Lunch Menu



2 Courses £15 3 Courses £20

** Surplus prices on set menu deal

Small Plates

Hummus & Toasted Pitta Breads DF VG

Our luxuriously smooth Authentic Hummus is served drizzled in Extra Virgin Olive Oil, garnished with Harissa, Mediterranean Olives and accompanied with Toasted Pitta.

Thai Coconut Broth GF DF VG w/ Crispy Carrots, Toasted Sesame, Watercress, Chive Oil

A vibrant bowl of Thai inspired Soup, packed full of flavour. Its sweet carrot base is elevated by a mixture of Thai spices and vibrant garnishes that deliver a fusion of tastes and textures.

Sweet Potato Falafel Bites, GF DF VG Hummus, Pickled Shallot & Harissa

Our Authentic Falafel mix, delivered in bitesized pieces and served on a bed of silky traditional Hummus. The dish is then garnished with Pickled Shallots, Edible Flowers and a dusting of Harissa Powder.

BEST SELLER

Yakiniku BBQ Chicken Skewers DF

7.5

9

Succulent skewers of Chicken breast, marinated and grilled in Yakiniku BBQ Sauce. Lightly garnished with Toasted Sesame; this dish is now an Isabel's firm favourite.

Torpedo Prawns w/ Nori Salt & Bang Bang Sauce

Our Torpedo Prawns are fried to perfection with a crispy exterior. Tossed and seasoned in a Homemade Nori Salt and complimented with our spicy Bang Bang Sauce **(+2.50).

Lamb Kofta w/ Giant Couscous & Herb Yoghurt 9

A vibrant small plate, packed full of flavour. Our spiced mini Lamb Kofta's are presented on a bed of Giant Couscous, Herbaceous Yoghurt and Garnished with Micro Herbs and Pomegranate **(+2.50).

Mains

Isabel's Wrap

Our Homemade Wrap is a symphony of big flavours. Served warm, our Tenderly Roasted Peppers are accompanied by a Red Onion Jam, Fresh Baby Spinach, creamy Cheddar Cheese and a splash of Tangy Heat from our House Sriracha Mayo. This dish is served with House Fries.

Choose From: Harissa & Lime Chicken, Sweet Potato Falafel, BBQ Belly Pork

Cod Goujon Ciabatta Sandwich

16.5

16

15.5

Our Homemade Cod Goujons are fried to perfection and served in a Toasted Ciabatta Roll. Placed on a bed of Shredded Lettuce and crowned with a dollop of Tartar Sauce. This British Classic is now one of our Lunchtime Essentials **(+1.50). This Original Recipe starts with crisp Baby Gem Lettuce, tossed in a zesty Caesar Dressing; generously showered in Parmesan & Garlicky Croutons.

Upgrade to a Classic Caesar with Candied Streaky Bacon, Oven Roasted Chicken & Anchovies **(+2.50).

Peri Peri Chicken GF DF

w/ Garlic New Potatoes & Wilted Spinach

Isabel's Caesar Salad Bowl GF option available

Succulent Chicken Breast, Oven-Roasted to perfection in our House Peri Peri Sauce. Served with Crispy Garlic New Potatoes and Wilted Baby Spinach **(+2.50).

Isabel's Steak Sandwich

4oz Chopped Sirloin Steak marinated in Garlic & Thyme, served on toasted Ciabatta Bread, lathered in Peppercorn Mayonnaise and a bed of peppery Rocket Salad. An epic lunchtime treat **(+3.00).

16.5

18

12.5

BEST SELLER

Sticky BBQ Beer Braised Pork Belly GF DF

w/ Citrus Slaw & Crackling

Our Infamous Slow Braised Belly Pork in a Sticky BBQ Sauce is served with a Citrus Slaw, topped with Pork Puff and Chive. A dish that guarantees satisfaction.

Four Cheese Tortelloni

17.5

w/ Nduja & Chive Cream Split Sauce

This dish boasts a harmonious blend of flavours, from the punchy Nduja Sausage to the creaminess of the Four Cheese filling; and all the way down to the silky Cream and Chive Sauce. A dish is not to be overlooked **(+2.00).

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.

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Sides

5.5

7.5

House Fries GFDFVG4.5Thinly cut fries with a crispy golden exterior, tossed in Sea Salt.

Chilli & Garlic Fries DF VG

Our House Fries are tossed in an oriental-inspired Salt & Chilli Seasoning and garnished with Spring Onion and Red Chilli.

Broccolini w/ Leek & Herb Crumb DF VG 5.5

Gently sautéed Broccoli Stems & Leeks, seasoned to perfection and ready to compliment your choice of main.

Rocket, Beetroot & Feta Salad GF DF V **5.5** Peppery Rocket Leaf tossed in a classic French Dressing,

garnished with vibrant Roasted Beets and sprinkled with Feta.

Isabel's Pepperoni Mac & Cheese 7.5

Our famous Mac & Cheese has a brand new look. Oven-Baked with a Marinara Sauce and a generous helping of sliced Pepperoni. Thank us later.

Desserts

Espresso Martini Tiramisu 🗸 🗸

Layers of Whipped & Sweetened Mascarpone, Savoiaradi Biscuits, Isabel's Exclusive Espresso Coffee Blend & Amaretto Liquor.

Chocolate & Biscoff Doughnut V

Triple Chocolate filled Doughnut drizzled with Caramel Biscoff Sauce & Crumbled Biscoff Biscuit **(+1.50).

Chocolate & Caramel Indulgence GF DF VG **7.5** This Chocolate Pastry is filled with a gooey Caramel centre and topped with a rich chocolate Ganache. Topped with a Hazelnut crumb and drizzled in Coconut Dulce De Leche **(+1.50).

Isabel's Sunday Roast

Have you tried our infamous Sunday Roast yet?

Between 12pm - 7pm each and every Sunday, we offer a selection of Roast Dinners & A La Carte dishes.

Book online www.isabelsburton.co.uk

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