

ISABEL MAYFAIR

Appetisers & Starters

ISABEL MARINATED OLIVES Pitted Nocellara and Kalamata olives with lemon and rosemary (vg)	6
MIXED LUXURY NUTS Mixed roasted nuts	6
PISTACHIO DIP Creamy pistachio dip with toasted bread (v)	15
CRISPY CHICKEN Tender crispy chicken breast with yuzu mayonnaise	16
PARMESAN CHOUX Choux with parmesan cream and lavender-infused honey (v)	12
CRAB BRIOCHE Citrus-marinated white crab with brioche toast and pink peppercorn	16
ANCHOVIES House-made focaccia with caramelised onion butter and Cantabrian anchovies	15
OYSTERS Carlingford oysters with shallot vinegar, lemon and Tabasco	15 / 28 / 50
CAVIAR 50g Oscietra or Beluga caviar with crème fraîche and blinis	145 / 325
SCALLOPS Hand-dived scallops with charred Margherita onion purée and hazelnut crumble	26
TUNA TARTARE Yellowfin tuna with guacamole, finger lime and tobiko wasabi pearls	22
MONKFISH CEVICHE Monkfish marinated in <i>leche de tigre</i> with pickled red onion	20
BEEF CARPACCIO Thinly sliced raw beef with pickled caperberries	28
WAGYU TOASTIE Akune Gold Wagyu with spicy mayonnaise and brioche toast (add caviar +£20)	50
LOBSTER SALAD Baby gem, avocado, lobster, mixed tomatoes and citrus emulsion	40
DUCK SALAD Smoked duck breast, crispy duck leg, chicory and mixed greens	25
TOMATO SALAD Spring tomatoes with fried courgette flower, basil and courgette purée (vg)	18
ARTICHOKE SALAD Marinated artichoke with herbed labneh and mint (v)	20
ISABEL NIÇOISE Cacklebean egg, Cantabrian tuna and anchovies, olives and greens	21

(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



Mains

LOBSTER LINGUINE Fresh linguine with Scottish lobster, rich bisque and chives	48
CACIO E PEPE Tortellini filled with pecorino and black pepper, butter sauce (v)	24
BEEF RAGÙ Paccheri with slow-cooked beef shin ragù and parmesan	26
WHOLE DOVER SOLE Grilled whole Dover sole with lemon and parsley	75
HALIBUT Channel Islands halibut fillet with white coco beans and red datterini tomatoes	40
SEABASS Grilled wild seabass with braised leeks and chive butter sauce	30
CHICKEN Free-range chicken supreme with carrot purée, glazed baby carrots and chicken jus	28
BEEF FILLET Grilled beef fillet with your choice of sauce	48
RIB-EYE Grilled rib-eye steak with your choice of sauce	45
SIRLOIN Grilled sirloin steak with your choice of sauce	42
CÔTE DE BOEUF (1KG) Grilled côte de boeuf on the bone	150

Sides

Charred asparagus with lemon and hollandaise (v)	12
Spring green cabbage with chilli, garlic and almonds (vg)	12
Whole avocado with sesame seeds and chilli flakes (vg)	12
Roasted baby potatoes with fresh herbs (vg)	12
Corn salad with crispy corn, pomegranate and red datterini tomatoes (vg)	12

Sauces

Peppercorn	6
Béarnaise	6
Coriander salsa verde	6

