

TO SHARE

Charcuterie board

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

Stone baked baguette

Olive oil, balsamic
(G/SD/MI)
£7.50

Baked camembert

Sweet chilli jam baguette
(G/MI/SD)
£19.00

Mixed olives

Sicilian olives
£6.00

SMALL PLATES

Crispy oyster mushroom

Black garlic vegan mayonnaise
(G/S)
£9.00

Spiced lamb rissoles

Coriander and mint chutney
(G/C/S/SD)
£8.00

Bruschetta

Heritage tomato, basil, bocconcini
(G/SD/MI/S)
£7.50

Salt and pepper squid

Lemon and garlic mayonnaise
(M/G/E/SD/MO)
£8.00

Ham and cheese croquette

Caponata
(M/G/E/SD/MI/C)
£7.50

Nacho's

Guacamole, Pico de Gallo
(G/SD)
£7.50

ISAAC'S HOT DOGS

Bratwurst sausage

Sauerkraut, tomato ketchup
(M/G/E/SD/MI/C)
£14.00

Plant based frankfurter

Sauerkraut, tomato ketchup
(M/G/S/C)
£14.00

Served with Pretzel bun, mustard seed slaw, chunky chips

Add: Chilli jam £2.00 (SD) Add: bacon & onion bits £2.00 (SD)

SOMETHING SWEET

Banana bavarois

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

Cherry opera

Griottines cherries
(S/SD)
£10.00

Vegetarian



Vegan



Isaac's late night menu is a chance to enjoy relaxed dining after hours.

We utilise seasonal ingredients to create comfort food, snacks and small plates in in a casual environment

A LA PALA SOURDOUGH ARTISAN PIZZAS

Heritage tomato & bocconcini

Tomato sauce, mozzarella, basil oil, crispy basil
(G/S/MI/SD/C)
£18.00

Slow braised beef shin, bolognese sauce, jalapeno

Tomato sauce, mozzarella, tarragon
(G/SD/MI/C)
£16.00

Prosciutto ham, wild mushrooms, Roquefort cheese

Tomato sauce, mozzarella, tarragon
(G/SD/MI/C)
£18.00

St- Maure goats cheese and chilli jam

Tomato sauce, mozzarella, rocket
(G/S/MI/SD/C)
£18.00

Gluten free bases and vegan mozzarella are available on request

FRENCH AND BRITISH CHEESE

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

Barkham Blue
Local blue cheese
(MI)

Double
Gloucester
Semi-hard
cheese (MI)

Bath Soft
Cheese
Soft
cheese
(MI)

Camembert
French soft
cheese (MI)

Roquefort
Blue cheese
(MI)

Sainte-Maure
Goat's cheese
(MI)

COCKTAILS £12.00

Old Fashioned,

Bourbon, Brown sugar, Angostura

Aviation,

Gin, Crème de Violette, Maraschino, Lemon Juice

French Martini,

Vodka, Pineapple Juice, Lemon Juice, Raspberry Liquor

Arancia Collins,

Arancia Gin, Lemon Juice, Soda Water

Margarita,

Tequila, Cointreau, Lime Juice

Daquiri,

Rum, Lime Juice, Simple Syrup

Negroni,

Gin, Campari, Sweet Vermouth

Manhattan,

Rye, Vermouth, Angostura

Gin Martini

Dirty or Dry, Gin, Vermouth

Vodka Martini

Dirty or Dry, Vodka, Vermouth

Mojito,

Rum, Mint, Lime, Soda

Paris Rouge,

Vodka, Lemon Juice, Raspberry, Champagne

WHITE WINE

Wild Garden, Chenin Blanc,
Cape Coast, South Africa.
*A typical showcase of Chenin with
honeydew, mango and green apples.*

 £8.40  £32

Cotes de Gascogne,
L'Eclat, Sud Ouest, France
*Off dry with hints of lychee, pineapple
and lemon.*

 £9.40  £36

Le Montaloux, Picpoul de
Pinet
Languedoc, France
*Light and crisp with a minerality that
ends with Granny Smith apples.*

 10.40  £40

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

 £11.40  £44

Andrea di Pec, Pinot Grigio,
Friuli-Venezia Giulia, Italy.
*Balanced and herbeaceous with notes
of fresh lime*

