Modern British food inspired by a French influence using fresh ingredients TSAAC'S



FOR THE TABLE -----

Stone baked baguette Netherend 💉 Mixed olives 🔸 butter, olive oil and balsamic (G/SD/MI) £7.50

Sicilian olives (V) (G/P/M/N/MI) £6.00

STARTERS

Pea, mint and courgette soup Crumbled vegan feta and Lemon oil 😽 Horseradish crème fraiche (G) £13.00 £8.00

Pressing of ham Puv lentils. Diion mustard puree (G/E/C/M/SD) £11.00

Asparagus and prosciutto Poached egg, hollandaise (G/S/E/MI/SD) £11.00

Terrine of avocado 🤸

Heritage tomatoes, balsamic

Smoked salmon

(G/F/MI)

(S/SD)

£12.00

Calamari Garlic and lemon mayonnaise (G/MO/S/E) £12.00

ISAAC'S CLASSIC

Nachos ø Guacamole, pico de gallo, crème fraiche (G/C/M)£12.00

........... Crispy Oyster Mushroom 🥖 Black garlic mayonnaise (G/S) £9.00

SALADS

Caesar

Baby gem, croutons, hard cheese and anchovies (G/F/E/S/MI/SD/M) £12.00

Greek

Feta, tomatoes, olives, cucumber gem lettuce, peppers and onion (MI/SD) £12.00

Add Grilled chicken breast £8.00, Smoke salmon (F) £11.00

🝠 Vegetarian | Vegan 🔸

TO SHARE

Charcuterie board Cured meats, chutney and baguette (G/SD) £19.00

BURGERS

Double burger Bun, double patty, bacon, Comté, onion rings, and hips (G/S/E/MI/M/SE/SD)

SIGNATURE MAINS

Rump of lamb Gratin potato, petits pois à la française, Roquefort blue cream, red wine jus (G/E/MI/C/SD) £28.00

Sea bass and king scallops Parmenter, pea puree, sauce vierge (MO/F/MI) £28.00

Bavette 227g (Served medium) £25 Sirloin 284a Ribeye 284g

£33.00

Our steaks are 28 day dry aged grass fed beef sourced from renowned

All steaks are served with portobello mushroom, beef tomato, chunky chips.

Peppercorn (MI) Red wine (SD) Béarnaise (G / S / E /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

PLANT BASED AND VEGETARIAN

Risotto of sautéed girolles Asparagus, parmesan and truffle oil (MI/SD) £22.00

Beetroot potato gnocchi 🍠 Roquefort Blue cream sauce (G/E/MI/SD) £22.00

Provençale vegetable tart 🔆 Fricassee of white beans 🛧 Rocket and sweet pepper vinaigrette (G/M/SD) £19.00

Fennel, plant cream and spring onions (SD) £20.00

SIDES

Sautéed spinach 🐈 £5.00

Salted chunky chips 🤸

French beans 💠 £5.00

£5.00

Truffle and parmesan chips (MI) £6.00

Tender stem broccoli 🔧 £5.00

Giant onion rings (G) 🌶 £6.00

DESSERTS

Crème Bruléé Madeleines biscuits (G/E/MI) £9.00

Banana bavarois 🔰 Toffee popcorn and liquid toffee (G/S/E/MI/SD) £10.00

Raspberry mille-feuille Raspberry sorbet (G/E/MI) £9.00

Griottines cherries (S/SD) £10.00 Ice creams and sorbet

Cherry opera 💠

Plant-based vanilla ice cream (G/S) £10.00

Chocolate fondant 🔸

Please ask a member of the team (MI) £6.00

FRENCH AND BRITISH CHEESES

Miller's artisan biscuits and apricot chutney (G/MI/SD) Choose three types for £10.00 or all six to share for £18.00

| Barkham Blue | Bath Soft Cheese | Roquefort |
|-------------------|--------------------|---------------|
| Local blue cheese | Soft cheese | Blue cheese |
| (MI) | (MI) | (MI) |
| Double Gloucester | Camembert | Sainte-Maure |
| Semi-hard | French soft cheese | Goat's cheese |
| cheese (MI) | (MI) | (MI) |

£20.00 Roquefort Blue burger Bun, double patty, bacon

Plant based burger Linseed bun, beetroot burger, chips onion marmalade and vegan mayonnaise (G/SD/S) £17.00

Baked camembert

(MI/SD)

£19.00

£20.00

.....

