

# ISAAC'S

ISAAC'S Seasonal set menu combines classic flavours with modern techniques, drawing global influence and championing British Ingredients.

## To Start...

Carrot & Cumin Soup, <i>confit orange, herb oil</i> (G)(VE)	£8
Warm Salad of Barbary Duck Leg, <i>sweet potato, crispy kale, chilli</i> (F/S)	£12
Chicken Liver & Cognac Mousse, <i>carrot, apricot, spelt bread</i> (G/MI/SD)	£11
Macerated Heirloom Tomatoes, <i>watermelon, Thai basil, ewes curd</i> (MI)(V)	£10
Poached Southcoast Hake, <i>lobster bisque, pickled fennel</i> (CR/FI/S/MI/SD)	£13

## To Follow...

Roasted Rump of Lamb, <i>braised shoulder, BBQ courgette, black garlic, pomme fondant</i> (E/C/MU/SD)	£28
Roasted Stone Bass, <i>spinach &amp; potato brinjal, wild mint yoghurt</i> (F/MI/MU/SD)	£25
Braised Pearl Barley, <i>watercress velouté, English asparagus, poached hens egg</i> (G/E/SD)(VEO)	£22
Stuffed Breast of Chicken, <i>chorizo &amp; ricotta farce, white bean &amp; tarragon cassoulet, chicken sauce</i> (E/MI/SD)	£25
BBQ Maitake mushroom, <i>roasted leek, mizuna, truffle vinaigrette</i> (SD/S)(VE)	£23

## To Finish...

'Rhubarb & Custard', <i>steamed rhubarb sponge, crème anglaise, rhubarb &amp; white wine syrup</i> (G/E/M/SD)(V)	£11
Lemon & Ginger Delice, <i>sauce suchard, chocolate &amp; miso ice cream</i> (G/S)(VE)	£10
Whipped Chocolate Cremeux, <i>yoghurt, mango, passionfruit</i> (S/E/MI)(V)	£12
Brown sugar tart, <i>raspberry, banoffee ice cream</i> (G/E/MI/SD)(V)	£11
Selection of British Cheeses, <i>apricot chutney, grapes, biscuits</i> (G/MI/SD)	£16

(V) Vegetarian (VE) Vegan (VEO) Vegan Optional 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

### ALLERGEN STATEMENT

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 allergy or dietary requirements, please alert a member of the team prior to ordering.

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ISAAC'S Grill Menu showcases classic comfort foods in our own signature style

## Snacks & Sharers...

Rosemary Focaccia, <i>cultured butter</i> (G/MI)(V)	£5.5
Cured Meat Board, <i>apricot chutney, grissini, pickles, olives</i> (G/SD)	£19
Baked Normandy Camembert, <i>chilli Jam, Rustic baguette</i> (G/MI)	£19
Black pudding croquettes, <i>burnt apple ketchup</i> (G/E)	£9.5
Cauliflower Cheese Croquettes, <i>golden beetroot piccalilli</i> (G/E/MI/C/MU/SD)(V)	£9.5

## Classics...

Fish & Chips, <i>crushed peas, tartare sauce, chunky chips</i> (G/F/E/C/SD)	£17.5
ISAAC'S Beef Burger, <i>two Aubrey Allen patties, cheese sauce, gherkins, seasoned chips</i> (G/S/E/MI/C/MU/SD)	£21
Korean Chicken Burger, <i>buttermilk chicken thigh, Asian slaw, Korean BBQ sauce, seasoned chips</i> (G/FI/S/MI/C/MU)	£20
Moving Mountains Burger, <i>Smoked applewood, apricot chutney, pickles, seasoned chips</i> (G/S/C/SD)	£18.5

## From The Grill...

All our steaks are sourced from award winning butcher Aubrey Allen and are served with chunky chips, grilled tomato, portobella mushroom & your choice of sauce

10oz Ribeye (C)	£37
10oz Sirloin (C)	£35
8oz Bavette (served medium) (C)	£27.5
Peppercorn sauce (S/MI/MU/SD) - Bearnaise sauce (E/MI) - Bone marrow sauce (SD)	

## Sweets...

Chocolate Brownie, <i>sauce suchard, vanilla ice cream</i> (G/E/MI)	£8.5
Selection of Ice Creams & Sorbets, <i>Fresh seasonal berries, strawberry syrup</i> (S/MI)	£7

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