



isabel's

RESTAURANT & BAR

Sunday Roast

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STARTERS

Isabel's Prawn Cocktail Cups GF DF 7
 Our House classic of Atlantic Prawns & Marie Rose Sauce in Crispy Baby Gem Lettuce Cups. Garnished with Cucumber, Tomato & Lemon.

Halloumi Skewers, Greek Yoghurt, Pomegranate & Chive 7.5
 A generous drizzle of Authentic Greek Yoghurt dressed in tangy Pomegranate Molasses and juicy Pomegranate Seeds. This Mediterranean-inspired dish is then finished with Skewers of Halloumi & Micro Mint.

Baby Caesar w/ Homemade Croutons & Candied Bacon Crumb V GF Option Available 7
 Crisp Baby Gem Lettuce tossed in our Zesty Caesar Dressing and Garnished with Homemade Croutons, Finely Grated Parmesan & Candied Bacon Crumb.

Sticky BBQ Belly Pork Bites & Citrus Slaw GF DF 7.5
 Our infamous Slow Braised Sticky Belly Pork topped with Crackling & Chive, delivered to you in bite sized pieces. The perfect starter, done the Isabel's way.

French Onion Soup w/ Parmesan Crisp & Caramelised Red Onion Jam V GF VG Option Available 7.5
 Savour the comforting warmth of our Homemade French Onion Soup, a timeless classic and Authentic Recipe. Our piping hot bowls of soup are finished with a Gourmet garnish of Parmesan Crisp and Red Onion Jam.

ROAST & MAINS

Roast Plates will be served on a bed of Goose Fat Potatoes (vegan substitute available), Maple Glazed Carrots & Parsnips, Caramelised Shallot Puree, Sage and Onion Stuffing and crowned with Isabel's Signature Yorkshire Puddings.

VG DF GF Option Available

Choose from:

Lemon & Thyme Chicken 18.5
Roast Sirloin of Beef 19.5
Rosemary & Garlic Slow Roast Leg of Lamb 20.5

Pan Roasted Salmon & Buerre Blanc GF DF Option Available 18
 The Pan Roasted Salmon sits on a bed of Creamy Pomme Puree & Wilted Spinach, Charred Leeks topped with succulent Atlantic prawns and finished with a Rich Buerre Blanc Sauce.

Pan Fried Gnocchi w/ Brown Butter & Sautéed Wild Mushroom VG DF 17
 A harmony of winter ingredients, perfectly balanced to provide you with a wholesome filling plate of Garlic & Thyme Pan Fried Gnocchi sautéed Wild Mushrooms, wilted Spinach, fresh Chive and a crispy topping of Parsnip Crisp.

All mains are to be accompanied with sharing bowls of
 - Apple & Cider Braised Red Cabbage - Roasted Root Vegetables - Steamed Seasonal Greens

VG Options Available

UPGRADE SIDES

Isabel's specialise in giving you everything and more, take a look at our upgrades to complete your Sunday experience. Indulge in some decadence... because why not?

Triple Cheese Cauliflower Bake 5.5 V **Pomme Dauphinoise 5.5** V GF **Isabel's Creamed Spinach 5** V **House Fries 5** GF VG

DESSERTS

Sticky Toffee Pudding 7
GF V VG DF Option Available
 Our Decadent Sticky Toffee Pudding is the perfect finale for our Sweet-Toothed guests. This sweet treat is accompanied by a luscious dollop of Clotted Cream. Choose from Whipped Vegan Cream or Homemade Custard.

Chocolate Brownie Indulgence 6.5
V
 Handmade Chocolate Brownie, Lavished with Madagascan Vanilla Cream, Fudge & Honeycomb Pieces.

Cheese Board V 8.5
 A selection of Locally Sourced Cheese's accompanied by Smoked Salt Butter and an assortment of Crackers & Pickles.

GF Gluten Free

DF Dairy Free

V Vegetarian

VG Vegan

Some courses can be adapted for a gluten or dairy free option upon request. Please ask your server for vegan alternatives or for more information.