



This open plan Brasserie is perfect for all occasions, a quick bite before a show with friends or possibly a romantic dinner for two by candle light. Serving modern international dishes, Johnston's Brasserie is the place to impress an important client or enjoy a pre-theatre dinner.

Pre-Theatre menu

Lunch 12pm until 3pm:

2 Courses **£12.00**

3 Courses **£14.00**

Dinner 3pm until 7pm:

2 Courses **£15.00**

3 Courses **£16.50**

STARTERS

	Small	Large
The Johnstons Mediterranean salad (v) Organic baby vegetables, avocado, tomato, artichoke, grilled peppers & aged balsamic dressing	£6.95	£10.95
Salad of Parma ham, asparagus and melon Served with red & Chinese radish with a citrus vinaigrette	£7.50	£10.95
Sautéed calamari with saffron risotto Served with mixed sakura cress, and home made sweet chilli sauce	£7.95	£11.95
King prawn salad with chilli dressing Served with baby gem lettuce, mango and spring onions	£7.95	£11.95
Homemade ravioli with wild mushroom & asparagus Served with truffle & herb butter sauce	£7.95	£11.95
Organic chicken salad with curried puy lentils Served with mixed peppers and our own house dressing	£7.95	
Wedge salad with Cornish Yarg cheese Served with crispy bacon and toasted pine nuts. Bacon can be excluded for a vegetarian option.	£6.95	
Smoked duck breast with oriental salad Served with coriander scented mango salad with a raspberry & tamarind sauce	£7.50	
Roast beef salad with celery and apple Served with mini Yorkshire pudding and grain mustard vinaigrette	£6.95	

MAIN COURSES

Braised lamb shank on a bed of parsnip mash Served with thyme scented redcurrant jus		£16.50
Roast peppered Gressingham duck breast Served with slow roasted herb tomato garnish and plum sauce		£16.95
Braised pork belly with Bramley apple mash Served with a rich calvados sauce and apple crisps		£15.95
Grilled rib eye of beef Served with roast cherry tomatoes and watercress		£17.95
Pan-fried corn fed chicken breast Served with aubergine confit, roast potato wedges and rosemary jus		£14.95
Homemade salmon, cod & haddock fishcake Served with spinach, soft free range poached egg and chive butter sauce		£15.95
Poached or grilled organic salmon with horseradish mash Served with dill butter sauce		£15.95
Deep fried haddock in homemade batter Served with grilled lemon, water cress, tartare sauce and chips		£15.95
Pan fried sea bass on sautéed potatoes and frisee lettuce Dressed with French vinaigrette		£17.95
Asparagus and leek tart (v) Served on a bed of herb braised fennel and aged balsamic vinegar		£14.95
Wild mushroom and organic spelt Wellington (v) Served with rocket leaves and herb butter sauce		£14.95

PASTA DISHES

Homemade ravioli with wild mushroom & asparagus	£11.95
Served with truffle & herb butter sauce	
Penne pasta with char grilled chicken, sorrel and roast vegetables	£10.95
Served with a tarragon cream sauce. (Can be served without chicken)	
Traditional spaghetti Bolognese	£10.95
Homemade tagliatelle carbonara	£10.95
Homemade linguini marinara	£12.95
Served with sautéed prawns, green shell mussels, calamari and basil tomato sauce	
Broad bean and pea linguini (v)	£11.95
Served with a light corn broth and pea shoots	

SIDE ORDERS

New potatoes with sea salt & garlic	£4.00
Chips	£4.00
Dauphinoise potatoes	£4.00
Buttered French beans	£4.00
Seasonal mixed vegetables	£4.00
Sautéed spinach	£4.00
Mushroom and butter bean cassoulet	£4.00
Mixed salad	£4.00
Marinated olives and sun blush tomatoes	£4.00

DESSERTS

Homemade vanilla crème brulee	£6.50
Served with fresh blueberries	
Individual apple, cinnamon & sultana crumble	£6.95
Served with custard sauce or vanilla ice cream	
Homemade panna cotta flavoured with vanilla & raspberry	£7.50
Served with fresh forest fruit berries	
Hot Chocolate fondant	£7.95
Served with pistachio ice cream	
Homemade baked lemon cheesecake	£7.50
Served with almond cream and lime confit	
Homemade traditional Johnston's trifle	£7.50
Cheese board with Quince jelly, grapes and apple	£9.50
Assorted ice cream and sorbet	£6.50
3 scoops, choose from: Vanilla - chocolate – strawberry – pistachio Lemon – mango – raspberry	



