

BRUNCH MENU

HOT DRINKS

Tea(breakfast Blend / Green / Mint /Earl Grey / Chamomile -----	2.80
Americano -----	3.00
Cappuccino / Flat White/ Latte / Mocha (4) -----	3.40
Espresso -----	2.60
Double Espresso -----	2.80

BUBBLES

Mimosa / Bellini (13) -----	11.00
Pornstar Martini -----	12.00
Prosecco -----	8.70

HEALTHY

Almond Porridge, Roasted Peach, Pistachio and Black Figs (1f,3a,3f) -----	8.50
Caramelized Banana and Oats Pancake, Yoghurt, Granola, Coconut Flakes and Nuts (1d,1e,1f) -----	13.00
Fresh Pineapple, mixed berries and Yoghurt Sorbet (4) -----	8.90

EGGS

Florentine, Spinach, Mushroom, Burnt Asparagus, Poached Eggs & Hollandaise, House Potato (1a,4,7,13) -----	14.90
Isabelle's Maple Glazed Pork Belly Benedict, Poached Eggs, Hollandaise & House Potato (1a,4,7,13) -----	14.90
Avocado Sour Dough Toast, Crispy Bacon, Poach Eggs, Peanut Rayu and Mixed Seeds (1a,2,7,10,11) -----	15.90

MAINS

Blueberries Pancake, Candied Pecan, Almond Flakes and Salted Caramel Sauce (1a,3a,3d,4,7,10) -----	13.00
French Toast, with Maple Berries, Bacon and Citrus Ricotta (1a,4,7) -----	14.90
Grilled Chicken Salad, Avocado, Cherry Tomatoes, Red Onion, Crisp Sweet Potato and Lime Greek yoghurt Dressing (4) -----	17.90
7oz Beef Rib Burger, Smoked Provolone, Burnt Onion Mayo, Lettuce, Tomato, Crispy Bacon & Fries (1a,4,7,10) -----	16.90
Chicken Fillet Burger, Chipotle Mayo, Lettuce Tomato, Bacon, Crispy Onion & Fries (1a,4,7,10) -----	16.90
Veg Burger, Bbq Peppers, Lettuce, Red Onion, Tomatoes, Olives, Feta Cheese & Fries (1a,4,7,10) -----	16.90
Waffle, Fried Buttermilk Chicken, Avocado & Hot Sauce (1a,1f,4,7,13) -----	14.90
Full Breakfast, Glazed Pork Belly, Scrambled Eggs, Sausages, Smoked Black Pudding, Boston Beans & Toast (1a,1f,4,7,13) -----	17.90

PIZZA (AVAILABLE FROM 12PM – ALL PIZZAS AVAILABLE ON GLUTEN FREE BASE)

Margarita (1a,4) -----	15.00
Pepperoni, Jalapenos and Red Onion (1a,4) -----	16.50
Vegan Pizza, Baby Artichoke, Kale, Tomatoes, Olives and Beetroot and Chickpea Sauce (1a) -----	15.90
Pizza Pistachio Mortadella, Burrata, Cherry Tomato and Wild Garlic Salsa (1a,4,3f) -----	16.50
Pizza prosciutto, mozzarella, smoked provolone, black figs, crozier blue and toasted walnut (1a,4,3h) -----	16.50
Pinsa Romana, Nduja, Red Onion, Black Pudding, Bacon, Mozzarella and Eggs (1a,4,7) -----	15.90

SIDES

Plain Fries -----	5.50
Parmesan Lemon Basil Mayo Fries (4,7) -----	6.00
Sausage -----	3.90
Bacon -----	3.90
Toast (1a or GF) -----	2.90

KIDS

Sausage, Bacon, Scrambled Eggs & Toast (1a,4,7,13) -----	8.50
French Toast with Berries & Chocolate Sauce (1a,4,7,10) -----	7.50
Vanilla Pancake Stack with Chocolate* or Caramel Sauce (1a,4,7,10) -----	7.50

Customers: All products/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please see the table above outlining the direct allergens used in our products/dishes. Please ask our staff should you have additional queries. All our beef is of Irish origin.

1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macedemia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Craysh, D-Shrimp),6Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & sulphites, 14 Lupin

*Contains Unpasteurized cheese

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE

isabelle's

SERVED SATURDAY - SUNDAY F R O M 10:00 - 15:00

BRUNCH