

FOR THE TABLE

Stone Baked Baguette 🥖
Cultured butter, smoked sea salt
(G/MI)
£5.50

Fried Broad Bean ✨
Sea salt, lime
£5.00

Mixed Olives ✨
Sicilian olives
£6.00

Corn Kernels ✨
Giant roasted crispy chilli corn
£4.00

STARTERS

Celeriac Velouté ✨
Pumpernickel croutons, truffle oil
(G/MI/C)
£8.00

Smoked Duck Breast
Celery, grape, bitter leaves
(C/M/SD)
£11.00

Pear, Chicory, Stilton 🥖
Rye bread, port reduction
(G/MO/S/E/M)
£10.00

King Scallops
Comte, smoked sausage, parmesan
(G/MO/MI/S/E)
£14.00

Salmon Rilette, Sour Dough
Roquette and horseradish pesto
(G/F/E/MI)
£12.00

Beetroot Tartar, Vegan Feta ✨
Granny smith, fine frisee
(SD)
£11.00

ISAAC'S CLASSICS

Salt & Pepper Squid
Chilli jam
(G/MO)
£12.00

Crispy Oyster Mushroom ✨
Black garlic mayonnaise
(G/S)
£9.00

TO SHARE

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

Baked Camembert 🥖
Sweet chilli jam, baguette
(G/MI/SD)
£19.00

ISAAC'S BURGERS

Our burgers are made to a special recipe and hand pressed using beef sourced from renowned butchers Aubrey Allen who utilise only the top 1% of grass fed beef from the UK

The Isaac's Classic Double
Brioche bun, two 140g burgers, pancetta
Comte cheese sauce, onion rings, fries
(G/S/E/MI/M/SD/C)
£21.00

Chicken Burger
Brioche bun, Chicken fillet, pancetta
Chilli jam, onion rings ,fries
(G/S/E/MI/M/SD/C)
£20.00

Clawson's Blue Burger
Brioche bun, two 140g burgers, pancetta
Stilton, onion rings, fries
(G/S/E/MI/M/SD/C)
£20.00

Beetroot Burger ✨
Linseed bun, vegan applewood cheese
Apple cider chutney ,fries
(G/SD/S/C)
£17.00

SIGNATURE MAINS

Braised Ox Cheek
Cavolo nero, mustard mash, bourgignon
(G/E/MI/C/SD/M)
£26.00

Pork Cutlet
Creamed cabbage & bacon' Normandy jus
(S/MI/SD/M)
£25.00

Chicken & Pancetta Ballontine
White truffle farce, celeriac, morrells
(MI/C/S/E/SD)
£25.00

Baked Halibut
Pomme chateau, leeks, jus gras
(MI/F/S/SD)
£26.00

STEAKS

Bavette 227g (Served medium)
£25.00
(C)

Ribeye 284g
£35.00
(C)

Sirloin 284g
£32.00
(C)

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

All steaks are served with portobello mushroom, beef tomato, fries, and a complimentary sauce of your choice

Green peppercorn (MI/SD/C/S) Bone marrow (C/SD) Béarnaise (E/MI/SD)

PLANT BASED AND VEGETARIAN

Roasted Cauliflower ✨
Vegan smoked cheddar risotto
(SD)
£20.00

Pumpkin & Sage Gnocchi 🥖
Clawson's reserve stilton cream
(MI/S/SD)
£22.00

SIDES

Sautéed Spinach ✨
Grated nut meg
£5.00

French Fries ✨
£5.00
(C)

French Beans ✨
Confit garlic
£6.00

Truffle Parmesan Fries (MI/E)
£6.00

Tenderstem Broccoli ✨
Parsley gremolata
£5.00

Giant Onion Rings (G) 🥖
Smoked paprika
£6.00

DESSERTS

Crème Brûlée 🥖
Stem ginger biscuit
(G/E/MI/S)
£9.00

Croissant Butter Pudding 🥖
Anglaise sauce
(G/S/E/MI/S)
£10.00

Sticky Date Pudding 🥖
Clotted cream ice cream
(G/E/MI/S)
£9.00

Pumpkin & Coffee Gâteaux ✨
Plant based ice cream
(G/E/MI/S/SD)
£10.00

Chocolate Torte ✨
Banana, passion fruit
(S)
£10.00

Ice Creams and Sorbet 🥖
Choice of strawberry, chocolate, vanilla,
Raspberry sorbet
(MI/S)
£6.00