(MI/C/SD)

(G/S/MI/SD)

£22.00

£22.00

Sweet chilli jam baguette

Double chicken burger

jam, onion rings and chips

(G/S/E/MI/M/SE/SD)

Bun, double chicken burger Comté, chili

Corn fed chicken and confit leg

Lyonnaise potato, sweetcorn purée

Pommes Anna, fennel, pineapple jus

Vermouth, spring onion cream

Confit pork belly

blue cheese, onion rings, chips (G/S/E/MI/M/SE/SD)£21.00

STEAKS

£34.00

£36.00

Fillet 227g

butchers Aubery Allen who utilise only the top 1% of grass fed beef from the UK

Add a complimentary sauce of your choice

ISAAC's

FOR THE TABLE

Stone baked baguette 🌶 Netherend butter, olive oil, balsamic (G/SD/MI) £7.50

..... Mixed olives 🔸 Sicilian olives (V) (G/M/MI) £6.00

STARTERS

Pea, mint and courgette soup 🥖 Crumbled vegan feta, Lemon oil (G) £8.00

Pressing of ham Puy lentils, Dijon mustard emulsion (G/E/C/M/SD) £11.00

Calamari Garlic and lemon mayonnaise (G/MO/S/E) £12.00

TO SHARE

Charcuterie board Cured meats, chutney, baguette (G/SD) £19.00

Baked camembert 🔰 Sweet chilli jam baguette (MI/SD) £19.00

SALADS

Caesar Baby gem, croutons, hard cheese, anchovies (G/F/E/S/MI/SD/M) £12.00

Add Grilled chicken breast £8.00, Smokes salmon (F) £11.00

🔰 Vegetarian | 💑 Vegan

member of staff prior to ordering.

Smoked salmon Horseradish crème fraiche (G/F/MI) £13.00

Asparagus and prosciutto Poached egg, hollandaise (G/S/E/MI/SD) £11.00

Terrine of avocado Heritage tomatoes, balsamic (S/SD) £12.00

SIGNATURE MAINS

Corn fed chicken and confit leg Lyonnaise potato, sweetcorn purée Vermouth and spring onion cream (MI/C/SD) £22.00

SIDES

Tenderstem broccoli 🍠

French beans 🔰

Beef fat roast potatoes £5.00

£28.00

Truffled cauliflower cheese 🖋 (MI/E/SU) £6.00

Barkham Blue Local blue cheese

Double Gloucester Semi-hard cheese (MI)

(MI)

Bath Soft Cheese Soft cheese (MI) Camembert

French soft cheese

FRENCH AND BRITISH CHEESES

Miller's artisan biscuits and apricot chutney (G / MI / SD)

Choose three types for £10.00 or all six to share for £18.00

(MI)

Roquefort Blue cheese (MI) Sainte-Maure Goat's cheese (MI)

SUNDAY ROAST

Traditional roast utilising produce from our award winning butchery supplier Aubrey Allen showcasing the finest British Meats.

All of our roasts are served with beef fat roast potatoes, seasonal vegetables braised beef stuffed Yorkshire puddings and red wine gravy.

ROASTS

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Sirloin of beef 28 day dry aged sirloin of beef (G/MI/SD) £30.00

Leg of lamb Slow roasted leg of south west lamb (G/MI/SU) £26.00

(G/MI/SD) £26.00

Tamworth Pork

Confit belly of Tamworth Pork

Isaac's triple roast All three roast meats (G/MI/S) £36.00

Provençale vegetable tart 🛧 Rocket, sweet pepper vinaigrette (G/M/SD)

PLANT BASED AND VEGETARIAN

Beetroot potato gnocchi 🌶 Worcester Blue cream sauce (G/E/MI/SD) £22.00

DESSERTS

£19.00

Crème brûlée 🌶 Madeleine biscuits (G/E/MI) £9.00

Raspberry sorbet

(G/E/MI)

£9.00

Raspberry mille-feuille

Banana bavarois 🌶 Toffee popcorn, liquid toffee (G/S/E/MI/SD) £10.00

Cherry opera 🔩 Griottines cherries (S/SD) £10.00

Ice creams and sorbet Please ask a member of the team (MI) £6.00

Chocolate fondant 📩 Plant-based vanilla ice cream (G/S) £10.00

..... Sea bass and king scallops Parmenter, pea puree, sauce vierge (MO/F/MI)

