

ISABEL MAYFAIR

£100

APPETISERS

Marinated Nocellara and Kalamata olives with lemon and rosemary (vg)
Mixed roasted nuts

STARTERS

Yellowfin tuna tartare with guacamole, finger lime and tobiko wasabi pearls
Thinly sliced smoked duck breast with Arbequina olive oil
Spring tomatoes with fried courgette flower, basil and courgette purée (vg)

MAINS

Tortelloni filled with pecorino and black pepper with butter sauce (v)
Grilled wild seabass with braised leeks and chive butter sauce
Free-range chicken supreme with carrot purée, glazed baby carrots and chicken jus

SIDES

Roasted baby potatoes with fresh herbs (vg)
Corn salad with crispy corn, pomegranate and red datterini tomatoes (vg)

DESSERTS

Eton Mess, homemade French meringue, fresh berries
Sticky toffee pudding with butterscotch sauce and vanilla ice cream
Isabel's signature tiramisu with mascarpone cream, savoiardi sponge, espresso and cocoa

(vg) vegan | (v) vegetarian | please inform your waiter if you have any food allergies
a 15% discretionary service charge will be added to your bill | prices include VAT

