

# ISAAC'S

## SMALL PLATES

Homemade nachos, guacamole, pico de gallo, sour cream (VG)	£6.50
Add parmesan & truffle / chilli & cheese / cheese & bacon	+£2.50
Wings or wingless chicken, Frank's sauce, blue cheese dip (VG) (vegan version available)	£7.00
Mixed olives, pickled fennel (VG)	£5.50
Fried mushroom calamari, aioli (VG)	£7.50
Pain au levain, whipped marmite butter	£6.00
Baby back ribs, Memphis sauce	£7.00 & £12.00
Smashed avo & salmon tostada, pomegranate, lime & chilli	£13.00
Roasted beetroot salad, poached egg, spring onion	£11.00
Poached pear & burrata salad, pistachio, citrus vinaigrette	£12.00

## STEAKS

### 30 DAY AGED HEREFORD BEEF

New York strip 8oz	£31.00
Isaac's rib eye 10oz	£32.00
Isaac's fillet 8oz	£35.00
Boston 32oz rib	£85.00

### SAUCES

Blue cheese, peppercorn, béarnaise, red wine, Frank's hot sauce, Memphis BBQ sauce  
£2.00

## RAW BAR

Scallop Rockefeller, cheese crumb	£6.50	Scallop ceviche, chilli oil	£6.50
Rock oysters, lemon dressing	£6.50	Rock oysters Rockefeller, cheese crumb	£6.50
Classic beef tartare, sourdough toast, confit egg yolk	£14.00	Carpaccio of tuna, pickled fennel, soy & yuzu	£14.00

## SEAFOOD PLATTER

Octopus salad, oysters, mussels, scarlett prawns, dressed crab, tuna tataki

£40PP

## HEROES

SERVED WITH  
FRIES OR  
HOUSE SALAD

LOAD YOUR BURGER, DOG  
OR FRIES WITH CHILLI CHEESE  
+ £2.50

Isaac's short rib burger, house cheese sauce, brioche bun	£16.50
Fried chicken burger, ranch slaw, Frankie's buffalo mayo	£16.50
Plant cheese burger, pickled courgette, toasted bun (V)	£15.00
New york style hot dog, crispy shallots (vegetarian version available)	£15.50

## MAIN PLATES

Native lobster (half or whole), garlic butter, skin on fries	£28.00/£65.00
Maryland crab cakes, chargilled red pepper, chicory	£18.00
Roasted cod, mussel and saffron risotto	£22.00
New York style meatballs, grandmas tomato sauce, spaghetti, evoo	£17.00
Fried chicken and potato waffle, duck egg, Memphis BBQ sauce	£18.00
Slow cooked pork belly, Boston beans, charred corn ribs	£18.00
Mac & cheese with slow cooked beef brisket	£17.00
Mac & cheese with truffle & king oyster mushroom (V)	£17.00
Roasted cauliflower, garlic mayo, toasted almonds (VG)	£17.00

## EXTRAS

Isaac's fries £5.50 Add parmesan & truffle / chilli & cheese / cheese & bacon +£2.50 Collard greens, garlic & chilli oil £6.00  
Smoked mash, cheese topping £5.00 House salad, citrus vinaigrette £5.00 Sesame seed slaw, Gochujang mayo £5.00 Sweet corn ribs, aioli £5.00

## DESSERTS

Selection of British cheese, quince and grape compote, crackers	£13.00	The billionaire cookie - with salted caramel and vanilla ice cream (GF)	£8.00	Isaac's doughnuts "Birds" custard apple & blackberry compote, almond	£7.00	Banana knickerbocker glory, rum sauce, wafer biscuit (GF) (cinder toffee, chocolate curls & caramel pieces)	£7.00
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PLEASE ASK YOUR WAITER IF YOU REQUIRE ANY INFORMATION REGARDING ALLERGIES OR INTOLERANCES. PLEASE NOTE: THERE IS RISK ASSOCIATED WITH THE CONSUMPTION OF RAW SEAFOOD AND IT MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. ALL PRICES INCLUDE VAT AT THE CURRENT RATE. A DISCRETIONARY 12.5% SERVICE CHARGE, SHARED ENTIRELY WITH THE TEAM, WILL BE ADDED TO YOUR BILL.

