

J. Johnsons

Bar - Wine - Cocktails

STARTERS

KING PRAWN THERMIDOR ^{GF}

Cooked in our classic style sauce, topped with vintage cheddar and baked

8

HOMEMADE CHORIZO DUCK SCOTCH EGG

Coated in herby panko served alongside a basil bearnaise dressing

6

BROCCOLINI & ALMOND ARANCINI ^V

Mixed with fresh fior di latte mozzarella, and coated in herby panko served over a bearnaise dressing

6

ASIAN INSPIRED ^V VEGETABLE PARCELS

Served over a home made five spiced date jam

6

HOME SMOKED ^{GF} BLOW-TORCHED MACKEREL

Served with pickled beets and horse radish infused beet puree

7

JOHNSONS SPICED DUCK CRISPY ROLLS

Asian style spring rolls dressed in a homemade mustard & honey ginger sauce

6.5

HOMEMADE TUSCAN PORK & CRAB RAVIOLI

Filled with chefs homemade Tuscan sausage, served in a rich crab bisque garnished with fresh herbs

7/14

MERGUEZ EN CROISSANT

A French spiced sausage, sautéed shallots garlic and parsley, topped with French soft brie and baked over a croissant

7/14

MAINS

SPECIALLY CHOSEN EXTRA DRY ^{GF} AGED SIRLOIN

12oz. 7 week matured premium sirloin, basted in herb butter, homemade beef dripping chips, roasted tomatoes, mushroom duxelle en croute with brandy & pepper sauce

22

PUY LENTIL & PORCINI ^{GF} ^V RAGU

Cooked in a reduction of rich red wine and tomato, tossed in egg pappardelle pasta and garnished with a basil and rocket pesto and grated comte (Vg available upon request)

12

COQ AU VIN BLANC ^{GF}

Baked chicken breast in a creamy white wine sauce, with exotic mushrooms and Merguez sausage, shallots and fresh herbs, served with tarragon duchess potato

14

MARINATED ROASTED ^{GF} ^V CAULIFLOWER

In a Ginger, Almond and coconut sauce, mixed with bean sprouts, edame beans & fresh chilli, served with rice & sesame seed bon bons garnished with fresh coriander

(Vg available upon request)

12

DUCK CONFIT PARMENTIER ^{GF}

A mixture of pulled confit and ground duck, cooked in a mirepoix stock and red wine reduction, topped with a creamed comte pom puree and gratinated

16

VEAL RAGU ON PAPPARDELLE ^{GF}

Slow braised veal cuts in a shallot, garlic white wine & stock finished with mascarpone, fresh herbs and pecorino, finished with a herb crumble and basil pesto

16

PAN SEARED SMOKED HADDOCK ^{GF}

Served over potato rosti topped with a soft poached duck egg, finished with a homemade mustard bearnaise sauce

15.5

SIDES

CHEF'S HOMECOOKED BEEF DRIPPING COOKED CHIPS WITH HOMEMADE HERB SALT ^[GF] 3.5

CREAMED SPINACH AND BRIE TOPPED WITH A HERB CRUMBLE ^[GF AV] 4

HOMEMADE BREAD & BUTTERS - SALTED - NDUJA - OLIVE & HERBS 4

BUTTERED MARKET GREENS SAUTEED IN HOUSE HERBY BUTTER ^[GF] 3.5

GRILLED ASPARAGUS, FINISHED WITH ALMONDS, ROCKET AND PARMESAN 6

Set Menu

Two courses for £16 every Wednesday & Thursday £6 surcharge on the sirloin steak dish

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