



# Johnny's

## FOOD MENU

## W e l c o m e t o J o h n n y ' s B a r a n d P a r l o u r . . .

James Dean, called everyone "Johnny" as he couldn't remember anyone's name and so did the grandfather of The Madhatters.

"Toad" was his name, a title he wore.  
In the heat of their kitchen, Jemima and her Grandfather would laugh and debate over whose version of the recipe was better.

Grandfather killed the Aubergine Parmesan but Jemima nailed the Pil-Pil.

"Toad" may have forgotten half of their names. But in the kitchen he played no games.

Sadly he is not here to witness her dream becoming a reality.  
However, in every dish and every bite, his spirit lives on.

"Toadette" he called Jemima, and how proud of her he would be, to see her flavours shine, with a little help from "Toad" whose spirit infuses every recipe.

# -NIBBLES-

## **Nocellara Olives £4.50**

...what it says on the tin  
GF|VG

## **Johnny's Nuts £5.00**

...a selection of nuts with Johnny's secret seasoning  
GF|VG

## **Romesco with Knäckebröd £6.50**

...a classic red pepper sauce originating from the Spanish fishing villages of Tarragona in Catalonia served with Knäckebröd, a thin crispy Norwegian cracker.  
VG

## **Olive Oil Crisps served with Oscietra Caviar £20**

...with a side of velvety lemon and black pepper creme fraiche.  
GF

## **Olive Oil Crisps served with Tuna Alioli £6.50**

...a recipe derived from a beach bar in Spain  
GF

## **Johnnys Caviar Pringle £20**

... all the way from LA this dehydrated potato puffed pringle is served with a lemon cream and thoes delicious pearls of Oscietra caviar  
GF

## **A Selection of Bread with Johnny's own Butters £6**

...rich and creamy butters with flavours to accompany the breads of the day.  
GFA|V

## **Caviar Rösti £35**

...a trio of deliciously golden fried rösti garnished with lemon creme fraiche and 10g of Oscietra Caviar  
GF

Or... why not upgrade to Beluga Caviar £20

## **Truffle Rösti £12**

...for those who don't care for caviar, this truffle alternative is sublime... with whipped ricotta and parmesan, lemon, peas and fresh summer truffle.  
GF|V

## **Bitterballen £8.50**

...a classic Dutch beer snack, an ode to the Dutch Madhatters, these deep fried balls of beef roux are served with a piquant mustard mayonnaise.

## **Fish on Chip £8.50**

...a triple cooked chip topped with beer-battered cod cheek, garnished with a pea espuma foam and fish shop inspired curry sauce.

This bite sized snack is a nod to the boy on the road.  
GF

## **Toulouse Sausages £8.50**

...these delicious sausages are garlic infused locally sourced and served with a deep green coat of chives.



# -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 a sight to behold...

GFA

### **Recommended Pairing: Chardonnay, Craggy Range**

Rich texture enhances the liver and cherry sweetness.

## **Guinness Braised Mushroom Melody £15**

...a delight of wild mushrooms, some of which have been braised in Guinness and others fried, combined with the shiitake and enoki mushrooms.

This sukiyaki combination is coated with a sticky Guinness glaze, garnished with puffed buckwheat and crispy capers, served on a croissant puck.

VG

### **Recommended Pairing: Pinot Noir, Craggy Range**

Earthy elegance mirrors the mushroom depth

## **A Trompe-l'œil Tomato £11.50**

...a trompe-l'œil - "the tomato trick"

Burrata mousse disguised as a tomato, perched on a tomato and basil gazpacho consommé.

Curated to challenge the senses and tantalise the tastebuds.

VGFA

### **Recommended Pairing: Falanghina, Feudi di San Gregorio**

Zesty freshness lifts the tomato and basil.

## **Pan Seared King Scallops £16**

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

GF

### **Recommended Pairing: Coates & Seely Brut Reserve**

Fine bubbles and citrus lift the natural sweetness

## **Beef Carpaccio £20**

...beautifully sliced beef carpaccio served with a truffle infused dressing and Parmesan, topped with freshly grated truffle, crispy capers and wild mushrooms

GF

### **Recommended Pairing: Valpolicella Ripasso Superiore**

Smooth, light to medium red tannins complement the delicate beef, truffle and umami-rich toppings.

## **Blooming Onion £7**

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

GFV

### **Recommended Pairing: Coates & Seely Rosé**

Refreshing fruit balances the spice and crisp texture.