## FIZZ & CHAMPAGNE

	125ml	BTL
Prosecco Extra Dry, Canal Grando   Italy NV <i>Pear, apple, white peach</i>	£9.60	£42.00
Crémant d'Alsace Cuvée Julien Brut, Dopff Au Moulin   France, NV <i>Traditional method, quince, white flowers</i>	£12.50	£48.00
Champagne Collet, Brut 1 <sup>er</sup> Cru Art Déco   France, NV <i>Extended lees ageing, biscuit, toast</i>	£16.00	£64.00
Champagne Collet, Brut Rosé   France, NV <i>Raspberries, mulberry, mandarin</i>	£17.00	£69.00
Champagne Perrier-Jouët, Grand Brut   France, NV <i>Brioche, soft peach, excellent intensity</i>	£21.00	£103.00
Champagne Perrier-Jouët, Blason Rosé   France, NV <i>Raspberry, strawberry, violet</i>	£150.00	
Champagne Perrier-Jouët, Belle Epoque   France, 2013 <i>Almond, white peach, pear</i>	£270.00	

## WHITE

### FRUIT

	175ml	BTL
Blanc de Blanc, Château Oumsiyat   Lebanon <i>Fruit, floral, mouthwatering</i>	£7.00	£28.00
Verdejo Rey Santo, Javier Sanz   Rueda, Spain <i>Floral, lime citrus, tropical apricot</i>	£7.80	£32.00
Sauvignon Blanc The Nest, Lake Chalice   Marlborough, New Zealand <i>Exotic fruit, blackcurrant leaf, gooseberry</i>	£10.00	£41.00
Chenin Blanc The Lark, Olifantsberg   South Africa <i>Honeyed citrus, pineapple, long finish</i>	£50.00	
Pinot Gris, Estate, Paringa Estate   Australia <i>Pink grapefruit, melon, smoky</i>	£55.00	

### MINERAL

Piquepoul Terret l'Arête de Thau   France <i>Grapefruit, citrus, crisp</i>	£8.50	£31.00
Pinot Grigio, Il Casone   Italy <i>Apricot, apple, linden flower</i>	£10.00	£37.00
Gavi del Comune di Gavi Fossili, San Silvestro   Italy <i>Crystalline lemon, mineral, green apple</i>	£10.50	£41.00
Greco di Tufo, Feudi di San Gregorio   Italy <i>Subtle peach &amp; pear, elderflower</i>	£50.00	
Chablis, Domaine Jean Goulley   France <i>Lemon zest, razor sharp acidity</i>	£68.00	

### RICH

Verdeca Talò, San Marzano   Italy <i>Green apple, pineapple, vanilla</i>	£7.80	£32.00
Chardonnay Gran Reserva, Viña Echeverría   Chile <i>Toasty, tropical fruit, vanilla</i>	£9.00	£34.00
Viognier 1753, Château de Campuget   France <i>Nectarine, honeysuckle, honey</i>	£10.50	£42.00
Chardonnay, Old Stage   USA <i>Lemon curd, caramel, creamy</i>	£48.00	
Edda Lei Bianco, San Marzano   Italy <i>Orange blossom, peach, rosemary</i>	£51.00	
Enchanté, Santa Ynez Valley, Andrew Murray Vineyards   USA, 2020 <i>Luscious pear, pineapple, toasted oak</i>	£65.00	
Châteauneuf-du-Pape Blanc, Edmée Le Roy, Château Fortia   France, 2020 <i>Dried apricot, hazelnut, lemon peel</i>	£70.00	

## ROSÉ

Primitivo Rosé Tramari, San Marzano   Italy <i>Wild cherry, raspberry, peach</i>	£9.00	£33.00
Rosé Cuvée Marie Christine, Château de l'Aumérade   France <i>Strawberries, stone fruit, hint of vanilla</i>	£10.90	£44.00
Rosé, Railway Hill, Simpsons Wine Estate   England <i>Watermelon, stone fruit, delicate</i>	£48.00	

## RED

### SILK

Pinotage Founders, Swartland Winery   South Africa <i>Soft cherry, blackcurrant, blackberry</i>	£7.00	£28.00
Pinot Noir, Viña Edmara   Chile <i>Morello, pomegranate, fresh herbs</i>	£9.00	£34.00
Fleurie, Olivier Ravier   France <i>Redcurrant, cocoa, graphite</i>	£45.00	
Pinot Noir, Lockwood Vineyard   USA <i>Red fruit, cinnamon, black tea</i>	£48.00	

