

The background is a textured teal color. A solid gold vertical bar runs down the center. In the top right corner, there are two white snowflake illustrations and several small gold dots. In the bottom left corner, there is a gold pine cone and some gold pine needles. In the bottom center, there is a white snowflake illustration. A thin gold curved line starts from the bottom right and extends towards the center.

# isabel's

RESTAURANT & BAR

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## Main Menu

Available from 12:30pm

As the nights draw in, we're bringing warmth and indulgence back to Burton with our brand-new winter menu. Expect comforting dishes, bold flavours, and the same premium experience that's made Isabel's a name to celebrate.

This year has been a milestone for us, with the hugely successful launch of Isabel's in Zakynthos – a dream brought to life thanks to the support of our incredible community here at home. And while we settle into the season with cosy plates and winter cocktails, the taste of a new year fills us full of excitement for bigger flavours and even bigger opportunities that lie ahead....

## 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 Bread Selection V

Our assortment of locally baked Breads is served straight from the oven, accompanied by Whipped Butter with Smoked Sea Salt & Aioli.

6.5

### Mixed Olives GF DF VG

Greek Olives marinated in a Mediterranean Herb Spice and Olive Oil blend. A table sharer essential and with you in a heartbeat.

4

### Caramelised Red Onion Hummus VG DF

Silky Hummus served with sweet Caramelised Red Onion, Crispy Chickpeas & homemade Crostini's.

6

### Honey & Truffle Camembert Sharer V

Goopy Camembert brimming with flavour. Accompanied by our homemade Crostinis and a Caramelised Red Onion Chutney.

14

## SMALL PLATES

### Mac & Cheese Arancini V

Crispy golden Arancini filled with our signature Mac & Cheese recipe oozing with Mozzarella, set on a rich Marinara base and showered with Reggiano Parmesan and fresh Basil.

9

### Maple Glazed Pigs in Blankets DF

Smoky Sausages wrapped in crisp streaky Bacon, glazed with sweet Maple, served alongside a refreshing Celeriac & Apple Slaw finished with fresh Chive.

10

### Yakiniku Chicken Skewers DF

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

9.5

### Roasted Beets Medley GF VG

A vibrant mix of roasted beets with tangy pickled Shallots, drizzled in a rich Balsamic Glaze and finished with a smooth Butter Bean Purée.

9

BACK BY POPULAR DEMAND

### Seafood Brioche Loaf & Caviar

Caramelised Brioche Loaf topped with a luscious Seafood medley, crowned with luxurious Caviar & Edible Flowers.

10

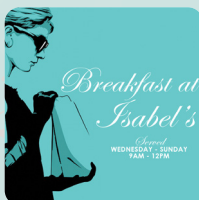
### Roasted Heritage Tomato Soup VG DF GFO

Roasted Heritage Tomato Soup Slow-roasted heritage tomatoes blended into a velvety soup, enriched with garlic and basil, finished with a drizzle of olive oil and toasted bloomer.

8.5

## ISABEL'S WEEKLY SCHEDULE

WED - SUN



WED - SAT



WEDNESDAY



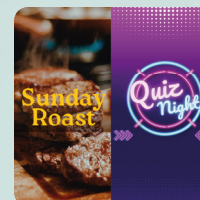
THURSDAY



FRI & SAT



SUNDAY



GF Gluten Free

DF Dairy Free

V Vegetarian

VG Vegan

VGO Vegan Option Available

GFO Gluten Free Option Available

Some courses can be adapted for a gluten or dairy free option upon request.

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## Main Menu

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ISABEL'S  
SPECIALS  
ASK YOUR  
SERVER  
TODAY

## LARGE PLATES

**Honey Garlic BBQ Chicken** [GF] 21  
Oven roasted Chicken Breast lathered in a Honey and Garlic glaze, served on a bed of rich BBQ sauce, Crispy New Potatoes, Wilted Spinach and topped with a Parmesan Crisp.