FRENCH AND BRITISH CHEESES

Miller's artisan biscuits and apricot chutney (G/MI/SD/C)
Four types £16.00

Clawson's Reserve
Local stilton

Brie de Meux
French soft cheese (MI)

Double Gloucester
Semi-hard cheese
(MI)

Valency
Goat's cheese (MI)

A discretionary 10% service charge has been added to your bill. It is entirely distributed amongst our team as a way of recognizing their excellent service.

If you would prefer to remove or adjust this charge, please let us know.

Contains: C: Celery | CR: Crustaceans | MI: Milk | E: Eggs | F: Fish | G: Gluten | P: Peanuts | L: Lupin N: Nuts | M: Mustard | MO: Molluscs | S: Soya | SD: Sulphur dioxide | SE: Sesame

We can offer accurate information on ingredients, however, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are 'free from' allergens. If you have any specific dietary requirements please alert a member of staff prior to ordering.

WHITE WINE

V

Wild Garden, Chenin Blanc, Cape Coast, South Africa, <i>A typical showcase of Chenin with honeydew, mango and green apples.</i> £8.40 £32	Gavi di Gavi, Rovereto, Chiarlo Piedmont, Italy <i>A delightful Gavi with peaches pears and a hint of white pepper.</i> £64
Cotes de Gascgone, L'Eclat, Sud Ouest, France <i>Off dry with hints of lychee, pineapple and lemon.</i> £9.40 £36	Domaine Jean Goulley Chablis, Burgundy, France <i>A clear showcase of the region, flint and lemon zest with a brioche undertone that leaves your mouth watering.</i> £70
Le Montalus, Picpoul de Pinet Languedoc, France <i>Light and crisp with a minerality that ends with Granny Smith apples.</i> 10.40 £40	Gaia Assyrtiko Wild Ferment, Gaia Wines, Santorini, Greece <i>An interesting wine from Aegon Islands, beautifully brioche with a clean precision that continues into a long finish.</i> £83
Les Colombiers, Chardonnay, Villa Noria, France <i>Lightly citrused with an infusion of apple.</i> £11.40 £44	Along the Palms, Chardonnay, Sonoma Valley, California, USA <i>A rich and classic Chardonnay, pineapple, orange zest and a crisp finish.</i> £92
Andrea di Pec, Pinot Grigio, Friuli-Venezia Giulia, Italy. <i>Balanced and herbeaceous with notes of fresh lime</i> £12.15 £47	Phillipe Bouzereau, Meursault, Burgundy, France <i>Nuanced with a touch of traditionality. Roasted hazelnuts, bread and a hint of oak.</i> £120
Ibbottson Family Vineyard Sauvignon Blanc, Marlborough, New Zealand <i>Passionfruit, melon and a host of tropicality.</i> £12.65 £49	
Monte Pele, Macon Villages Dom Chenevieres Burgundy, France <i>Waxy lemon with a burst of citrus and apples.</i> £53	
Lagar de Cevera, Albarino Rias Baixas, Galicia, Spain <i>Pineapple, quince and a hint of lemon peel elevates this decadent white.</i> £60	

SWEET WINE (125ml by the glass) Essenia Orange Muscat Essenia, Quady, California, USA <i>Marmalade, clementine and candied orange a real grand introduction to Orange Wine</i> £12.73 £37	Castelnau de Suduiraut, Sauternes Bordeaux, France <i>Brioche and peaches a fantastic traditional Sauternes.</i> £15.07 £44
Moscato d'Asti, Nivole Michele Chiarlo, Piedmont, Italy <i>An effervescent sweet wine with bursts of apricot and peach.</i> £28	

