



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

Carrot Hummus with Knäckebröd £6.50

...smooth roasted carrot hummus, topped with toasted pumpkin seeds and served with Knäckebröd, a thin crispy Norwegian cracker.
VG|GFA

Olive Oil Crisps served with Oscietra Caviar £20

...with a side of velvety lemon and black pepper crème fraîche.
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 those 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 crème fraîche 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

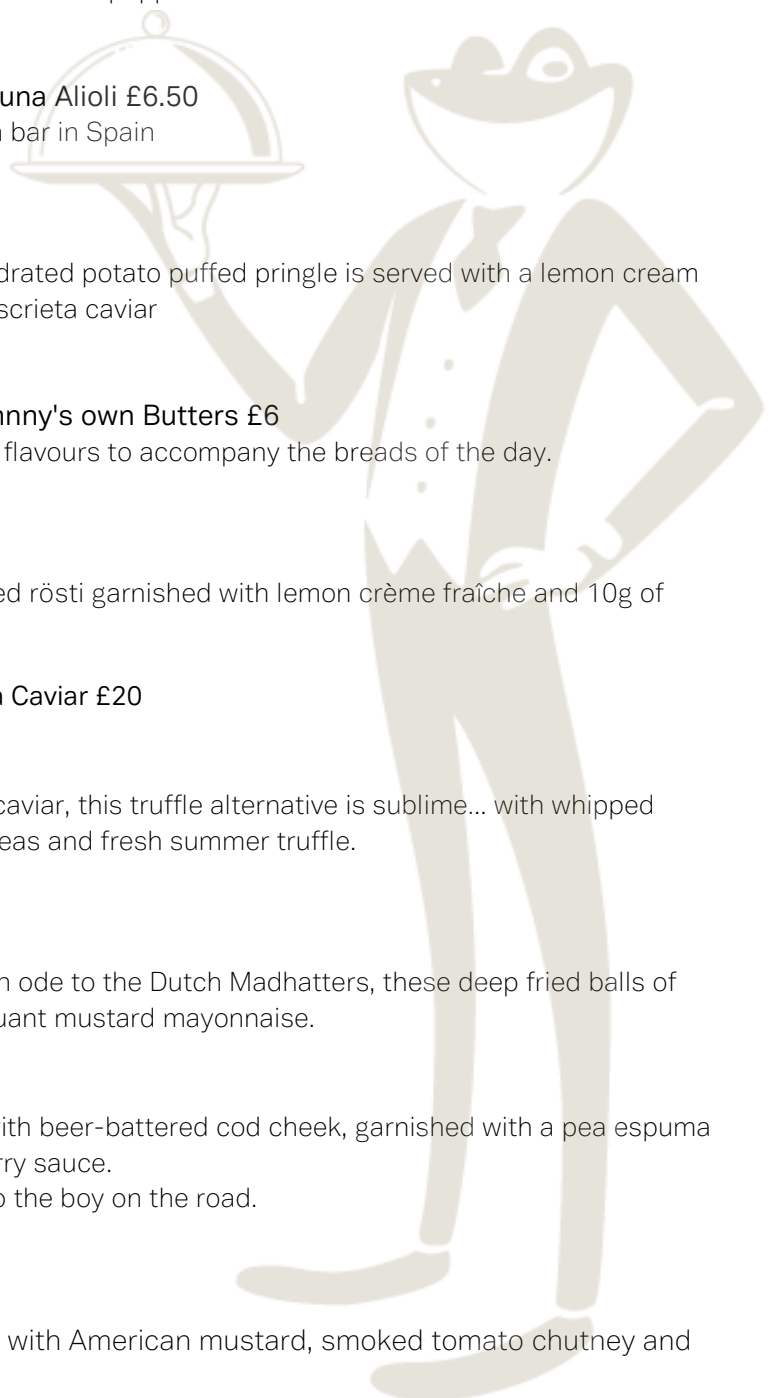
...a classic Dutch beer snack, an ode to the Dutch Madhatters, these deep fried balls of beef roux are served with a piquant mustard mayonnaise.

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|VGA

Beef Dog £9.50

....a bite- sized beef sausages with American mustard, smoked tomato chutney and crispy onions.



-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.

Mushroom Pâté £14

...a rich smooth pâté of Guinness- braised wild mushrooms, shiitake and enoki mushrooms, finished with balsamic jelly, crispy mushrooms and toasted sourdough.

VG

Recommended Pairing: Emma Zuccardi Bonarda

Dark fruit and soft spice work really well with the rich Guinness-braised mushrooms.

