

ISABEL MAYFAIR

Express lunch

SUNDAY - FRIDAY | 12PM - 4.45PM

MAIN COURSE £19 | TWO COURSES £27 | THREE COURSES £35 (+ GLASS OF WINE £40)

COMPLIMENTARY TEA AND COFFEE

WINE OPTIONS

RED

Terrazas Malbec, Mendoza,
Argentina 2023

WHITE

Belguardo Vermentino, Maremma
Mazzei, Tuscany, Italy 2023

ROSÉ

Minuty Prestige, Côtes de
Provence, France 2023

STARTERS

Spring Tomato Gazpacho *Chilled spring tomato soup with seasoned tomato concassé*

Artichoke Salad *Marinated artichoke with herbed labneh and mint (v)*

Duck Salad *Smoked duck breast, crispy duck leg, chicory and mixed greens*

Fried Squid *Fried squid with creamy aioli*

MAINS

Cacio e Pepe *Tortellini filled with pecorino and black pepper, butter sauce (v)*

Seabass *Grilled wild seabass with braised leeks and chive butter sauce*

Chicken Milanese *Breaded chicken breast with rocket and parmesan*

Flat Iron Steak *Grilled flat iron steak*

DESSERTS

Madeleines *Freshly baked lemon and honey madeleines (v)*

Panna Cotta *Vanilla panna cotta with Gariguetta strawberries and fresh raspberries*

Affogato *Espresso with vanilla ice cream and Chantilly (v)*

Tiramisu *Isabel's signature tiramisu with mascarpone cream, handmade sponge, espresso, 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

