

PRIVATE HIRE

ISAAC AT

WEDDINGS - PARTIES - CORPORATE

OUR CONCEPT

Serving Sussex On A Plate!

We're on a mission to showcase the very best of Sussex food.

From the shores of Newhaven to the rolling South Downs, we source the most seasonal produce possible to create innovative dishes using classic flavours.

We'll talk you through our all English Wine and Drinks to ensure we're pairing the best local wines with your menu.

Our level of service is just as important as our menu, so you'll be in good hands.

TO BOOK:

Please contact our Restaurant Manager.

EMAIL: info@isaac-at.com | PHONE: +44 7765 934740

www.isaac-at.com | Instagram: @isaac_at_

OUR SPACE

Tucked away in the heart of the North Laine in Brighton, we're a short walk from the train station, local bus stops and car parks.

Elegant and modern, our space has been designed to feel cosy and welcoming, so it's the perfect location for a private party.

Numbers: We can accommodate up to 20 for a sit-down meal, making it the ideal space for an intimate post-wedding celebration.

OUR FOOD

It all begins with the ingredients.

We source seasonal produce working hand in hand with local farms, fishermen and foragers, so you'll experience the freshest ingredients and the best Sussex has to offer.

Dietary Needs?

We're passionate about creating menus that cater to guests with particular dietary requirements.

On booking, please inform the team of any requirements in your party.

OUR PRICE

Full Tasting Menu With Wine Pairing - £3000

Full Tasting Menu without Wine Pairing - £2000

Three-Course Menu With Wine Pairing - £1500

Three-Course Menu Without Wine - £1000

You may also order drinks from the drinks menu and pay on the day.
The Three Course Menu is only available Wednesday, Thursday and Saturday Lunch.

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SAMPLE TASTING MENU

Pea & Mint Yoghurt with Pork Crackling

Nutbourne Tomatoes with Smocked Beetroot & Spring Onion

Plaice with Seaweed Hollandaise & Foraged Seaherbs

Courgette with Goat's Cheese, Butterhead Lettuce & Green Pepper

Saddlescombe Lamb, Wild Garlic & Potato

Sussex Cheeses*

(£9 Supplement)

Rhubarb Crumble Sorbet

Ticehurst Pear With Lemon Thyme, Walnut & English Sparkling

Custard

Malt & Milk*

(£6 Supplement)

Davenport Horsemen Dry "Wine Gums"



SAMPLE ALTERNATIVE MENU

Pea & Mint Puree with Wild Mushroom Popcorn

Smocked Beetroot With Nutbourne Tomatoes & Spring Onion

Fermented Savoy Cabbage with Radish & White Wine Sauce

Courgette With Green Pepper & Butterhead Lettuce

Mushrooms with Wild Garlic & Potatoes

Rhubarb Sorbet

Ticehurst Pear, Walnut & Honey

Davenport Horsemen Dry "Wine Gums"

MAP



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