



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

Small Plates ...

Jerusalem Artichoke Soup, Foccacia, crispy mushrooms, truffle cream (VE) (G/SD)	£10
Smoked Trout, Potato rosti, dill crème fraiche, pickled kohlrabi (F/MI/MSD)	£13
Roasted Heritage Beetroot, Whipped Yorkshire goats cheese, compressed pear, pumpkin seed brittle (V) (G/MI/SD)	£11
Pressed Ham Shank, Picalilli, granny smith apple, sourdough, pickled shallot (G/M/SD)	£14

Roasts...

‘A Grand Roast Sharing Board’

The ultimate comfort food, Traditional British Roast Dinner built to share featuring meat from award winning British Butchers Aubrey Allen. Select one meat per person which will be served to share with aged beef fat roast potatoes, honey roasted root vegetables, tender stem broccoli dressed in caper and lemon dressing, BBQ hispi cabbage, accompanying condiments & Roasted Bone Marrow Gravy

Roast Rump Cap of Beef, Creamed Horseradish (G/E/MI/C/M/SD)	£29
Roast Leg of Lamb, Mint Sauce (G/E/MI/C/SD)	£26
Breast of Maize Fed Chicken, Cranberry Ketchup (G/E/MI/C/SD)	£24
Wellington of Braised Root Vegetables, Wholegrain Mustard (G/E/MI/C/M/SD)	£23

Mains...

Roasted South Coast Cod Potato terrine, mussel & champagne cream, BBQ baby leek (MO/F/MI/SD)	£27
Confit Cauliflower Butterbean puree, golden raisin, curried coconut sauce (G/M/SD) (VE)	£20

Sweet Plates...

Bramley Apple Tart, Brown butter crumble, brandy caramel, clotted cream ice cream (G/S/E/MI/SD)	£12
Spice Poached Pear, Ginger Crumb, plant based vanilla ice cream, spiced red wine, honeycomb (VE) (G/SD)	£11
Earl Grey Sticky Toffee Pudding, Miso toffee sauce, vanilla ice cream (G/S/E/MI)	£13

(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.



Selection of British Cheeses, apricot chutney, grapes, biscuits (G/MI/SD) £16

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

Snacks & Sharers...

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

Classics...

Fish & Chips, crushed peas, tartare sauce, chunky chips (G/F/E/C/SD)	£17.5
ISAAC’S Beef Burger, two Aubrey Allen patties, cheese sauce, gherkins, seasoned chips (G/S/E/MI/C/M/SD)	£21
Korean Chicken Burger, buttermilk chicken thigh, Asian slaw, Korean BBQ sauce, seasoned chips (G/F/S/MI/C/M)	£20
Plant Based Burger, Smoked applewood, apricot chutney, pickles, seasoned chips (VE) (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/M/SD) - Bearnaise sauce (E/MI) - Bone marrow sauce (SD)	

Sweets...

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

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