..... Greek 🥖 Feta, tomatoes, olives, cucumber gem lettuce, peppers, onion (MI/SD)

£12.00

£5.00

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(MI/E/SU) £6.00

WHITF WINF



ROSE WINE

Tempranillo Rose, Mesta, Castille, Spain Candied strawberry, Cranberries, Off dry finish

£7.20



Avesso, Vinho Verde, Leme Vinho Verde, Portugal Light and crisp with a hint of green apples



Off The Charts Viognier, Bruce Jack Wines, Swartland, South Africa Classic Viognier, peaches and apricots with a touch of brioche



Watervale Riesling. Jim Barry Wines South Australia. Honey, peach and apple, a beautiful



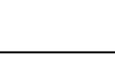
Les Colombiers. Chardonnay, Villa Noria, France Lightly citrused with an infusion of apple.



..... Mariana Rose,

Herdade do Rocim Alenteio, Portugal Crisp finish with an apricot and red berry





RICH

Eric Louis,

Loire France

£85

Gaia Assyrtiko

Santorini, Greece

long finish

£95

£110

Burgundy, France

£150

Wild Ferment, Gaia Wines,

FINE WINE

wine to share with friends.

S

Les Montrachin, Sancerre,

A big Sancerre making a bold statement, White

Peach, Flint, Citrus, making this a truly decadent

An interesting wine from Aegon Islands, beautifully

brioche with a cean prescion that continues into a

Along the Palms, Chardonnay,

A rich and classic Chardonnay, pineapple, orange

Sonoma Valley, California, USA

Michael Gayot Meursault,

hazelnuts, bread and a hint of oak.

Nuanced with a touch of traditionality. Roasted

zest and a crisp finish.

Railway Hill, Simpsons Pinot Noir Rose, Kent England A beautiful showcase of English wine, with lychee, strawberries and peach. Perfect for that summer day

£55.00 V

S

RFD

SILK

Colheita Tinto, Penisuala de Setubal, Portugal Black Fruit, Spice and compote.



Big Buzz, Grenache Noir, Caves Fonjoya, Languedoc, France Blueberries, redcurrants and a hint of pepper.

£33 V £9

Alavesa Rioja. Mavela Bideona Rioia, Spain Cloves with dark fruits and a beautiful oaky roundness.

£45 f11

Le Petite Lestrille Bordeaux

Rouge, Chateau Lestrille, Bodeaux, France Easy to drink with a beautiful plummy finish



Talo, Primitivo di Manduria, San Marzano, Puglia, Italy Opulent with ripe brambles.

£44 £11

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

£11.5 £47

This is Not Another Lovely Malbec, Matias Riccitelli. Mendoza, Argentina Wild raspberry, Plums, Graphite. This is truly a Malbec without the makeup.



V

Village Pinot Noir, Yering Station, Victoria, Australia Elegant with a savoury cherry finish.

£54

Mendo Blendo, Tolini Vineyard, Peterson Winery California, USA Blackberry, plums and cedar.



£65

£94

Pinot Noir, Bourgogne, Ropiteau Freres, Burgundy, France Oaked with a supple red cherry finish.

Les Vallons de la Solitude, Chateau-Neuf-du-Pape Rhone, France A traditional du-Pape with black fruit, garrigue and has a layered finish.

£88 V (S)

Gaia Estate Gaia Wines Peloponnese, Greece Herbaceaus with black pepper and damson.

FINE WINE

Language of Yes, Syrah Santa Maria Valley, 2021 California, USA A beautiful Syrah, tapenade, violets and bursting with dark fruit and tannins.



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

£125

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

£150

Cabernet Sauvignon, Stags Leap Chimney Rock 2021, California, USA Mocha, Cherry and Blacurrant combine to showcase the best that American Wines have to offer



Piedmont Italy Effervescent with peach and apricot. Essensia Orange Muscat,

California USA

Moscato d'Asti,



£28

V

Sauternes, Castelnau de Suduirat £44 Bordeaux, France Barley Sugar, Peach, Pineapple



Prosecco Extra Drv. Canal Grando White peaches, pear and apples.