# -MAIN COURSE-

## **Prawn Pil-Pil £25**

...a Madhatters favourite, this version celebrates the tiger prawn dancing in a traditional pil-pil sauce of garlic, white wine, olive oil and confit of tomatoes, served with bread, it is a thing to fight over.

GFA

### **Recommended Pairing: Cuvée Blanc, Greyton**

Fresh acidity balances the garlic and olive oil.

## **Chicken Caesar Salad £20**

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

GFA

### **Recommended Pairing: Campania Rosato, Feudi di San Gregorio**

Light, fresh fruit complements the creamy dressing.

## **Dover Sole £40**

...this fillet of prized flatfish known for its sweet, mild flavour and firm delicate white meat is accompanied with garlic and dill parmentier potatoes and a warm saffron sauce.

GF

### **Recommended Pairing: Meursault, Ropiteau Frères**

Buttery richness enhances the delicate fish.

## **Vegan Celeriac Duck £25**

...celeriac duck served with parsnip and pear purée, charred tenderstem broccoli with black garlic, Pommes Anna potatoes and pickled pear, balanced with a fragrant Calvados and blackberry jus.

VGA

### **Recommended Pairing: Santenay Blanc, Antoine Olivier**

Creamy texture and subtle oak complements the celeriac.

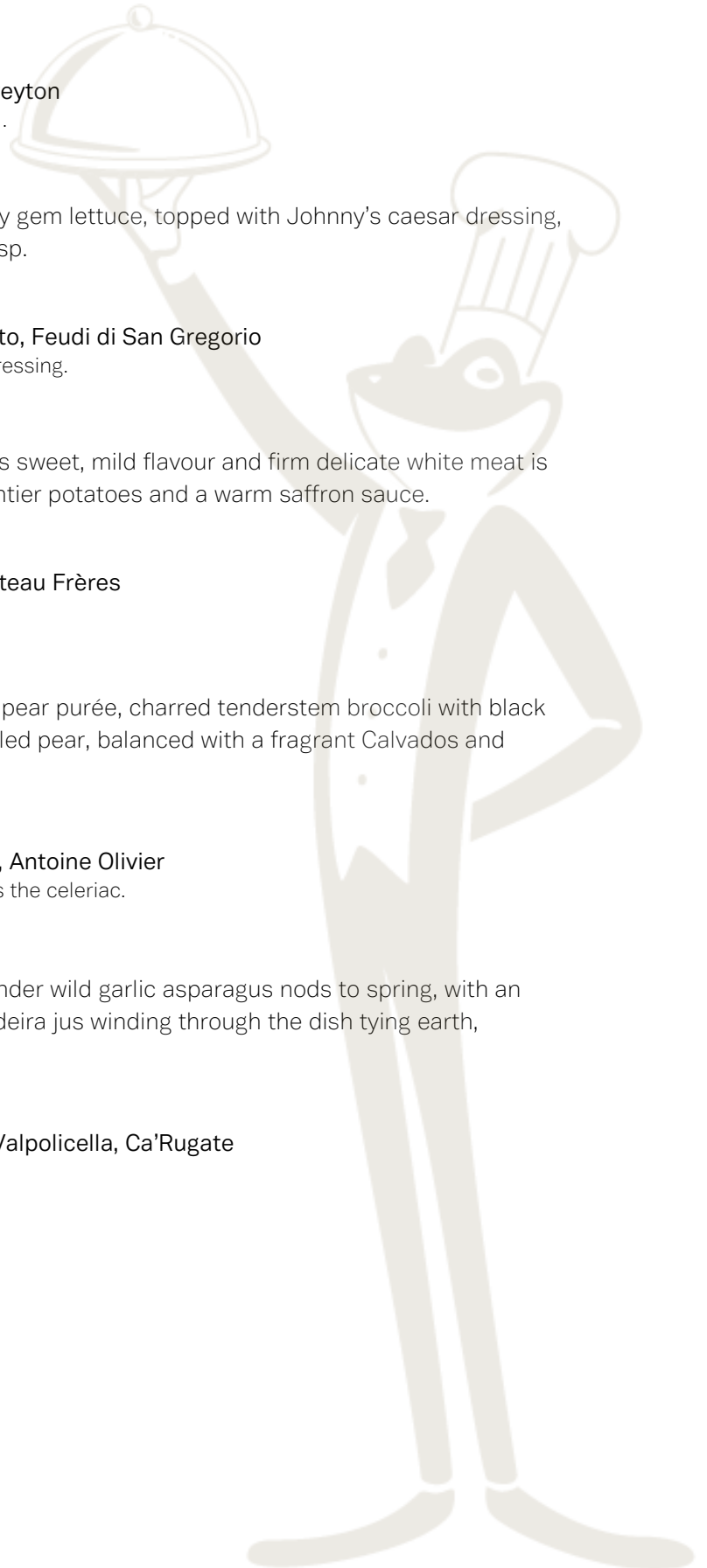
## **Lamb Rump £45**

...served with golden fondant potato, tender wild garlic asparagus nods to spring, with an apple and elderflower pickle, a silky Madeira jus winding through the dish tying earth, sweetness and indulgence.