RED

Wild Garden, Pinotage, Cape Coast, South Africa <i>A real traditional pinotage with plums, brambles and fresh red cherries.</i> £8.65 £33	Crozes-Hermitage, Les Jalets, Jaboulet Aine Rhone, France <i>Oaked with a supple blackfruit finish.</i> £60
Gentilesco, Bonacchi Chianti, Tuscany, Italy <i>Cacao, cherry and cassis, delicious. .</i> £9.65 £37	Vina Alberdi, Rioja Reserva, La Rioja Alta S.A Rioja, Spain <i>A traditional du-Pape with black fruit, garrigue and has a layered finish.</i> £65
Le Petite Lestrille Merlot Bordeaux, France <i>Easy to drink with a beautiful plummy finish</i> £10.90 £45	Chateau Cruzeau, Saint Emillion Grand Cru, Bordeaux, France <i>Herbaceous with black pepper and damson a delicious Bordeaux. .</i> £75
Les Colombiers Pinot Noir Villa Noria, Languedoc, France <i>Silky and gentle bursting with black forest fruits.</i> £11.90 £46	
Billi Billi Shiraz, Mount Langhi Ghiran Victoria, Australia <i>Blackberries, Spices and red fruits makes this a fantastic Shiraz.</i> £12.40 £48	Les Vallons de la Solitude, Chateau-Neuf-du-Pape Rhone, France <i>A traditional du-Pape with black fruit, garrigue and has a layered finish.</i> £90
Olivier Ravier, Fleurie Beaujolais, France <i>A superb showcase of this variety, cranberry, mocha and a slight granite finish.</i> £12.90 £50	Castiglione, Barolo Vietti, 2018 Piedmont, Italy <i>Big and robust, sour cherry, rose petals and a hint of tobacco.</i> £125
This is Not Another Lovely Malbec, Matias Riccitelli, Mendoza, Argentina <i>Wild raspberry, Plums, Graphite. This is truly a Malbec without the makeup.</i> £13.65 £53	904 Seleccion Especial Rioja, Gran Reserva 2015 Rioja, Spain <i>Aged in Oak with plum and cedar and a long finish.</i> £150

FORTIFIED (50ML by the glass) Starboard Batch 88 Quady California, USA <i>Rich, spicy and a little bit cheeky.</i> £6 £55	Barros Tawny Port 20 Years Douro, Portugal <i>Port that's full of fruit and oak.</i> £9 £95
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FIZZ & CHAMPAGNE

V

Prosecco Extra Dry, Canal Grando, Veneto, Italy <i>White peaches, pear and apples.</i> £9 £40	Crémant De Bourgogne, Andre Delorme Burgundy, France <i>White Fruit, Quince, Brioche</i> £11 £47
Collet, Brut 1er Cru Art Déco, Champagne, FRANCE, NV <i>Lemon zest, biscuits, toast.</i> £17 £75	Collet, Brut Rosé, Champagne, FRANCE, NV <i>Raspberry, strawberries, Mandarin.</i> £18 £82
London Clay Brut NV Essex, England <i>Green Apple, Lemon Zest, Ruby Grapefruit.</i> £12 £53	London Clay Rosé Brut NV Essex, England <i>Rasberries, Cranberries, Red Apples</i> £13 £55
Perrier Jouet Champagne Grand Brut Champagne, France <i>Brioche, Peaches, Intense</i> £24 £120	Perrier Jouet Champagne Blason Rosé Champagne, France <i>Raspberries, Strawberries, Violets</i> £35 £160
Levin 0% Blanc de Blancs Non Alcholic Villa Noria, Languedoc, France <i>Lemon Zest, Tropical Fruit, Acacia</i> £6 £29	
125ml	BTL

ISAAC'S

FOR THE TABLE

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

Mixed olives 🌸
Sicilian olives
(V)
£6.00

Edamame bean 🌸
Sea salt, lime
£5.00

Corn Kernels 🌸
Giant roasted crispy chilli corn
£4.00

STARTERS

Celeriac Velouté 🌸
Pumpernickel croutons, truffle oil
(G/MI/C)
£8.00

King Scallops
Comte, smoked sausage, parmesan
(G/MO/MI/S/E)
£14.00

Smoked Duck breast
Celery, grape, bitter leaves
(C/M/SD)
£11.00

Salmon rilette, sour dough
Roquette and horseradish pesto
(G/F/E/MI)
£12.00

Pear, Chicory, stilton 🥕
Rye bread, port reduction
(G/MO/S/E/M)
£10.00

Beetroot tartar, vegan feta 🌸
Granny smith, fine frisee
(SD)
£11.00

TO SHARE

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

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

Vegetarian 🥕 Vegan 🌸

SUNDAY ROAST

Traditional roast utilising produce from our award winning butchery supplier Aubrey 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/C/E/MI/SD/S)
£30.00

