

ISABEL MAYFAIR

BOWL FOOD MENU

SALAD BOWLS

- Marinated artichoke with herbed labneh and mint (v) 8
- Smoked duck breast, crispy duck leg, chicory and mixed greens 8
- Cacklebean egg, Cantabrian tuna and anchovies, olives and greens 8

PASTA BOWLS

- Tortelloni filled with pecorino and black pepper with butter sauce (v) 12
- Paccheri with slow-cooked beef shin ragù and parmesan 14
- Stuffed gnocchi with mozzarella and San Marzano tomato sauce (v) 10
- Casarecce with lobster, rich bisque and chives 15
- Creamy risotto finished with champagne 14

MEAT & FISH BOWLS

- Free-range chicken supreme with carrot purée and glazed baby carrots 14
- Halibut with white cocco beans and red datterini tomatoes 16
- Grilled seabass with braised leeks and chive butter sauce 14
- Lamb cannon with green sauce and mushrooms 18
- Grilled beef fillet with potatoes and peppercorn sauce 18
- Wagyu slider with cheese and caramelised onion 12

DESSERT BOWLS

- Sticky toffee pudding with butterscotch sauce and vanilla ice cream 12
- Lemon curd with yuzu ganache and sablé 12
- Mascarpone cream with savoiardi sponge, espresso and cocoa 11
- Eton Mess, homemade French meringue, fresh berries 10

(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