GF

### **Recommended Pairing: Amarone della Valpolicella, Ca'Rugate**

Velvety, rich and indulgent.



# -MAIN COURSE-

## **Fish of the Week £M/P**

.... Please see our specials menu for this weeks catch.

## **Spring Green Salad £15**

...a warm spring green salad with a mixture of asparagus and Cannellini and green beans, tenderstem broccoli, cabbage and peas.

With wild garlic mayo, lemon dressing and golden raisins.

GF|V

**why not add chicken or fish of the week? £6**

**Recommended pairing: Cotes de Provence Rose,**

Light, fresh and floral.

## **Steak Frites £60**

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

GFA

**Recommended pairing: Raymond Napa Valley Cabernet Sauvignon**

Bold tannins and dark fruit cut through the richness.

## **Extra Large Fries Cone:**

... served with a homemade fish shop curry sauce, beer battered scraps and a malt vinegar reduction £13.00

V

... served with a homemade truffle mayonnaise and grated fresh summer truffle £13.00

GF|V

... served with Johnny's seasoning, a secret to be kept £8

GF|V|G

## Sides

### **Fries £5**

... with either Johnny's Seasoning or Flaked Sea Salt.

GF|V|G

### **Mixed Salad £5**

... a small leafy salad with chive mayo and Parmesan.

GF|V|GA

### **Parmentier Potatoes £5**

... Golden Parmentier potatoes, crisped in butter and tossed with fragrant dill

### **Spring Greens £5**

... a small version our delicious spring green salad.

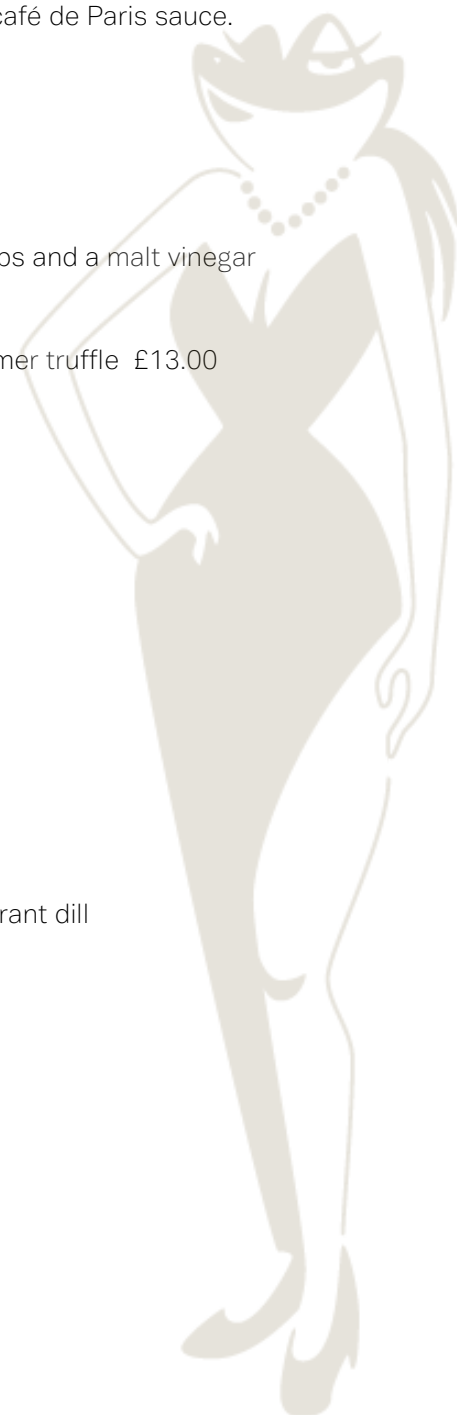
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### **Additional Sauces £4.00**

... a rich butter café de Paris sauce.

... a green peppercorn sauce enriched with bone marrow.

GF





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.