

£66

LIGHT RED FRUITS

Les Nuages Pinot Noir

LOIRE VALLEY, FRANCE
A light yet intense red with redcurrant and spice flavours. This wine has a smooth, fresh finish.

£41

El Muro Tinto Tempranillo Garnacha

ARAGON, SPAIN
This is a soft, fruity, easy-going red with bags of dark berry fruit and just a twist of pepper on the finish.

£7.25 £10 £29.50

ENGLISH

Silver Reign Brut

KENT, ENGLAND
Moreish English sparkling, made using the Chaarmat method (like Prosecco), with notes of pear, lime and elderflower.

£9 £51

Chapel down Rosé

KENT, ENGLAND
Ripe and fruity rosé, with delectate summer pudding notes of stewed raspberry, strawberry and blackberry.

£44

Balfour Liber Bacchus

KENT, ENGLAND
Textured and complex, with flavours of elderflower, hedgerow and cedar wood and a spicy fnish.

£42

Rosé

Chateau de Berne Esprit IGP Mediterranee Rose

PROVENCE, FRANCE
Refreshing, uncomplicated rose featuring cranberries, strawberries and peaches plus a fragrance of southern French herbs.

£9.40 £12.25 £55.50

Wandering Bear Rose

WESTERN CAPE, SOUTH AFRICA
Fruity, rasberryish rose from Pinotage grapes. A mouthful of juicy watermelon and red berries.

£7.25 £10 £29.50

Ultimate Provence AOP Cotes de Provence

PROVENCE, FRANCE
Fruity, with delicate herbal notes: redcurrants and rasberries plus adjusting of oregano and rosemary.

£52

DESERT WINE

Warre's Heritage Ruby Port

DURO, PORTUGAL
This is a full and fruity ruby made in the classic style. It has aromas of luscious red fruits and robust, rich fruity flavours of blackberry, plum and cherry

£4 £6.25 £42

CHAMPAGNE

Champagne Bonnet Grand Reserve Brut

CHAMPAGNE, FRANCE
Well-structured Champagne blend, with floral perfumes followed by lemon, grapefruit and red apple on the palate.

£14 £61

Champagne Bonnet Perle Rosé

CHAMPAGNE, FRANCE
Delightful pink Champagne, with raspberry, redcurrant and alsond notes, from vineyards famous for sparkling rosé.

£14.50 £64

Pommery Brut Royal NV

CHAMPAGNE, FRANCE
Delicate and elegant on the palate, but with good vivacity. The perfect aperitif champagne.

£77

Pommery Brut Rosé Royal NV

CHAMPAGNE, FRANCE
The nose shows aromas of small red fruits such as raspberry; the palate is fresh, delicately flavoured with a touch of richness

£81

SPARKLING

Vaporetto Prosecco NV

VENETO, ITALY
Soft, fruity and refreshing with notes of citrus and pear. Elegantly floral.

£8.25. £58.50

Vitelli Prosecco Rosé NV

VENETO, ITALY
A classic pink prosecco with hints of red fruits and floral notes with an elegant finish.

£8.25. £58.50

50ml 100ml

Royal Tokaji Late Harvest

TOKAJ, HUNGARY
Delicious complexity and richness, with characters of fresh and dried blossom and runny honey.

£4.75 £8.75 £45

125ml 175ml 250ml Bottle Sustainable Vegan

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