 £12.15  £47

Ibbotson Family Vineyard
Sauvignon Blanc,
Marlborough, New Zealand
*Passionfruit, melon and a host of
tropicality.*

 £12.65  £49

Monte Pele, Macon Villages
Dom Chenevieres
Burgundy, France
*Waxy lemon with a burst of citrus and
apples.*

 £53

Lagar de Cevera,
Albarino
Rias Baixas,
Galicia, Spain
*Pineapple, quince and a hint of lemon
that elevates this decadent white.*

 £60

Gavi di Gavi,
Rovereto, Chiaro
Piedmont, Italy
*A delightful Gavi with peaches pears and a hint
of white pepper.*

 £64

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

FINE WHITE

Gaia Assyrtiko
Wild Ferment, Gaia Wines,
Santorini, Greece
*An interesting wine from Aegean Islands, beautifully
bricche with a clean precision that continues into a
long finish.*

 £83

Along the Palms, Chardonnay,
Sonoma Valley, California, USA
*A rich and classic Chardonnay, pineapple, orange
zest and a crisp finish.*

 £92

Phillipe Bouzereau, Meursault,
Burgundy, France
*Nuanced with a touch of traditionality. Roasted
hazelnuts, bread and a hint of oak.*

 £120

SWEET WINE

Essenia Orange Muscat
Essenia, Quady, California, USA
Marmalade, clementine and candied orange a real grand introduction to Orange Wine

 £12.73  £37

Castelnau de Suduiraut, Sauternes
Bordeaux, France
Brioche and peaches a fantastic traditional Sauternes.

 £15.07  £44

Moscato d'Asti, Nivole
Michele Chiaro,
Piedmont, Italy
An effervescent sweet wine with bursts of apricot and peach.

 £28

ROSE

Le Campuget,
Syrah/Grenache Blend
Languedoc, France
*A fresh summer wine that has wild
strawberries and grapefruit running
through it.*

 £8.65  £33

Tramari Primitivo
San Marzano
Puglia, Italy
*A delightfully lively wine with
peaches, raspberries and wild
cherries.*

 £9.65  £37

Cotes de Provence
Rose
Aumerade Style
Provence, France
*A true expression of Provence, stone
fruits, strawberries and just a little
hint of vanilla.*

 £11.90  £46

Ultimate Provence Rose
Provence, France
*Apricot, citrus and red berries come
together to make a long lasting fresh
treat of a wine.*

 £14.65  £57

RED

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

 £8.65  £33

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

 £9.65  £37

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

 £10.90  £45

Les Colombiers Pinot Noir
Villa Noria, Languedoc, France
*Silky and gentle bursting with black forest
fruits.*

 £11.90  £46

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

 £12.40  £48

Olivier Ravier, Fleurie
Beaujolais, France
*A superb showcase of this variety, cranberry,
mocha and a slight granite finish.*

 £12.90  £50

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

 £13.65  £53

Crozes-Hermitage, Les
Jalets,

Jaboulet Aine
Rhone, France
Daked with a supple blackfruit finish.

 £60

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

 £65

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

 £75

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

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

FORTIFIED 50ML

Starboard Batch 88 Quady
California, USA
Rich, spicy and a little bit cheeky.

 £6  £55

Barros Tawny Port 20 Years
Douro, Portugal
Port that's full of fruit and oak.

 £9  £95

FIZZ & CHAMPAGNE

Prosecco Extra Dry,
Canal Grando,
Veneto, Italy
White peaches, pear and apples.

 £9  £40


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

 £11  £47



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

 £17  £70

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

 £18  £82

London Clay Brut NV
Essex, England
Green Apple, Lemon Zest, Ruby Grapefruit.

 £12  £53

London Clay Rosé Brut NV
Essex, England
Raspberries, Cranberries, Red Apples

 £13  £55

Perrier Jouet Champagne Grand Brut
Champagne, France
Brioche, Peaches, Intense

 £24  £120

Perrier Jouet Champagne Blason Rosé
Champagne, France
Raspberries, Strawberries, Violets

 £35  £160

Levin 0% Blanc de Blancs Non Alcoholic
Villa Noria, Languedoc, France
Lemon Zest, Tropical Fruit, Acacia

 £6  £29

 125ml  BTL

 Bottle  175ml

 Sustainable

 Vegan

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.