FIZZ & CHAMPAGNE V



Pet Nat Rosado, Lia. Red Apple, Pear, Blossoms



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

£12 £47

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



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

£15 £80

Simpsons Wine Estate Brut Kent, England Raspberry sorbet, red cherry, apricot.



Simpsons Wine Estate Rose Kent, England Whiteflowers, brioche, citrus



DESSERT WINE





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.





WHITE WINE

AROMATIC AND FRUITY DRIVEN

S Satellite Spy Valley Sauvignon Blanc

MARLBOROUGH, NEW ZEALAND This New Zealand Sauvignon Blanc shows rounded, tropical notes of mango, pineapple and papaya, married to fresh perfumes of elderflower, lime and bergamot, and finishes long.

£9.25 **P**£1S **£**8.50

V Bodegas Castro Martin A2O Albarino

GALICIA. SPAIN This wine has a vibrant minerality accompanied by aromas and flavours of peaches, melons, citrus fruit and honey, with a long lasting finish.

£47

V Nyala Sauvignon Blanc

WESTERN CAPE, SOUTH AFRICA A crisp, mouth-watering wine with powerful gooseberry and citrus flavours. However, because it's from a hot climate it also has some tropical fruit notes.

£S1

Monte Clavijo rioja blanco RIOJA. SPAIN

Soft apple, lemon and honied fruit flavours with delicate floral notes and a well balanced palate

fiS1

FRUITY & RIPE

Alto Bajo Chardonnay

CENTRAL VALLEY, CHILE This Chardonnay is deliciously fruit flavours with a tiny hint of vanilla.



V Francis Blanchet Pouilly-Fumé Calcite

LOIRE VALLEY, FRANCE Made from Sauvignon Blanc grapes this delicious wine has great body with aromas of citrus and apricot. The particularly hot summer gave it sweetness and smoothness.

🖣 175ml 🛛 🖤

f48

LIGHT AND FRESH

Cap Cette Picpoul de Pinet LANGUEDOC-ROUSSILLON, FRANCE

Crisp and firm with green fruit and a rich spicy fruit edge, a truly outstanding wine.

______fi12.50 _____fiS6.50 fi8.75 Circa Pinot Gridio VIW SOUTH WALES, AUSTRALIA

This wine displays aromas and flavours of pear and green apples. The palate is crisp and fresh with bright fruit characteristics.

fi8.25 fi11.50 fiS4

La Chablisienn Chablis Le Finage

WRGUNDY, FRANCE Aromas of white fruit and citrus, with hints of minerality. It is well-balanced with fresh acidity on the finish.

fi62

Kudu Plains Chenin Blanc

VESTERN CAPE, SOUTH AFRICA

Fresh citrus and peach flavours with zippy acidity and a refreshing finish.

fi10 fi29.50 fi7 25

V Tuffolo Gavi PIEMONTE, ITALY

This is a fantastic example of Gavi, with floral aromas and intense ripe citrus fruit flavours, with a long, mouthwatering finish.

Fi9. fi1S.25. IfiS8

Sustainable wines

We have carefully hand-picked a selection of wine from producers who share our sustainability values. Their winemaking principles include organic certified farming, ethical working conditions and targets for reducing carbon emissions, waste, and water usage.

RED WINE

RICH AND BOLD

Villa dei Fiori

Primitivo Puglia PUGLIA, ITALY Well-balanced, with notes of ripe redberries and delicious warm spices.



Little Eden Shiraz Cabernet

MURRAY DARLING, AUSTRALIA Smoky, spicy, cherry and leather notes on the nose. Complex palate with firm but ripe tannins and powerful fresh finish.



S V Esquinas de Argento Malbec

MENDOZA, ARGENTINA This superb Malbec offers vibrant aromas of red cherry, ripe plum, blackberry and truffie flavours, with a long lingering finish and velvety tannins. Deeply rooted in the soils of Mendoza at the foothills of the Andes Mountains, Bodega Argento produces wines packed with character.



SV Vivanco Rioio

Reserva RIOJA. SPAIN Aromas and flavours of cinnamon and sage, as well as mature black and red fruit; plum, cherry and damson.

fi45

SV Journey's End Single Vinevard Shiraz

STELLENBOSCH. SOUTH AFRICA Ripe raspberry aromas with peppery spice and a hint of chocolate on the nose. Packed with red berry fruit and a delicious vanilla edge.

