

Appetisers

CAVIAR 120

30g Oscietra caviar, egg yolk, egg white, shallots, crème fraîche and blinis

MALDON OYSTERS

Served with pickled shallots and fresh lemon

3 for £16 | 6 for £30 | 12 for £55

FOIE GRAS 18

with homemade brioche and seasonal fruit jam

PISTACHIO DIP 16

Creamy roasted pistachio and feta dip, a hint of chilli, served with toasted bread (v)

CRISPY CHICKEN 14

Tender and crispy pieces of chicken breast served with yuzu mayonnaise

CRUDITÉS 12

Organic raw vegetable selection with hollandaise sauce (v)

PADRÓN PEPPERS 10

Deep-fried small green peppers from northern Spain with sea salt (ve)

MIXED NUTS 6/10

Almonds, cashews, pecans and macadamias roasted with Piment d'Espelette pepper (ve)

GORDAL OLIVES 6/10

Gordal pitted olives (ve)

Starters

STEAK TARTARE 22

Beef fillet, Dijon mustard dressing, Lilliput capers, shallots, quail egg and Guttiau bread

TUNA TARTARE 21

Yellowfin tuna marinated with ponzu dressing, guacamole, tobiko wasabi roe and wasabi

COURGETTE FLOWERS 18

Two stuffed with ricotta on tempura and blossom honey (v)

VITELLO TONNATO 18

Veal loin, Isabel tonnato sauce

WHITE ASPARAGUS 16

Grilled served with hollandaise sauce (v)

BURRATA 15

Served with seasonal tomatoes, apricot and basil (v)

SCALLOP 15

Hand-dived scallop, aguachile, samphire blackberries and radish

Salads

ARTICHOKE SALAD 15/20

Confit artichokes, rocket, manchego cheese and sesame tuile (v)

CORN SALAD 10/15

Roasted and crispy corn, pomegranate, parsley and Datterino tomatoes, lemon dressing (ve)

SEASONAL LEAVES 10/15

Vibrant seasonal leaf salad with lemon dressing (ve)

ISABEL SALAD 10/15

Baby gem, Caesar dressing, croutons and parmesan cheese (v)

Spiced grilled chicken supplement 5/8



@ISABELMAYFAIR



Pasta & Rice

LOBSTER LINGUINE 48

Lobster meat, rich langoustine sauce,
chives and lemon

CHAMPAGNE RISOTTO 35

Acquerello aged Carnaroli rice, shallots, parmesan
Billecart-Salmon Réserve champagne and gold leaves

RICOTTA & SPINACH RAVIOLI 26

Fresh filled pasta, brown butter sauce,
crispy onion, sage, fresh truffle and aged Parmesan (v)

GNOCCHI AL PESTO 25

Fresh gnocchi with homemade pesto, basil, parmesan,
pine nut and sundried tomatoes (v)

Mains & Grill

T-BONE 126

1kg beef T-bone, ideal to share

WHOLE LOBSTER 120

800g grilled lobster with hollandaise sauce gratin

WHOLE DOVER SOLE 80

Grilled Dover Sole with roasted potatoes and evoo,
ideal to share

220G BEEF FILLET 50

21 day aged, served with sweet potato purée,
confit potato, homemade beef jus

250G RIB EYE 45

30 day aged, served with sweet potato purée,
confit potato, homemade beef jus

JOHN DORY 40

John Dory fillet with mojo verde and fennel salad

LAMB CUTLETS 35

Served with baba ghanoush and Swiss chard

BEEF SHORT RIB 30

12-hour slow-cooked beef short rib glazed
with bulgogi sauce, pak choi and pickled black radish

SEA BASS 30

Grilled Sea Bass served with olives,
Datterino tomatoes and parsley

BLACKENED CHICKEN 26

Grilled chicken supreme marinated with Cajun spices,
carrot purée and 24-hour chicken jus reduction

Express Lunch

MONDAY - SATURDAY | 12PM - 3.45PM

Main course 20

Two courses 30

Three courses 36

Sauces

all 5

Béarnaise sauce (v)

Peppercorn sauce (v)

Hollandaise

Mint chimichurri (ve)

Sides

all 12

Sable Carrots (v)

Roasted potatoes with herbs (ve)

Seasonal greens (ve)

Roasted Courgettes (ve)

Whole avocado with chilli and sesame
(ve)

(ve) vegan | (v) vegetarian | please inform your waiter if you have any food allergies

a 15% discretionary service charge will be added to your bill | prices include VAT