ISAAC'S

Isaac's seasonal menu combines classic flavours with modern techniques, drawing global influence and championing British Ingredients.

Small Plates

Roasted Parsnip Soup, Curry oil, spiced parsnip crisps, focaccia (VE) (G/MU) £11
Game & Prune Terrine, Fig chutney, pickled beetroot, sourdough (G/S/SD/MU) £15
Whipped Chilli Ricotta, Textures of squash, mixed seed granola, spiced balsamic (MI/SD) £12
Smoked Salmon & Crab Rillette, Lemon crème fraiche, salmon keta, cucumber & rye bread (F/CR/MI/G) £16

Large Plates

Braised short rib of Beef
Whipped potato, glazed baby carrot, rendang jus (MI/C/SD) £28
Pan Seared Fillet of Hake,
Crushed potato & squash, leek & sprout compote, cider & grain mustard velouté (F/MI/MU/SD) £25
Celeriac & Wild Mushroom Wellington,
garlic whipped potato, glazed roots, cranberry reduction (VE)(G/C/MU) £20
Turkey Ballontine,
Sage & onion stuffing, goose fat fondant, brussels sprouts, pickled cranberries, turkey gravy (SD/C/MI) £25

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

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

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)

Sweet Plates

Mince Meat Tart,
Pumpkin seed frangipane, whipped brandy clotted cream, macerated golden raisins (G/E/MI/SD/S) £12
Whipped Dark Chocolate Tofu,
Stem ginger & mandarin ketchup, ginger crumb & orange sorbet (VE)(S/G) £11
'A Grand Festive Mess',
Whipped orange mascarpone, cranberry compote, figgy pud, cinnamon meringue (MI/E) £13
Selection of British Cheeses, Fig chutney, grapes, biscuits (G/MI/MU/SD) £16

Sweets

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

(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

STATEMENT 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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