

J. Johnsons

Wine Bar - Bistro

Sunday Lunch Menu

2 Courses for £15

Starters

Homemade Gravadlax [GF]

Coated in Dijon mustard and fresh dill, thinly sliced, served over endive and caper salad, garnished with homemade aioli

Fresh Pea and Asparagus Bruschetta [V] [GF AV]

Tossed in a herb dressing, served over homemade focaccia, topped with Fiore di Latte and a basil and lemon dressing

Smoked Pancetta & Chicken Liver Paté [V] [GF AV]

Served with homemade melba toast and cherry and raisin jam

Pork & Black Pudding Rissoles

Blue Cheese dressing, topped with crisp pancetta served with homemade pear chutney

Mussels [GF AV]

Cooked in pancetta and cider, finished with crème fresh and parsley. Served with homemade fresh bread of the day

Home-smoked Potted Chicken [GF AV]

Green peppercorn, tarragon and ghee served with homemade melba toast

Mains

Seared Marinated Pork Loin Chop [GF]

Served over a celeriac pomme puree, roasted fennel and dressed with bearnaise sauce

Smoked Haddock & Clam Chowder [GF]

In a rich creamed parsley sauce, with Pettit pois, jersey potatoes, garnished with pea shoots and tarragon dressing

Roast Stuffed Chicken [GF]

Prime breast, filled with a herb Forse meat stuffing, roast potatoes, stock gravy and greens of the day

Sunday Risotto [V] [GF AV]

Roasted walnuts, cauliflower and Comte cheese risotto

Spring Lasagne [V]

Homemade marinated broccoli pesto, layered with baby spinach, ricotta, lemon and basil, with a touch of chilli

Ale Braised Beef [GF AV]

Slowly stewed until rich & tender, with shallots, herbs and chanterey carrots. Served over horseradish and garlic mash, sautéed Kale & Yorkshire pudding

Donaldsons Extra Dry Aged Sirloin [GF] **22**

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

Sides

Chef's Homecooked Beef Dripping Cooked Chips with Homemade Herb Salt [GF] **3.5**

Cauliflower Gratin, Lincolnshire Poacher, Herb Crumble [V] [GF AV] **4**

Market Greens & crispy Pancetta lardons [GF AV] **4**

Olives & Homemade Bread [V] [GF AV] **3.5**

Set Menu

Two courses and a glass of wine for £19 every Wednesday & Thursday

[V] Vegetarian | [GF] Gluten Free | [GF AV] Gluten Free option available

01482 326167

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