TOP SELLER

**Chicken Souvlaki & Oregano Fries** 22.5  
Marinated Chicken Breast skewered and grilled served on a Toasted Pitta with homemade Tzatziki, Tomato & Red Onion. Straight from Isabel's Zakynthos.

**Caramelised Cauliflower Steak** [VG] [GF] 18  
Thick-cut Cauliflower Steak roasted until golden and caramelised, served with fresh Chimichurri and finished with Crispy Garlic for a bold, vibrant plant-based dish.

### Isabel's Festive Dinner \*

Succulent Turkey Roulade filled with Thyme Stuffing, served alongside Pave potato, Celeriac Puree, Maple-glazed Carrot, Stuffing, Pigs In Blankets and proper Gravy.

\*Available throughout December

**Salmon, Leek & Atlantic Prawn Pie** 23.5  
Flakey chunks of Salmon Fillet, Sautéed Leeks and fresh Atlantic Prawns baked in a creamy White Wine & Parsley Sauce. Served on a bed of Chive Mash & topped with a Sea Salt & Herb Filo crust.

**Hot Honey Halloumi Rigatoni** [V] [GFO] 16.5  
Crisp Halloumi folded through Rigatoni Pasta in an Italian inspired Tomato-Cream Sauce. Finished with a drizzle of Hot Honey and Fresh Herbs. **Add Chicken +3**

**Sticky BBQ Beer Braised Belly Pork** [DF] [GF] 18.5  
Our famous Slow Braised Belly Pork in a sticky BBQ Sauce is served with a Citrus Slaw & topped with Pork Puff & Chive. A dish that guarantees satisfaction.

## STEAK

**Sirloin 6oz** [GF]

28

**Ribeye 8oz** [GF]

34

Our premium offering of Garlic & Thyme marinated British Steak is seared and cooked to perfection. Accompanied by Skin on Fries tossed in Garlic Butter and served with a crisp Rocket Salad.

**Upgrade:** Truffle Mash +2

**Sauce Options:** Peppercorn Sauce or Truffle Jus

## SIDES

**House Fries** [VG] [DF] [GF] 4.5  
Golden, crispy Fries tossed in Sea Salt – the perfect side to any dish. **Upgrade:** Truffle & Parmesan Fries +2

**Pigs in Blanket Mac & Cheese** 7.5  
Our creamy Macaroni and Cheese is loaded with Cumberland Sausage Meat, Candied Bacon Crumb and Chive.

**Truffle Mashed Potato** [VG] 6

Creamy, buttery Mash infused with the rich aroma of Truffle for a luxurious side.

**Garlic Mushrooms** [V] [GF] 5.5  
Wild Mushrooms sautéed in Garlic & Thyme Oil and garnished with Chive.

**Braised Red Cabbage** [DF] [VG] 4.5  
Tender Red Cabbage slow-cooked with Red Wine Vinegar, Apple Cider and warm spices.

## SUNDAY

Roast plates come served on a bed of Goose Fat roasted Potatoes, (Vegan substitute available) Maple glazed Carrots and Parsnips, caramelized Shallot Puree, traditional Pork Stuffing and crowned with Isabel's signature Yorkshire Pudding, finished with a rich Gravy.

**All mains are accompanied with sharing bowls of:**

Apple & Cider Braised Red Cabbage | Maple Roasted Carrots | Steamed Seasonal Greens

**Lemon & Thyme Roasted Chicken Breast**  
20

**Roast Sirloin Beef**  
22

**Sides:**

**Triple Cheese Cauliflower Cheese** [V] 5 | **Pigs In Blankets** [DF] 4.5

[GF] Gluten Free

[DF] Dairy Free

[V] Vegetarian

[VG] Vegan

[VGO] Vegan Option Available

[GFO] Gluten Free Option Available

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## BREAKFAST

Available 9am - 12pm

### The Isabel's Breakfast GFO

Free-range Poached Eggs, Smoked Back Bacon, handmade Pork Sausages, Black Pudding, Slow-roasted Cherry Tomatoes, seasoned Hash Brown Bites, Portobello Mushrooms, BBQ-braised Pork belly Baked Beans, and Toasted Bloomer.

