



Johnny's

BAR & PARLOUR

LUNCH MENU

FOR THE TABLE:

Nocellara Olives £4.50
GFVVG

Johnny's Nuts £5.00
GFVVG

Fish on Chip £8.50
GF

Bitterballen £8.50

*Carrot Hummus with
Knäckebröd* £6.50
VGIGFA

*A Selection of Bread with
Johnny's Own Butters* £6
GFAV

*Olive Oil Crisps Served with
Tuna Alioli* £6.50
GF

STARTERS

Chicken Liver Parfait £9

...this exquisite parfait celebrates the cherry with a cherry gel, baked cherries, and a sour cherry and biscuit crumb. Topped with a chicken skin tuille and served with homemade bread and butter, it is truly a sight to behold...

GFA

Recommended Pairing: Champagne Gosset Grand Rosé

Cherry fruit mirrors parfait; acidity cuts richness.

A Trompe-l'œil Tomato £11.50

...a trompe-l'œil - "the tomato trick" Burrata mousse disguised as a tomato, perched on a tomato & basil gazpacho consommé. Crafted to challenge the senses & tantalise the taste buds.

VIGFA

Recommended Pairing: Mahi Marlborough Sauvignon Blanc

Herbaceous lift with basil and tomato acidity.

Blooming Onion £7

...this delightful flower is deep-fried with Indian spices, garnished with sweet mango gel and pickled mango salsa

GFV

Recommended Pairing: Vilarnau Cava Brut Reserva

Cleanses the fried spice and mango sweetness.

Pan Seared King Scallops £16

...sweet scallops meet aromatic curried parsnip purée, jewelled with pomegranate and topped with parsnip crisps.

GF

Recommended Pairing: Chablis les Grands Terroirs

Minerality enhances sweetness; citrus lifts pomegranate.



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MAIN COURSE

Prawn Pil-Pil £25

...the tiger prawns in a traditional pil-pil sauce of garlic, white wine, olive oil and confit of tomatoes, served with bread. It's a dish worth fighting over.

GFA|VGA

-Recommended Pairing: Sauvignon Blanc, Mahi-

Cuts oil and chili; citrus balances garlic.

Chicken Caesar Salad £25

...butter-basted chicken breast with baby gem lettuce, topped with Johnny's Caesar dressing, croutons, parmesan and parma ham crisp served with fries.

GFA

-Recommended Pairing: Rupert & Rothschild, Baroness Nadine Chardonnay, Western Cape-

Light, fresh fruit complements the creamy dressing.

Chicken Supreme £25

...pan-roasted chicken supreme, served alongside confit vine tomatoes and delicate saffron sauce.

GF

-Recommended Pairing: Chablis, 'Les Grands Terroir' Samuel Billaud-

...balanced mineral freshness lifts the saffron sauce

Beer-Battered Cod Loin £17

crispy beer-battered cod loin served with potato rösti, pea purée and a curry sauce.

GF

-Recommended pairing: Bric Sassi, Gavi DOCG-

elevates the dish by the citrusy, green apple and mineral freshness cutting through the crispy batter.

Dover Sole £45

...mild flavour & firm, delicate white flesh is served with garlic & dill Parmentier Potatoes & a warm saffron sauce.

GF

-Recommended Pairing: Meursault, Les Grands Charrons, Philippe Bouzereau-

The subtle nutty character pairs beautifully with delicate Dover Sole and rich saffron sauce.

Steak Frites £60

...an 18oz bone-in sirloin steak served with fries perfect for sharing or-not, choose either a green peppercorn sauce enriched with bone marrow or a rich butter café de Paris sauce.

GFA

-Recommended pairing: Napa Valley Cabernet Sauvignon-

...firm tannins & oak complement the richness of the steak and elevate its savoury flavours.

SIDES

Summer Green Salad £5

GF|VGA

Johnny's Fries £5

GF|VG

Parmentier Potatoes £5

GF|VGA

Mixed salad £5

GF|VGA

Fries £5

GF|VG

Additional Sauces £4

GF|VGA



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BRUNCH / LIGHT LUNCH

Creamed Wild Mushrooms on Toasted Sourdough £13

Creamed wild mushrooms with tarragon, served on toasted seeded sourdough with crispy mushroom.
GFA/V

-Recommended Pairing: Chardonnay, Lastarria-
gentle oak and ripe fruit complement the creamy mushrooms.

Welsh Rarebit Croissant £11

Buttery toasted croissant puck topped with Welsh rarebit, served with a perfectly poached egg and pickled shallots.
V

-Recommended Pairing: Crémant de Bourgogne, Cave de Lugny -
refreshing bubbles and crisp acidity balance the rich Welsh rarebit

Truffled Scrambled Eggs £16

Silken scrambled eggs with fresh summer truffle, served on toasted sourdough
V/GFA

-Recommended Pairing: Viognier, 'Le Versant' Les Vignobles Foncalieu-
ripe apricot and floral notes complement the earthy truffle and creamy eggs.

Roast Beef Carpaccio £18

Thinly sliced fillet of roast beef served with a crisp arugula salad, horseradish cream, capers and a medley of crispy wild mushrooms, served on toasted sourdough.
GFA

-Recommended Pairing: Rioja Crianza, CVNE-
soft tannins and bright berry fruit pair beautifully with the beef and horseradish.

Smashed Avocado £13

Toasted croissant topped with smashed avocado, poached eggs, crispy onions, chilli oil and micro herbs
GFA/VGA

-Recommended Pairing: Côtes de Provence Roumery ROSÉ organic, Chateau des ferrages-
fresh strawberry fruit and crisp acidity perfectly complement avocado, poached eggs and chilli oil.

Chef's Sandwich of the Day £M/P

Your server will be delighted to share today's selection.



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DESSERT MENU

Pistachio Semifreddo £10.50

...a light, creamy pistachio semifreddo served with vibrant raspberry and aromatic tonka bean jelly.
GF

Recommended Pairing: Vidal Icewine, Pelee Island

Bright apricot, peach and orange zest lift the nuttiness of pistachio, while the wine's sweetness mirrors the creamy texture and sharpens the raspberry and tonka bean aromatics.

Hazelnut Entremet £10.50

...hazelnut mousse with a hazelnut joconde sponge,
with dark chocolate mirror glaze and hazelnut praline
GFIV

Recommended Pairing: Chateau Suduiraut, Sauternes

Honeyed citrus and melon cut through the richness of hazelnut mousse and dark chocolate, adding freshness.

Rhubarb and Coconut Custard Tart £9.50

...sweet pastry tart with coconut custard and rhubarb gel.
VIVGA

Recommended Pairing: Groot Constantia

Layers of caramel, honey and tropical fruit round out the tart rhubarb edge, enhancing the coconut custard's creaminess with a long balanced finish.

Cheese £15

...please ask for today's fine selection of cheeses.
VIGFA

Recommended Pairing: Quinta da Romaneira 10 Year Twany Port

Dried fruit, caramel and toasted nut notes echo aged cheeses, while the gentle sweetness softens saltiness and adds warmth to the finish.



A discretionary service charge of 12.5% will be added to the total bill.
Please inform a team member of any allergies or intolerances before placing your order.

Although we take the utmost care in preparing our food and handling allergens, we cannot guarantee the complete absence of allergen traces in our preparation areas or ingredients. Our food and drinks are prepared in environments where cross-contamination with allergens may occur, and our menu descriptions do not list all ingredients.

If you have any questions or need assistance with our allergen information, please ask a team member.