

STARTERS

Bread Selection Board V	6.5
w/ Whipped Butter and Sea Salt	
N'duja Dough Balls V VGO	7.5
w/ Hot Honey	
Mixed Olives VG DF GF	4.5
Yakiniku Chicken Skewers DF GFO	9.5
Burrata, Balsamic & Wild Tomato V	9
BBQ Belly Pork Skewers GF DF	9
Buffalo Popcorn Chicken	9
Halloumi Bites V	8.5
Panko Prawns w/ Volcano Mayo DF	9.5

GRILL

All Grill Plates are served with House Fries, Watercress Salad & Roasted Mediterranean Vegetables.

8oz Ribeye GF	32	Lamb Chops GF DF	26.5
Char-grilled Ribeye Steak brushed with a confit Garlic Butter.		Succulent char-grilled Garlic & Rosemary Lamb Chops.	
6oz Sirloin GF DF	28	Isabel's Grand Feast	36
British Beef Sirloin marinated in Garlic & Thyme.		Chicken Souvlaki, BBQ Belly Pork, Honey-glazed Ham Hock, Lamb Chops and BBQ Beans.	
Chicken Souvlaki	22.5	Sauce	3.5
Flame grilled Chicken Skewer marinated in Mediterranean Herbs, on a bed of Tzatziki, Salad and Toasted Pitta.		Pink Peppercorn Sauce / Blue Cheese Sauce / Chimichurri / Truffle Jus / Sailor Jerry's BBQ	

Upgrade: Sweet Potato Fries / Truffle & Parmesan Fries +1.5

BURGERS

Served with House Fries and Salad

Isabel's Signature Burger	15	Sailor Jerry's BBQ Chicken Burger	15.5
8oz Beef Pattie, American Cheese, Burger Sauce, Pickled Onion Rings & Salad.		Sesame Bun, Ranch Sauce, Monterey Jack Cheese, Shredded Lettuce, Pickle.	
The Quorn Royale VG	14.5	Dirty Burger	16.5
Vegan Pattie, Shredded Lettuce, Pickles & Chive Mayo.		Beef Pattie, BBQ Sauce, Candied Bacon Jam, Pulled Cajun Chicken, American Cheese, Jalapeños, Pickles & Crispy Onions.	

SIDES

Triple Cheese Mac & Cheese V	6.5
Upgrade: Truffle or Cheese Burger +2	
Pickled Onion Rings VG DF	4.5
Skin on Fries VG GF DF	4.5
Upgrade: Truffle & Parmesan +1.5	
Sweet Potato Fries VG DF GF	6
Grilled Tenderstem Broccoli VG DF GF	5.5
Brown Sugar Carrots VG DF GF	5.5

PASTA

Hot Honey Halloumi & Chicken Rigatoni GFO	16.5
Basil, Burrata & Mixed Tomato Linguine V VGO	14.5
Mediterranean Meatballs & Spaghetti	16.5
Creamy Cajun Steak Rigatoni GFO	19.5

PIES

All Pies are Served with Mashed Potato, Medley of Greens, Mushy Peas or Garden Peas & Gravy.	
Isabel's Steak Pie	15.5
Chicken, Ham, Leek & Thyme GF	15.5
Moo & Blue - Steak & Stilton	16.5

MAINS

BBQ Beer Braised Belly Pork DF GF	19.5	Creamy 'Marry Me' Chicken GF	22
Served with New Potatoes & Citrus Slaw.		Hasselback Potatoes & Tender stem Broccoli.	
Crispy Chilli Beef DF VGO	19.5	Greek Lemon & Garlic Seabass DF GF	22.5
Strips of Sirloin Beef tossed in a Sweet & Sour Sauce served with steamed Rice & Bamboo Leaf.		Zakynthos New Potato, Roasted Mediterranean Vegetables & Citrus Dressing.	
Aubergine Parmo VG	18	Honey Glazed Ham Hock GF	19
Thick cut Aubergine Fillet coated in Breadcrumbs topped with a Homemade Marinara Sauce and Cheese. Served with Skin on Fries & Salad.		Hasselback Potatoes, Wilted Spinach, Honey & Wholegrain Mustard Sauce.	

PIZZA

Classic Margherita V VGO	12	All American Meat Feast	15
Our signature Tomato base with Buffalo Mozzarella, Fresh Basil & a little drizzle of Olive Oil.		Buffalo Chicken, Sausage, Pepperoni, Bacon Jam & American Cheese.	
Garlic & Parmesan Pizza V VGO	10.5	Isabel's Signature Pizza	14.5
Buttery Garlic base, melted Mozzarella & a sprinkle of fresh herbs. Simple, Golden and Addictive.		BBQ Belly Pork, Crackling, Pickled Shallots and Chive.	
Pepperoni Paradise Pizza	13	Hot Tropic Hawaiian	14.5
Crispy Pepperoni over oozy Buffalo Mozzarella & our rich house Tomato Sauce.		Shredded Ham Hock & Caramelised Pineapple.	
Caesar's Palace	14.5	N'duja Belissimo	16
Pulled Chicken on a Garlic base with Mozzarella, Crispy Pancetta, Parmesan & Caesar drizzle.		N'duja Sausage, Burrata & Rocket.	
Wild Mushroom & Truffle V VGO	14.5	Add Toppings	2
Hand selected Mushroom variety and Spinach sautéed in Truffle oil topped with Parmesan.		Mozzarella Parmesan Pepperoni N'duja Pulled Cajun Chicken Jalapeño Grilled Mushrooms Fresh Chilli.	
		Gluten Free Base +3	

DESSERT

Matilda Cake V	9.5
A towering slice of rich Chocolate Cake, dripping in a triple Chocolate sauce.	
Dubai Chocolate Cookie Dough V	8.5
Gooey Cookie Dough loaded with molten Chocolate and a Pistachio Cream.	
Caramelised Apple Crumble VGO	6
Slow cooked Apple medley with Brown Sugar, topped with a golden buttery crumb. Served with Custard or Cream.	
Passion Fruit Crème Brûlée V GF	7
Our home-made velvety set Custard infused with sweet and sour notes of fresh Passion Fruit.	
Ice Cream GF VGO	5
3 Scoops	5
Your choice of Salted Caramel, Chocolate Heaven and Vanilla.	

isabel's

RESTAURANT • BAR • GARDEN

WEEKLY LINE UP



OPEN 7 DAYS A WEEK

Breakfast | Coffee & Matcha | £10 Lunch | Happy Hour

Everyday from
9am

Served All Day
Take-away available

Mon - Sat
from 12pm

Mon - Fri
4pm - 6pm