14.95

### Botanical Breakfast Bowl VG GFO

A nourishing and colourful bowl featuring Sweet Potato Falafel, Smashed Avocado, Portobello Mushrooms, Cherry Tomato Confit, Grilled Asparagus, Wilted Spinach, and Toasted Bloomer fingers. Wholesome, hearty, and 100% plant-based.

11.95

### Chocolate Indulgence Waffles V

An artisan Belgian Waffles crowned with fresh strawberries, drizzled in silky Belgian Chocolate sauce, scattered with rich White Chocolate and Fudge pieces, finished with Chef's premium Chocolate selection.

12.5

### Burnt Ends Benedict GFO

Tender, sticky Barbecue Pork burnt ends layered with Wilted Spinach on Toasted Bloomer Bread. Topped with a Poached Egg and blanketed in silky Hollandaise — a bold, flavour-packed take on the brunch classic.

12.5

### Isabel's Açai Bowl V GFO

A vibrant blend of Açai fruit purée, layered with Greek Yogurt, house-made Granola, fresh Banana, Strawberries, Raspberries, Blueberries, and Pomegranate. Finished with a drizzle of Biscoff Sauce and a biscuity crumble for irresistible crunch.

10

### Very Berry French Toast V

Thick-cut Brioche soaked in a Cinnamon-infused Custard, pan-fried to golden perfection. Topped with a medley of fresh seasonal Berries, a dusting of Powdered Sugar and served with a drizzle of warm Maple Syrup.

12.5

### Avocado & Whipped Feta Toast V VGO GFO

Smashed Avocado and a Poached Egg served on toasted Ciabatta Bread topped with crumbled Authentic Greek Feta, Pomegranate and garnished with Edible Flowers & Chives.

10

### Smoked Salmon Brioche GFO

Delicate Smoked Salmon with Wilted Spinach and two Poached Eggs atop toasted Brioche. Finished with a zingy Hollandaise for a bright, balanced bite.

12

### Bacon Sando GFO

Smoked back Bacon, grilled to crisp perfection and served between slices of freshly baked Bloomer Bread. A beloved classic.

8

### Sausage Sando GFO

A hearty breakfast Sausage, seasoned with fragrant herbs, tucked into warm Bloomer Bread. Comforting, savoury, and satisfying.

8

## SIDES

£2.5 for any Breakfast Side

Poached Eggs | Black Pudding | Mushrooms | Hash Brown Bites +1

V

VG

V

## DRINKS

Isabel's Mimosa

7

Isabel's Super Smoothie

6

Kinder Bueno Triple Chocolate Shake

6

Perfect Matcha

6

Choose your flavour:

Blueberry / Strawberry / White Chocolate / Vanilla

## £10 Express Lunch\*

Available Alongside our Main Menu Wednesday - Saturday from 12:30pm - 4:30pm\*

### Isabel's Wrap

Grilled Soft Tortilla Wrap filled with Roasted Red Peppers, Cheddar Cheese, Red Onion Jam, Baby Spinach, Sriracha Mayo & a choice of Protein. All wraps are served warm.

**Choose From:** Garlic & Herb Roasted Chicken, Grilled Halloumi V  
Sweet Potato Falafel VG

### Pork, Stuffing & Pesto Ciabatta

Slow-roasted Pork layered with Herby Stuffing and a vibrant Basil Pesto, served warm in a crisp Ciabatta Roll — rustic, hearty, and full of flavour.

### Truffle Mushroom Toast VG GFO

Sautéed Wild Mushrooms layered over toasted Bloomer, finished with a drizzle of Truffle Oil, Wilted Spinach, and a sprinkle of chives for a herbaceous finish.

### Creamy Cajun Halloumi Rigatoni GFO

Crisp Halloumi folded through Rigatoni in a velvety Tomato Cajun Cream Sauce. Finished with a drizzle of Hot Honey and Fresh Herbs.

#### Add a Side

House Fries or Baby Caesar Salad +3

GF Gluten Free

DF Dairy Free

V Vegetarian

VG Vegan

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