

While You Wait

If you've saved yourself all day for the full Isabel's experience and can't wait for your food to arrive, be sure to order a "while you wait". Perfect for the centre of the table and with you in a flash.

Warm Ciabatta Rolls V **6**
Our freshly baked breads are served straight from the oven, accompanied by Whipped Butter, Smoked Sea Salt and Aioli.

Mediterranean Olives GF DF VG **3.5**
A mixture of Green and Black Olives Marinated in a Mediterranean Herb blend. A table sharer essential and with you in a heartbeat.

Isabel's Specials

Ask your server today about our monthly specials.

Our talented team of Chef's regularly showcase their creativity with a selection of seasonal produce and culinary innovation.

Small Plates

Panko Halloumi V **8**
w/ Arrabbiata Sauce & Herb Crumb
Delicious bite-sized pieces of Authentic Halloumi Cheese encased in a fragrant Breadcrumbs. Accompanied by a punchy Arrabbiata Sauce and topped with fresh Micro Basil.

Torpedo Prawns **9**
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.

Sweet Potato Falafel Bites & Hummus **7**
GF DF VG
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**
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.

Four Cheese Tortelloni **9.5**
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 that is not to be overlooked.

Signature Bowls

Thai Coconut Soup w/ Crispy Carrots, Toasted Sesame, Watercress & Chive Oil **9**
GF DF VG
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.

Isabel's Caesar Salad Bowl GF *option available* **13.5**
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).

Mediterranean Bowl **14**
This Mediterranean inspired Salad is a vibrant combination of traditional and authentic flavours. Giant Couscous, Hummus, Pomegranate, Sumac & Parsley Onions, Charred Tomatoes, Rocket, Feta & Toasted Pitta; A well balanced bowl of fresh ingredients and honest cooking.

Choose From:
Sweet Potato Falafel VG ,
Harissa & Lime Chicken or Grilled Halloumi V (+2.50).

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.

Large Plates

Cumbrian Curly Sausage & Truffle Mash 18 w/ Caramelised Onion Gravy & Roasted Shallots

A British Classic reworked into an indulgent plate bursting with flavour. This hearty dish is packed full of comforting luxury from our Caramelised Onion Gravy to the Truffle Infused Mash Potato.

Asian Spiced Short Rib w/ Chilli & Yuzu New Potatoes & Kimchi Mayo 22.5

This oriental inspired fusion dish combines the bold spices of Asian cooking with the perfect balance of citrus and heat. A harmonious dish packed full of flavour that will only leave you wanting more.

BEST SELLER

Sticky BBQ Beer Braised Pork Belly w/ Citrus Slaw & Crackling 16

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.

Isabel's Katsu Bowl 17

Our Vegan Friendly Signature Katsu Recipe is served on a bed of sticky Asian Rice and accompanied by Charred Spring Onions and a sprinkle of Red Chilli.

Choose From:

Panko Prawns or Smoked Tofu

Signature Sirloin Steak Bowl 24.5

Our premium offering of Garlic & Thyme Marinated Sirloin Steak, seared and cooked to perfection is accompanied by Skin on Fries tossed in Garlic Butter and served with a crisp Rocket Salad. Or even choose to upgrade to Truffle Mash Potato (+2.50).

Choose From: Peppercorn Sauce or Truffle Jus

Pan Fried Chicken Breast w/ Chicken Crackling Crumb, Honey Mustard Sauce & Crushed New Potatoes 18.5

Our Chicken Breast is Pan Fried and oven-roasted for a succulent delivery of juicy, tender Chicken. Accompanied by Crushed New potatoes, Wilted Spinach, a luscious Honey & Mustard Sauce and a generous dusting of Chicken Crackling Crumb.

Garlic & Parsley Pan Fried Cod w/ Cumin Spiced Carrot Puree & Samphire 19

A delicate piece of Fish cooked to perfection and placed proudly on a bed of silky Carrot & Cumin Puree. This dish is then finished with Carrot Crisps blanched samphire for added texture and a burst of flavour.

Sides

House Fries 4.5

Thinly cut fries with a crispy golden exterior, tossed in Sea Salt.

Chilli & Garlic Fries 5.5

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

Truffle Mash 6

Our luxuriously smooth Mash Potato is a rich accompaniment that pairs well with most dishes. This epic side is not to be overlooked.

Broccoli w/ Leek & Herb Crumb 5.5

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

Garlic Mushrooms 5.5

Chopped Portobello Mushrooms sautéed in Garlic & Thyme Oil and garnished with Parsley Butter and Chives.

Rocket, Beetroot & Feta Salad 5.5

Peppery Rocket Leaf tossed in a classic French Dressing, garnished with pickled 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

Passionfruit Crème Brûlée 7

Chefs' Signature dish makes a return in epic fashion. This luxuriously smooth brûlée has a sweet yet tart twist with vibrant bursts of Passionfruit running throughout.

Espresso Martini Tiramisu 7.5

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

Chocolate & Caramel Indulgence 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.