

FOR THE TABLE

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

Mixed Olives ✨
Sicilian olives
£6.00

Fried Broad Bean ✨
Sea salt, lime
£5.00

Corn Kernels ✨
Giant roasted crispy chilli corn
£4.00

STARTERS

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

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

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

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

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

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

Vegetarian 🌿 Vegan ✨

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/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/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 Ballotine
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)
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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 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)
£10.00

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

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

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'Eclat, 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 citrused 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 Chenevieres
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 Goulley
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

ROSE

Le Campuget,
Syrah/Grenache Blend
Rovereto, Chiarlo
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

RED

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

 £9.50  £35.00

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

 £10.00  £37.00

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

 £11.00  £42.00

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

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

 £60.00

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

 £67.00

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

 £75.00

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.*

 £90.00

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

 £150.00

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

 £150.00

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