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

Leg of lamb
Slow roasted leg of south west lamb
(G/C/E/MI/SD/S)
£26.00

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

SIGNATURE MAINS

Chicken & pancetta ballontine
White truffle farce, Celeriac, morrells
(MI/C/S/E/SD)
£25.00

Baked Halibut
Pomme chateau, Leeks, jus gras
(MI/F/S/SD)
£26.00

SIDES

Tender stem broccoli 🥕
£5.00

Beef fat roast potatoes
£5.00

French beans 🥕
£6.00

Truffled cauliflower cheese 🥕
(G/MI/M)
£6.00

PLANT BASED AND VEGETARIAN

Roasted cauliflower 🌸
Vegan smoked cheddar risotto
(SD)
£20.00

Pumpkin & sage gnocchi 🥕
Clawson's reserve stilton cream
(MI/S/SD)
£22.00

DESSERTS

Crème Brûlée 🥕
Stem ginger biscuit
(G/E/MI/S)
£9.00

Croissant butter pudding 🥕
Anglaise sauce
(G/S/E/MI)
£10.00

Sticky date pudding 🥕
Clotted cream ice cream
(G/E/MI/S)
£9.00

Pumpkin & coffee gâteaux 🌸
Plant based ice cream
(G/E/MI/S/SD)
£10.00

Chocolate torte 🌸
Banana, passion fruit
(S)
£10.00

Ice creams and sorbet
Choice of strawberry, chocolate, vanilla,
Raspberry sorbet
(MI)
£6.00

FRENCH AND BRITISH CHEESES

Miller's artisan biscuits and apricot chutney (G/MI/SD/C)
Four types £16.00

Clawson's reserve
Local stilton

Brie de Meux
French soft cheese (MI)

Double Gloucester
Semi-hard cheese
(MI)

Valency
Goat's cheese (MI)

WHITE WINE

Wild Garden, Chenin Blanc,
Cape Coast, South Africa,
*A typical showcase of Chenin with
honeydew, mango and green apples.*

£8.40 £32

Cotes de Gascgone,
L'Eclat, Sud Ouest, France
*Off dry with hints of lychee, pineapple
and lemon.*

£9.40 £36

Le Montalus, Picpoul de Pinet
Languedoc, France
*Light and crisp with a minerality that
ends with Granny Smith apples.*

10.40 £40

Les Colombiers, Chardonnay,
Villa Noria, France
Lightly citrused with an infusion of apple.

£11.40 £44

Andrea di Pec, Pinot Grigio,
Friuli-Venezia Giulia, Italy.
*Balanced and herbeaceous with notes of
fresh lime*

£12.15 £47

Ibbottson Family Vineyard
Sauvignon Blanc,
Marlborough, New Zealand
*Passionfruit, melon and a host of
tropicality.*

£12.65 £49

Monte Pele, Macon Villages
Dom Chenevieres
Burgundy, France
*Waxy lemon with a burst of citrus and
apples.*

£53

Lagar de Cevera, Albarino
Rias Baixas,
Galicia, Spain
*Pineapple, quince and a hint of lemon
peel elevates this decadent white.*

£60

ROSE

Gavi di Gavi,
Rovereto, Chiarlo
Piedmont, Italy
*A delightful Gavi with peaches pears and a hint of
white pepper.*

£64

Domaine Jean Goulley
Chablis, Burgundy, France
*A clear showcase of the region, flint and lemon
zest with a brioche undertone that leaves your
mouth watering.*

£70

FINE WHITE

Gaia Assyrtiko
Wild Ferment, Gaia Wines,
Santorini, Greece
*An interesting wine from Aegon Islands, beautifully
bricche with a clean precision that continues into a
long finish.*

£83

Along the Palms, Chardonnay,
Sonoma Valley, California, USA
*A rich and classic Chardonnay, pineapple, orange
zest and a crisp finish.*

£92

Phillipe Bouzereau, Meursault,
Burgundy, France
*Nuanced with a touch of traditionality. Roasted
hazelnuts, bread and a hint of oak.*

£120

SWEET WINE

Essenia Orange Muscat
Essenia, Quady, California, USA
Marmalade, clementine and candied orange a real grand introduction to Orange Wine

£12.73 £37

Castelnaud de Suduiraut, Sauternes
Bordeaux, France
Brioche and peaches a fantastic traditional Sauternes.

