

ISAAC'S



STARTERS

Heritage tomato & sweet potato soup (C/G) (V/E)

Olive bruschetta, basil oil

Sloe gin cured salmon (SD/G/M/F)

Mandarin, dill, pickled fennel

Pressing of confit venison & beef cheek (G/SD)

Pear purée, pickled cranberries, spelt croutons

Beetroot tartare (G/SD) (V/E)

Pomegranate, vegan feta, parsley oil, spelt crisp

MAINS

Ballotine of turkey, sage & smoked bacon (SD/C)

Fondant potato, parsnip purée, roasted shallot & port jus

12hr Slow braised shoulder of beef (G/SD/M/MI)

Celeriac gratin, heritage carrot, Cabernet sauvignon jus

Baked fillet of cod, gremolata gratin (MI/SD/G/F)

Pommes purée, caper, lemon & vermouth cream

Butternut squash & spinach pithivier (G) (V/E)

Heritage carrots, herb jus

DESSERT

Christmas pudding (SD/SY/E/MI/G)

Warm Armagnac & vanilla cream

Granny smith apple crème aux tart (G/S/E/M)

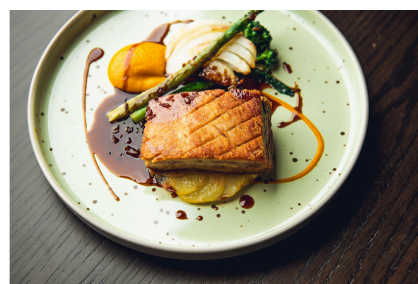
Blackcurrant purée

Sicilian lemon meringue pie (G/MI/E)

Macerated berries

Chocolate fondant (S/G) (V/E)

Plant based mint ice cream



Contains: C: Celery | CR: Crustaceans | MI: Milk | E: Eggs | F: Fish | G: Gluten | P: Peanuts | L: Lupin N: Nuts | M: Mustard | MO: Molluscs | S: Soya | SD: Sulphur dioxide | SE: Sesame

We can offer accurate information on ingredients, however, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are 'free from' allergens. If you have any specific dietary requirements please alert a member of staff prior to ordering.