

Champagne Brunch

Sundays from 12noon – 4pm

£100 with half a bottle of Charles Heidsieck Brut Réserve Champagne per person

Choose one from every course

elevate your champagne brunch

Maldon oysters with shallot vinaigrette £30

Imperial Oscietra Caviar with condiments 30g £120

Starters

- English muffins with smoked salmon, poached egg and passion fruit hollandaise
- Avocado on sourdough toast with chilli and choice of eggs: *scrambled, poached or fried*
- Pardina lentil salad with spring tomatoes, apple, celery and radish (v)
- Marinated prawns with cocktail sauce, salmon caviar and cucumber

Mains

- Wagyu burger with cheese, caramelised onion, tomato, lettuce and fries
- Waffles with fried chicken, Cajun sauce, pickled onion and coriander
- Fusilli arrabbiata with capers, olives and aged parmesan (v)
- Pappardelle with wild mushroom and aged parmesan cheese (v)
- Slow-cooked beef short rib with pak choi and turnip Tokyo

Desserts

- Isabel 'Eton mess' (v)
- Isabel crêpes with chocolate and banana (v)
- Nutty chocolate mousse with vanilla brûlée and lemon yogurt sorbet (v)

(ve) 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