



# *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-**

...what it says on the tin

£4.50 GF|VG

### **-Festive Spiced Nuts-**

...a selection of nuts seasoned with  
garam masala, rock salt and rosemary

£5.00 GF|VG

### **-Romesco with Knäckebröd-**

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

£6.50 VG

### **-Olive Oil Crisps served with Oscietra Caviar-**

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

£20.00 GF

### **-Olive Oil Crisps served with Tuna Alioli-**

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

£6.50 GF

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

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

£6.00 GFA|V



**-Caviar Rösti-**

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

Caviar

£35.00 GF

Or... why not upgrade to Beluga Caviar for an extra

£20.00?

**-Truffle Rösti-**

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

£12.00 GF|V

**-Bitterballen-**

...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.

£8.50

**-Fish on Chip-**

...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.

£8.50 GF

**-Wild Game and Black Garlic Sausages-**

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

£8.50



## **-Small Plates-**

### **-Chicken Liver Parfait-**

...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...

£9.00 GFA

### **-Guinness Braised Mushroom Medley-**

...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.

£15.00 GFA|VG

### **-Candied Beetroot and Goats Cheese Curd Salad-**

...these vibrant beets are candied and served with a goats cheese curd, black pepper and chives,  
the chicory is tossed in a five spice dressing and the dish is garnished with seeded granola.

£11.50 GF|V

### **-Blooming Onion-**

...this delightful flower is deep fried with a sage and onion batter, garnished with pickled quince and quince gel.

£7.00 V



## **-Large Plates-**

Perfect for Sharing...or not...

### **-Steak Tartare-**

...a tartare made with fillet steak and Johnny's tartare dressing, it is garnished with capers, cornichons, shallots and chives and served on a toasted sourdough.

£20.00 **GFA**

### **-Prawn Pil-Pil-**

...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.

£25.00 **GFA**

### **-Steak Frites-**

...an 18oz bone in sirloin steak served with fries, chose either a green peppercorn sauce enriched with bone marrow or a rich butter café de Paris sauce.

£60.00 **GFA**

### **-Fries-**

Extra Large Cones

... served with a homemade duck egg mayonnaise and Oscietra caviar.

£20.00 **GF**

... served with a homemade truffle mayonnaise and grated fresh winter truffle.

£13.00 **GF|V**

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

£8.00 **GF|VG**



**-Dover Sole-**

...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 tartar sauce.

£40.00 **GFA**

**-Winter Green Salad-**

... a melody of warm winter greens, this salad sings with a lemon dressing, dried cranberries and chive mayonnaise.

£15.00 **GF|V**

why not add turkey or sea bass?

£6.00

**-Sides-**

**Fries**

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

£5.00 **GF|VG**

**Mixed Salad**

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

£5.00 **GF|VGA**

**Additional Sauces**

... a rich butter Cafe de Paris  
... a green peppercorn sauce enriched with bone marrow.

£4.00



## **-Desserts-**

### **-St Michael's Madeleine-**

...a small sponge cake with a distinctive shell,  
this dessert is served with a decadent  
Woodford Reserve Whisky sauce and  
Madagascan vanilla ice cream.

£11.00 V

### **-Mont Blanc-**

...this 19th century Parisian dessert,  
a chestnut puree in the form of vermicelli,  
is served with a lemon infused pastry tart with  
a Christmas pudding semifreddo and  
garnished with toasted hazelnuts.

£10.00 V

### **-Dark Chocolate Mousse-**

A rich chocolate mousse served with that old  
classic raspberry sorbet but garnished with a  
sneaky caramelised pineapple.

£9.00 VG|GF

### **-Cheese-**

...please ask for today's fine selection of  
cheese.

£15.00 V|GFA





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.