

ISABEL MAYFAIR

£150

APPETISERS

Marinated Nocellara and Kalamata olives with lemon and rosemary (vg)

Mixed roasted nuts

House-made focaccia with caramelised onion butter and Cantabrian anchovies

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

Grilled rib-eye steak with your choice of sauce

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

