

ISABEL MAYFAIR

SET MENU 100

APPETIZERS

GORDAL OLIVES — *Pitted Gordal olives (vg)*

MIXED NUTS — *Almonds, cashews, pecans and macadamias
roasted with Piment d'Espelette pepper (vg)*

STARTERS

CARROT TARTARE — *Heritage organic carrots, harissa dressing, apricot & tomato yolk, coconut milk (vg)*

TUNA TARTARE — *Yellowfin tuna with guacamole, ponzu dressing, finger lime & tobiko wasabi pearls*

DUCK CARPACCIO — *French smoked duck breast carpaccio, olive oil*

MAINS

STUFFED GNOCCHI — *Homemade gnocchi stuffed with Salerno mozzarella and tomato,
organic San Marzano tomato sauce (v)*

CHICKEN — *Free-range deboned chicken breast with red smoked sauce,
capers, red peppers and Kalamata olives*

SEABASS — *Grilled wild seabass with Mediterranean sauce*

SIDES

Chargrilled sweet "Corno di Toro Rosso" peppers (vg)

Roasted baby potatoes with fresh herbs (vg)

DESSERT

Petit fours (v)

Sticky Toffee Pudding (v)

Isabel Silky Tiramisu (v)

ISABEL MAYFAIR

SET MENU 150

APPETIZERS

- GORDAL OLIVES — *Pitted Gordal olives (vg)*
MIXED NUTS — *Almonds, cashews, pecans and macadamias
roasted with Piment d'Espelette pepper (vg)*
FOIE GRAS *with homemade brioche and seasonal fruit jam*

STARTERS

- CARROT TARTARE — *Heritage organic carrots, harissa dressing, apricot & tomato yolk, coconut milk (vg)*
TUNA TARTARE — *Yellowfin tuna with guacamole, ponzu dressing, finger lime & tobiko wasabi pearls*
DUCK CARPACCIO — *French smoked duck breast carpaccio, olive oil*

MAINS

- STUFFED GNOCCHI — *Homemade gnocchi stuffed with Salerno mozzarella & tomato,
organic San Marzano tomato sauce (v)*
SEABASS — *Grilled wild seabass with Mediterranean sauce*
VEAL OSSOBUCO — *400g Veal ossobuco, slow-braised with its own jus*

SIDES

- Chargrilled sweet "Corno di Toro Rosso" peppers (vg)
Roasted baby potatoes with fresh herbs (vg)

DESSERT

- Pettit fours (v)
Sticky Toffee Pudding (v)
Isabel Silky Tiramisu (v)

ISABEL MAYFAIR

SET MENU 180

APPETIZERS

GORDAL OLIVES — *Pitted Gordal olives (vg)*

FOIE GRAS *with homemade brioche & seasonal fruit jam*

OYSTERS — *Carlingford oysters served with pickled shallots, fresh lemon & Tabasco*

STARTERS

CARROT TARTARE — *Heritage organic carrots, harissa dressing, apricot & tomato yolk, coconut milk (vg)*

TUNA TARTARE — *Yellowfin tuna with guacamole, ponzu dressing, finger lime & tobiko wasabi pearls*

STEAK TARTARE — *Beef fillet tartare with Oscietra caviar and Guttiau bread*

PASTA

STUFFED GNOCCHI — *Homemade gnocchi stuffed with Salerno mozzarella & tomato, organic San Marzano tomato sauce (v)*

VENISON RAVIOLI — *Handmade ravioli filled with venison stew, sage & creamy peppercorn sauce*

MAINS

HALIBUT — *Channel Islands halibut fillet on the bone, chanterelle mushrooms and butter bean purée*

VEAL OSSOBUCO — *Veal ossobuco, slow-braised with its own jus, 400g*

SIRLOIN — *High-welfare grass-fed Irish steak, 300g*

SIDES

Hispi cabbage and red Kalibos cabbage *à la plancha (vg)*

Roasted baby potatoes with fresh herbs (vg)

Chargrilled sweet “Corno di Toro Rosso” peppers (vg)

DESSERT

Pettit fours (v)

Melting Chocolate Brownie, white chocolate ganache & milk ice cream (v)

Isabel Silky Tiramisu (v)

ISABEL MAYFAIR

SET MENU 200

APPETIZERS

GORDAL OLIVES — *Pitted Gordal olives (vg)*

FOIE GRAS *with homemade brioche and seasonal fruit jam*

OYSTERS — *Carlingford oysters, served with pickled shallots, fresh lemon & Tabasco*

CAVIAR - *Oscietra caviar, crème fraîche & blinis*

STARTERS

DUCK CARPACCIO — *French smoked duck breast carpaccio, olive oil*

TUNA TARTARE — *Yellowfin tuna with guacamole, ponzu dressing, finger lime & tobiko wasabi pearls*

STEAK TARTARE — *Beef fillet tartare with Oscietra caviar & Guttiau bread*

PASTA

LOBSTER LINGUINE — *Fresh Linguine, Scottish lobster meat, rich langoustine sauce, chives & lemon*

VENISON RAVIOLI — *Handmade ravioli filled with venison stew, sage & creamy peppercorn sauce*

MAINS

HALIBUT — *Channel Islands halibut fillet on the bone, chanterelle mushrooms and butter bean purée*

SIRLOIN — *High-welfare grass-fed Irish steak, 300g*

LAMB FILLET — *with Canary Island green sauce and cauliflower mushrooms*

SIDES

Hispi cabbage and red Kalibos cabbage *à la plancha* (vg)

Roasted baby potatoes with fresh herbs (vg)

Chargrilled sweet “Corno di Toro Rosso” peppers

DESSERT

Pettit fours (v)

Melting Chocolate Brownie, white chocolate ganache & milk ice cream (v)

Isabel Silky Tiramisu (v)