

ISABEL MAYFAIR

The Mayfair Brunch

SATURDAYS 12PM – 3.45PM

THREE COURSES | £50 PER PERSON | CHOOSE ONE FROM EVERY COURSE

ADD BOTTOMLESS PROSECCO OR BRUNCH COCKTAILS £40

ADD BOTTOMLESS CHAMPAGNE BILLECART-SALMON £60

STARTERS

Wagyu Sliders

Akune Gold Wagyu with spicy mayonnaise in brioche buns

Tuna Tartare

Yellowfin tuna with guacamole, finger lime and tobiko wasabi pearls

Tomato Salad

Spring tomatoes with fried courgette flower, basil and courgette purée (vg)

MAINS

Isabel Niçoise

Cacklebean egg, Cantabrian tuna and anchovies, olives and greens

Cacio e Pepe Tortelloni

Tortelloni filled with pecorino and black pepper, butter sauce (v)

Paccheri Ragù

Paccheri with slow-cooked beef shin ragù and parmesan

Chicken Supreme

Free-range chicken supreme with carrot purée, glazed baby carrots and chicken jus

Steaks

Grilled rib-eye, sirloin or beef fillet (£10 supplement)

Sauces, all £6: Peppercorn | Béarnaise | Coriander salsa verde

DESSERT

Tiramisu

Isabel's signature tiramisu with mascarpone cream, espresso, and cocoa

Panna Cotta

Vanilla panna cotta with Gariguette strawberries and fresh raspberries

(vg) vegan | (v) vegetarian | please inform your server if you have any food allergies

a 15% discretionary service charge will be added to your bill | prices include VAT