£15.07 £44

Moscato d'Asti, Nivole
Michele Chiarlo,
Piedmont, Italy
An effervescent sweet wine with bursts of apricot and peach.

£28

Bottle 175ml

Sustainable Vegan

RED

Wild Garden, Pinotage,
Cape Coast, South Africa
*A real traditional pinotage with plums,
brambles and fresh red cherries.*

£8.65 £33

Gentilesco, Bonacchi Chianti,
Tuscany, Italy
Cacao, cherry and cassis, delicious. .

£9.65 £37

Le Petite Lestrille Merlot
Bordeaux, France
Easy to drink with a beautiful plummy finish

£10.90 £45

Les Colombiers Pinot Noir
Villa Noria, Languedoc, France
*Silky and gentle bursting with black forest
fruits.*

£11.90 £46

Billi Billi Shiraz,
Mount Langhi Ghiran
Victoria, Australia
*Blackberries, Spices and red fruits makes this
a fantastic Shiraz.*

£12.40 £48

Olivier Ravier, Fleurie
Beaujolais, France
*A superb showcase of this variety, cranberry,
mocha and a slight granite finish.*

£12.90 £50

This is Not Another Lovely
Malbec,
Matias Riccitelli,
Mendoza, Argentina
*Wild raspberry, Plums, Graphite. This is truly a
Malbec without the makeup.*

£13.65 £53

FORTIFIED

50ML

Starboard Batch 88 Quady
California, USA
Rich, spicy and a little bit cheeky.

£6 £55

Barros Tawny Port 20 Years
Douro, Portugal
Port that's full of fruit and oak.

£9 £95

Crozes-Hermitage, Les Jalets,
Jaboulet Aine
Rhone, France
Oaked with a supple blackfruit finish.

£60

Vina Alberdi, Rioja Reserva,
La Rioja Alta S.A
Rioja, Spain
*A traditional du-Pape with black fruit, garrigue
and has a layered finish.*

£65

Chateau Cruzeau, Saint Emillion
Grand Cru,
Bordeaux, France
*Herbaceous with black pepper and damson a
delicious Bordeaux. .*

£75

FINE RED

Les Vallons de la Solitude,
Chateau-Neuf-du-Pape
Rhone, France
*A traditional du-Pape with black fruit, garrigue and
has a layered finish.*

£90

Castiglione, Barolo
Vietti, 2018
Piedmont, Italy
*Big and robust, sour cherry, rose petals and a hint of
tobacco.*

£125

904 Seleccion Especial Rioja,
Gran Reserva
2015
Rioja, Spain
Aged in Oak with plum and cedar and a long finish.

£150

FIZZ & CHAMPAGNE

Prosecco Extra Dry,
Canal Grando,
Veneto, Italy
White peaches, pear and apples.

£9 £40

Crémant De Bourgogne,
Andre Delorme
Burgundy, France
White Fruit, Quince, Brioche

£11 £47

Collet, Brut 1er Cru Art Déco,
Champagne,
FRANCE, NV
Lemon zest, biscuits, toast.

£17 £75

Collet, Brut Rosé,
Champagne,
FRANCE, NV
Raspberry, strawberries, Mandarin.

£18 £82

London Clay Brut NV
Essex, England
Green Apple, Lemon Zest, Ruby Grapefruit.

£12 £53

London Clay Rosé Brut NV
Essex, England
Rasberries, Cranberries, Red Apples

£13 £55

Perrier Jouet Champagne Grand Brut
Champagne, France
Brioche, Peaches, Intense

£24 £120

Perrier Jouet Champagne Blason Rosé
Champagne, France
Raspberries, Strawberries, Violets

£35 £160

Levin 0% Blanc de Blancs Non Alcholic
Villa Noria, Languedoc, France
Lemon Zest, Tropical Fruit, Acacia

£6 £29

£125ml BTL

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.