### SPICE

Carignan Noir Je t'aime, Olivier Coste   France <i>Raspberry, sweet spice, cranberry</i>	£10.00	£38.00
Old Vines Zinfandel, Maggio, Oak Ridge Winery   USA <i>Black cherry, chocolate, smoke</i>	£10.50	£42.00
Rioja Reserva, Bodegas Ondarre   Spain <i>Leather, vanilla, classic</i>	£11.50	£46.00
Negroamaro Vindoro, San Marzano   Italy <i>Intense, morello, tapenade</i>	£16.00	£59.00
Gigondas Classique, Domaine Saint Damien   France <i>Dried cherry, liquorice, coffee</i>	£74.00	

## RED

### BOLD

	175ml	BTL
Bobal, Tinto, El Renegado, Finca El Renegado   Spain <i>Sweet spice, rich fruit, ripe tannin</i>	£8.50	£29.00
The Black Shiraz Winemakers Reserve, Berton Vineyard   Australia <i>Blackberry, chocolate, fresh herbs</i>	£10.00	£36.00
Château Lestrille, Bordeaux Supérieur   France <i>Classic merlot, spice, silky tannin</i>	£10.50	£41.00
Malbec Alto Molino, Piattelli Vineyards   Argentina <i>Black cherry, liquorice, vanilla</i>	£10.50	£42.00
Cab Sauv Kiribilli Single Vineyard, Jim Barry Wines   Australia <i>Red plum, cassis, tobacco</i>	£58.00	
Malbec Vineyard Selection, Matias Riccitelli   Argentina <i>Concentrated, black fruit, liquorice</i>	£84.00	

## DESSERT

	100ml	BTL
Essensia Orange Muscat, Quady 37.5cl   California, USA <i>Orange &amp; apricot, luscious, marmalade</i>	£9.00	£33.00
Starboard Batch 88, Quady   California, USA <i>Blackberry, raisin &amp; chocolate, rich</i>	£8.00	£52.00

## COCKTAILS

### COSMOPOLITAN £10.50

Absolut citron, cointreau, cranberry, lime

### CHERRY BAKEWELL SOUR £10.00

Cherry liqueur, saliza amaretto, almond, lemon, egg white

### MOCCHATINI £10.50

Absolut vodka, cotwolds cream, saliza amaretto, coffee

### PASSION FRUIT MOJITO £10.50

Havana 3 year, passion fruit, lime, soda

### SLOE COLLINS £10.50

Plymouth sloe gin, lemon, elderflower tonic

### NEGRONI £12.00

Beefeater, campari, vermouth

### SPICY MARGARITA £11.00

Tapatio blanco, cointreau, lime, jalapeño

### LONG ISLAND ICED TEA £12.00

Beefeater, absolut, havana 3 year, tapatio, lemon, coca-cola

### BROOKLYN £14.00

Sazerac rye, vermouth, maraschino, picon bitters

### OLD FASHIONED £12.00

Made with woodford reserve.

Choose from chocolate & orange or maple syrup

### STRAWBERRY DAQUIRI £11.00

Havana 3 year, lime, strawberry syrup

### PEARTINI £12.00

Tito's vodka, pear liqueur

## MOCKTAILS £7.50

### ELDER-PASSION SPRITZ

Elderflower, passion fruit, mint, soda

### VIRGIN RITA

Seedlip grove, lime, agave syrup

## DRAUGHT BEERS

Blue Moon, USA £6.00	Aspalls Cider, England £6.00
Brooklyn, USA £6.20	Pilsner Urquell, Czech Rep £6.00
Attic Intuition, Birmingham £6.20	
Asahi, Japan £6.00	

### BOTTLED BEER & CIDER

Peroni, Italy £5.00	Peroni GF, Italy £5.50
Sierra Nevada, USA £6.40	Tiny Rebel Cali Pale, UK £6.20
Tiny Rebel Club Tropicana, UK £6.20	*Lucky Saint, Germany 0.5% £5.00

## HOT DRINKS

### TEAS & INFUSIONS £4.50

English Breakfast ~ Earl Grey  
Peppermint ~ Green Sencha ~ Chamomile

### COFFEE (QUARTER HORSE BEANS) £4.50

Black Coffee / White Coffee (Extra shots £1.00)

### SOFT DRINKS £3.80

Coca-Cola ~ Diet Coke ~ Lemonade ~ Tonic ~ Ginger Beer  
OJ ~ Apple ~ Cranberry ~ Pink Grapefruit ~ Tomato