Vegan

fi45

S Sustainable

ROUNDED AND BALANCED

Chateau La Croix Ferrandat St-Emilion BORDEAUX, FRANCE

Ripe and rounded with plum, bramble fruit and blackcurrant flavours. Medium-bodied with soft tannins and a long, fresh finish.

fi44

Lorosco Reserva Carmenere

COLCHAGUA VALLEY, CHILE Plush and full-bodied, with an array of blueberry, plum and oak-softened cassis fruit.



V Nyala Cabernet Sauvignon

WESTERN CAPE, SOUTH AFRICA Smooth and full of blackberry and blackcurrent flavours, with a touch of sweet spice on the nose and a soft, full palate of juicy plums.

fiS1

Alto Bajo Merlot CENTRAL VALLEY, CHILE

Intense aromas and flavours of ripe plums, sweet spices, coffee, chocolate and delicate smokey



Domaine Pavelot Savigny les Beaune Rouge 1 er Cru BURGUNDY, FRANCE The palate is full bodied and very well balanced with fine acidity, layers of earthy notes and black fruit flavours.

fi66

LIGHT RED FRUITS

V Les Nuages Pinot Noir

LOIRE VALLEY, FRANCE A light yet intense red with redcurrant and spice flavours. This wine has a smooth, fresh finish.

fi 41

El Muro Tinto Tempranillo Garnacha ARAGON. SPAIN This is a soft, fruity, easy-going red with bags of dark berry fruit and just a twist of pepper on the finish.

Please ask a member of staff should you require guidance.

Fi7.25. fi10. fi29.50

ENGLISH

V Silver Reign Brut KENT, ENGLAND Moreish English sparkling, made using the Chaarmat method (like Prosecco), with notes of pear, lime and elderflower.

• fi9. fi51 Chapel down Rosé KENT, ENGLAND Ripe and fruity rosé, with delecate summer pudding notes of stewed raspberry, strawberry and blackberry. fi44

Balfour Liber Bacchus

KENT, ENGLAND Textured and complex. with flavours of elderflower. hedgerow and cedar wood and a spicy fnish. fi42

Rosé

S Chateau de Berne Esprit **IGP** Mediterranee Rose

PROVENCE, FRANCE Refreshing, uncomplicated rose featuring cranberries, strawberries and peaches plus a fragrance of southern French herbs.



Wandering Bear Rose VESTERN CAPE, SOUTH AFRICA Fruity, rasberryish rose from Pinotage grapes. A mouthful of juicy watermelon and red berries.

fi7.25 fi10 fi29.50

PROVENCE, FRANCE Fruity, with delicate herbal notes: redcurrents and rasberries plus adjusting of



oregano and rosemary.



This is a full and fruity ruby made in the classic style. It

has aromas of luscious red fruits and robust. rich fruity

fi42

flavours of blackberry, plum and cherry

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fi6.25

fi⊿



fi8.75 fi4S

.....

CHAMPAGNE

SV Champagne Bonnet

Grand Reserve Brut CHAMPAGNE, FRANCE Well-structured Champagne blend, with floral perfumes followed by lemon, grapefruit and red apple on the palate.

> fi61 fi14

Champagne Bonnet S V Rosé

CHAMPAGNE, FRANCE Delightful pink Champagne, with raspberry, redcurrant and alsond notes, from vinyards famous for sparkling rosé.

Delicate and elegant on the palate, but with

Pommery Brut

The nose shows aromas of small red fruits

delicately flavoured with a touch of richness

such as raspberry: the palate is fresh.

fi14.50 . fi64 **Pommery Brut**

CHAMPAGNE, FRANCE

S.V.Royal NV

CHAMPAGNE, FRANCE

SPARKLING

Vaporetto Prosecco NV

Soft, fruity and refreshing with notes of citrus

fiS8.50

Vitelli Prosecco Rosé NV

and floral notes with an elegant finish.

fiS8.50

100ml

A classic pink prosecco with hints of red fruits

good vivacity. The perfect aperitif

S V NV

champagne.

fi77

fi81

VENETO, ITALY

VENETO, ITALY

fi8.25.

<u>fi8.25</u>.

🛡 50ml

fi4.75

and pear. Elegantly floral.