

FOR THE TABLE

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

Fried Broad Bean 
Sea salt, lime
£5.00

STARTERS

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

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

Pear, Chicory, Stilton 
Rye bread, port reduction
(G/MI/SD)
£10.00

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

Vegetarian  Vegan 

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.

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

Clawson's Blue Burger

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

SIGNATURE MAINS

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

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

STEAKS

Bavette 227g (Served medium)  Ribeye 284g  Sirloin 284g 
£25.00 £35.00 £32.00
(C) (C) (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 (SD) Béarnaise (E/MI)

PLANT BASED AND VEGETARIAN

Roasted Cauliflower 
Vegan smoked cheddar risotto
(SD)
£20.00

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

SIDES

Sautéed Spinach 
Grated nutmeg
£5.00
(C)

French Beans 
Confit garlic
£6.00

Tenderstem Broccoli 
Parsley gremolata
£5.00

French Fries 
£5.00
(C)

Truffle Parmesan Fries (MI/E)
£6.00

Giant Onion Rings (G) 
Smoked paprika
£6.00

DESSERTS

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

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

Chocolate Torte 
Banana, passion fruit
(S)
£10.00

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

Pumpkin & Coffee Gâteaux 
Plant based ice cream
(S)
£10.00

Ice Creams and Sorbet 
Choice of strawberry, chocolate, vanilla, Raspberry sorbet
(M/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
Double Gloucester
Semi-hard cheese
(MI)

Brie de Meux
French soft cheese (MI)
Valency
Goat's cheese (MI)

WHITE WINE

ROSE

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

 £9.00  £34.00

Cotes de Gascogne, L'Estat, Sud Ouest, France Off dry with hints of lychee, pineapple and lemon.

 £10.00  £37.00

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

 £11.00  £40.00

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

 £12.00  £46.00

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

 £12.50  £47.00

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

 £13.00  £51.00

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

 £53.00

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

 £62.00

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

 £66.00

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

 £70.00

FINE WHITE

Gaia Assyrtiko Wild Ferment, Gaia Wines, Santorini, Greece

An interesting wine from Aegon Islands, beautifully brioche with a clean precision that continues into a long finish.

 £85.00

Along the Palms, Chardonnay, Sonoma Valley, California, USA

A rich and classic Chardonnay, pineapple, orange zest and a crisp finish.

 £94.00

Phillipe Bouzereau, Meursault, Burgundy, France

Nuanced with a touch of traditionality. Roasted hazelnuts, bread and a hint of oak.

 £123.00

SWEET WINE (125ml by the glass)

Essenia Orange Muscat

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

 £12.73  £37.00

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

 £15.07  £44.00

Moscato d'Asti, Nivole

Michele Chiarlo, Piedmont, Italy An effervescent sweet wine with bursts of apricot and peach.

 £28.00

RED

Le Campuget, Syrah/Grenache Blend Languedoc, France A fresh summer wine that has wild strawberries and grapefruit running through it.

 £9.50

 £35.00

Tramari Primitivo

San Marzano Puglia, Italy A delightfully lively wine with peaches, raspberries and wild cherries.

 £10.00

 £38.00

Cotes de Provence Rose

Aumerade Style Provence, France A true expression of Provence, stone fruits, strawberries and just a little hint of vanilla.

 £12.00

 £48.00

Ultimate Provence Rose

Provence, France Apricot, citrus and red berries come together to make a long lasting fresh treat of a wine.

 £15.00

 £59.00

Wild Garden, Pinotage, Cape Coast, South Africa Oaked with a supple blackfruit finish.

 £9.50

 £60.00

Crozes-Hermitage, Les Jalets,

Jaboulet Aine Rhone, France Oaked with a supple blackfruit finish.

 £10.50

 £42.00

Vina Alberdi, Rioja Reserva, La Rioja Alta S.A.

Rioja, Spain A traditional du-Pape with black fruit, garrigue and has a layered finish.

 £12.50

 £49.00

Chateau Cruzeau, Saint Emilion Grand Cru

Bordeaux, France Herbaceous with black pepper and damson a delicious Bordeaux.

 £17.00

 £77.00

Le Petit Lestrière Merlot

Bordeaux, France Easy to drink with a beautiful plummy finish

 £11.00

 £42.00

FINE RED

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

 £12.50

 £48.00

Billi Billi Shiraz,

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

 £13.00

 £49.00

Olivier Ravier, Fleurie

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

 £13.50

 £53.00

This is Not Another Lovely

Malbec, Matias Riccitelli, Mendoza, Argentina Wild raspberry, Plums, Graphite. This is truly a Malbec without the makeup.

 £14.00

 £53.00

FORTIFIED (50ML by the glass)

Starboard Batch 88 Quady

California, USA Rich, spicy and a little bit cheeky.

 £9.00

 £57.00

Barros Tawny Port 20 Years

Douro, Portugal Port that's full of fruit and oak.

 £12.90

 £95.00

FIZZ & CHAMPAGNE

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

 £10.50  £42.00

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

 £12.50  £49.00

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

 £17.00  £77.00

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

 £18.00  £82.00

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

 £12.00  £53.00

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

 £13.00  £55.00

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

 £24.00  £120.00

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

 £35.00  £160.00

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

 £6.00  £29.00

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.



S Sustainable

V Vegan