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.

Crafted to challenge the senses and tantalise the tastebuds.

VIGFA

Recommended Pairing: Mahi Marlborough Sauvignon Blanc

Herbaceous lift with basil and tomato acidity.

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.

Veal Tartare £20

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

GFA

Recommended Pairing: Esk Valley Pinot Noir

Elegant red fruit and fine tannins enhance the delicate flavours of veal tartare.

Blooming Onion £7

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

GFIV

Recommended Pairing: Vilarnau Cava Brut Reserva

Cleans fried spice and mango sweetness.

Watermelon Salad £15

...compressed watermelon with fresh strawberries, mint, chicory, Greek feta and roasted pistachios, finished with a light citrus dressing and a drizzle of pomegranate molasses.

GFIV

Recommended Pairing: Cremant de Bourgogne Brut

Fresh acidity complement the sweetness of the watermelon and the creaminess of the feta.

-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's a dish worth fighting over.

GFA|VGA

Recommended Pairing: Bric Sassi, Gavi DOCG

Cuts oil and chili; citrus balances garlic.

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: Rupert & Rothschild, Baroness Nadine Chardonnay, Western Cape
Light, fresh fruit complements the creamy dressing.

Dover Sole £45

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

Cauliflower Textures £25

...a celebration of cauliflower with yeasted cauliflower puree, caramelised cauliflower, crispy wild mushrooms, golden sultanas, pickled grapes, capers and fresh mint..

VG

Recommended Pairing: Esporão Reserva Branco

It's creamy texture complements the earthy mushrooms and caramelised cauliflower.

6oz Pork Loin £28

...pan roasted pork tenderloin served with pea puree, buttered lemon peas, golden fondant potato, with an apple pickle, a silky cider jus winding through the dish tying earth, sweetness and indulgence.

