Johnny's

BAR & PARLOUR

Valentine's DINNER

14th of February 2026

Live Music

£180 Per Couple

Champagne Cocktail on Arrival

5 Course Dinner

+

A Johnny's Love Gift

FOR RESERVATIONS:

RESERVATIONS@JOHNNYSBARANDPARLOUR.CO.UK

PRE-BOOKING ONLY

Valentine's
MENU

Champagne Cocktail on Arrival

Johnny's Favourite Canapés

Malted Barley Consommé
This rich consommé is served with roasted mirepoix and sticky pearl barley.
Served with a side of milk bread and a selection of butters.

Lobster Pil Pil
Pan fried lobster tail in a rich traditional pil-pil sauce of garlic, white wine, olive oil and confit of tomatoes.
Served with bread to soak up all that delicious sauce.

Lamb Loin
Lamb loin stuffed with a pea and mint mousse accompanied by a beetroot and celeriac rösti, braised shallots and baby carrots coated in black garlic and chives.
Finished with a red wine jus.

Pistachio and Raspberry Madeleine's
Soft pistachio cakes kissed with raspberry, paired with warm ruby sauce and pistachio gelato.
Made for sharing with someone special.