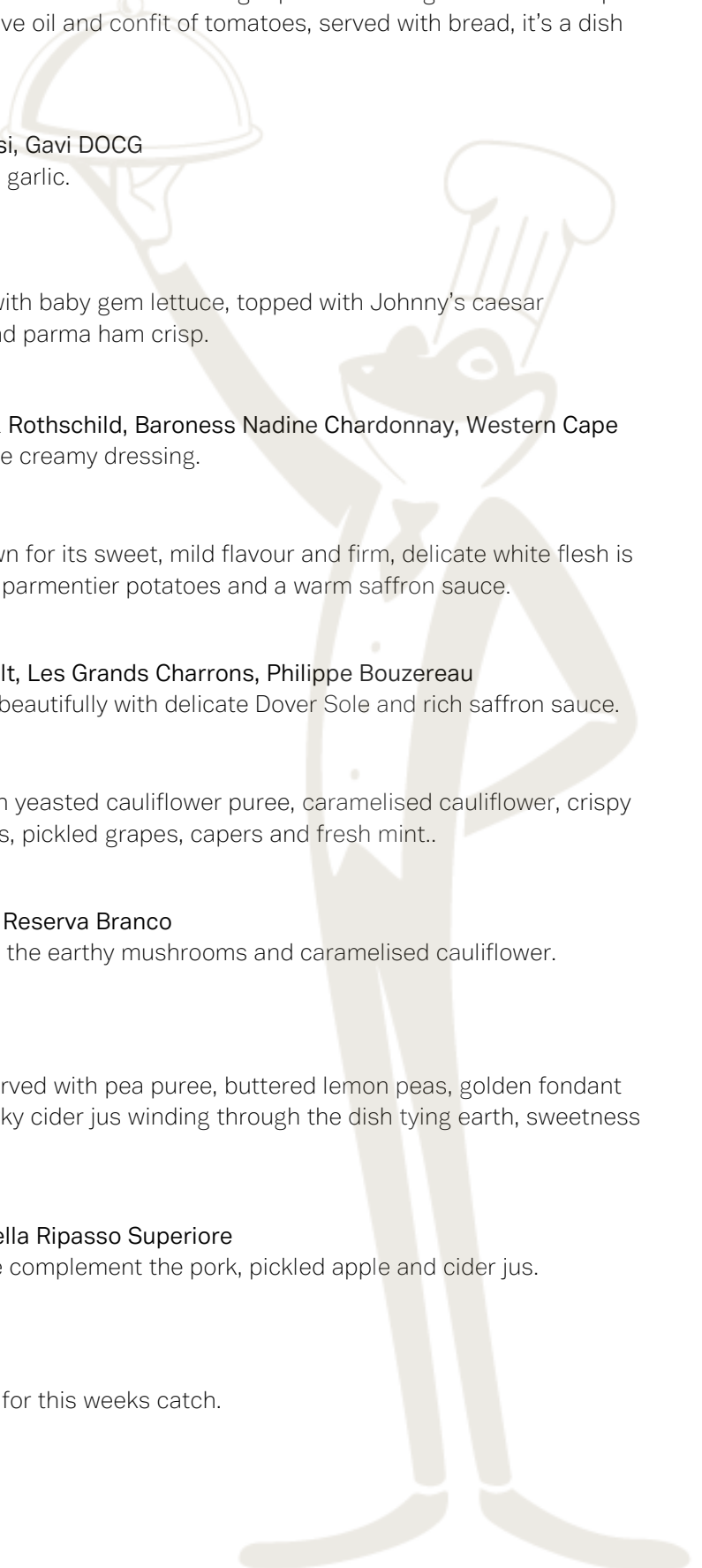
GF

Recommended Pairing: Valpolicella Ripasso Superiore

Ripe cherry fruit and subtle spice complement the pork, pickled apple and cider jus.

Fish of the Week £M|P

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



-MAIN COURSE-

Summer Green Salad £15

...a warm summer green salad with a mixture of asparagus, snap peas, garden peas, green beans, tenderstem broccoli.

With basil mayo, mint and lemon dressing with golden sultanas.

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

Recommended pairing: Teanum, Favugne Pinot Nero Rose

Lovely fresh pairing — the rosé's crisp acidity and really lift the greens and complement the citrus dressing.

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

Ripe black fruit, firm tannins & oak complement the richness of the steak and elevate its savoury flavours.

Extra Large Fries Cone:

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

V

Add battered fish for £6 supplement

... 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|VG

Recommended pairing: Champagne Perrier-Jouët Grand Brut

Cuts fat and elevates indulgence.

Sides

Fries £5

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

GF|VG

Mixed Salad £5

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

GF|VGA

Parmentier Potatoes £5

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

GF|VGA|V

Summer Greens £5

... a small version of our delicious summer green salad.

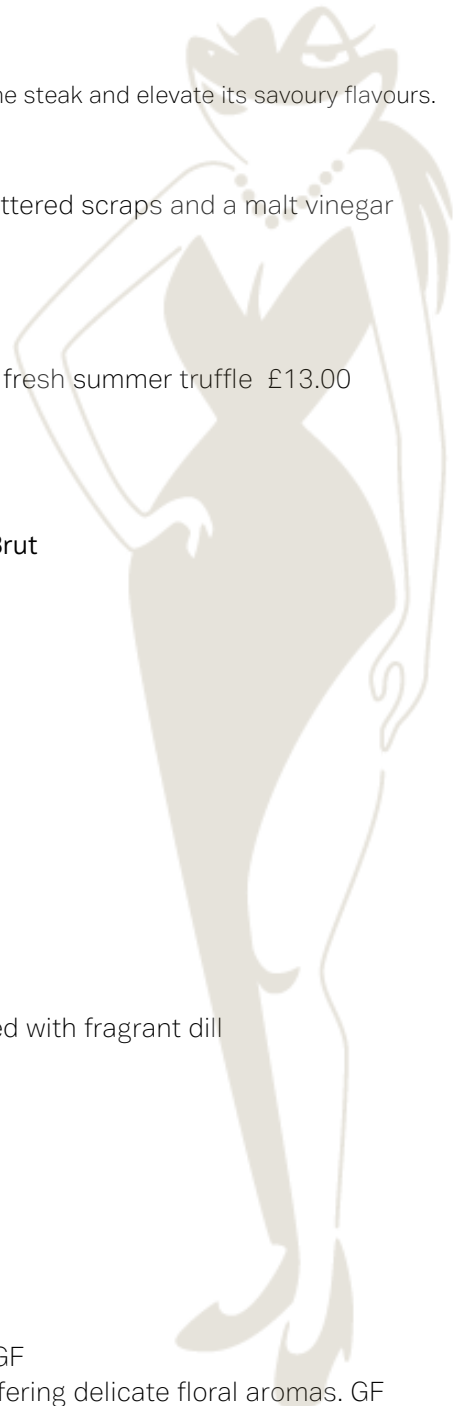
GF|V

Additional Sauces £4.00

... a rich butter café de Paris sauce. GF

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

... a velvety golden sauce infused with premium saffron, offering delicate floral aromas. GF



🎉 Something's Always Happening! Scan to See What's On at Johnny's.



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.