CHILDRENS MENU

£10.95

Grilled Minute steak with a red onion sauce

Served with chips or a mixed salad

Grilled chicken breast with a creamy mushroom sauce

Served with chips or a mixed salad

Spaghetti, tagliatelle or linguine

Served with your choice of the following:

Bolognese sauce with fresh Parmesan

or Carbonara sauce with wild mushroom

or Roast Mediterranean vegetable with tomato sauce and fresh basil

Homemade deep fried fresh haddock

Served with chips, lemon & tartare sauce

FREE soft drinks

Assorted ice cream and sorbet with whipped cream



HOT BEVERAGES

Decaf Coffee	£2.95
Caffe latte	£3.95
Cappuccino	£3.85
Americano	£2.95
Espresso	£1.95
Double espresso	£2.50
Assorted Herbal Tea	£2.95
Liqueur coffee	£5.50

CHAMPAGNE	750ml	125ml
Yellow Tail Bubbles, South Eastern Australia NV	£22.95	£4.95
Taittinger Brut Reserve NV, France	£54.00	£10.95
Taittinger Nocturne NV, France	£62.50	
Taittinger Prestige Rose, France	£64.00	
Taittinger Vintage 2002, France	£72.50	

JOHNSTON'S SPECIALS

£4.95 each

Mojito Original or Apple

Bacardi Rum, lime, mint leaves, brown sugar and soda water or apple juice to top up

Strawberry Mojito

Bacardi Rum, Crème de Fraises, fresh strawberries, lime, mint leaves, brown sugar and soda water

Martini

Vodka or Gin with a hint of vermouth

Paradise

Gin, Apricot Brandy, fresh orange juice and lemon juice

Cosmopolitan

Vodka, Cointreau, lime squeeze and a dash of cranberry

Piña Colada

Bacardi rum, pineapple juice, coconut milk and cream

Margarita [Strawberry, Lemon or Lime]

Tequila, Cointreau or Crème de Fraises, fresh strawberries or lemon juice or lime juice

Whisky or Amaretto Sour

Whisky or Amaretto, lemon juice and sugar syrup

MOCKTAILS

£3.75 each

(non-alcoholic cocktails)

Apple Virgin Mojito

Fresh lime, sugar, apple juice and fresh mint

Mock pink champagne

Orange, cranberry & pineapple juice, sugar & lemonade or soda water

Mango Crush

Mango juice, coconut milk, orange juice and fresh lime

Orange Velvet

Pineapple juice, orange juice & fresh cream

Freshly squeezed orange juice

£2.95 295ml

WHITE WINES

	Bottle	175ml	250ml
Elementos Chardonnay/Viognier, Argentina Zingy and fresh on the palate, with a delicate youthful fruitiness on the nose	£16.50	£4.95	£5.95
Gavi 2007, Terre Del Barolo, Italy Crisp, dry wine, light and elegant with a long nutty finish	£17.50	£5.15	£6.30
Banda Dorada, Paternina, Spain A fresh, fruity white Rioja made in the crisp modern style	£17.50	£5.15	£6.30
Bellingham Estate Sauvignon Blanc, South Africa A dry white wine with gooseberry and tropical fruit flavours	£18.95	£5.25	£6.55
Pinot Grigio Mezzacorona, Italy A crisp fruity white wine with a delightful full and ripe aroma	£18.95	£5.25	£6.55
Hardy's Captains Chardonnay/Semillon, Australia Crisp and refreshing with a melon and mango character, balanced by the subtle use of oak	£20.00	£5.50	£6.75
Gewurztraminer Gustave Lorentz, France Exotic and floral aromas are followed by a ripe, roundness on the palate	£25.95	£6.95	£8.95
Chablis J Moreau et Fils, France Steely and dry with a hint of green in the colour. Like all fine Chablis the fruit is balanced by crisp acidity	£25.95	£6.95	£8.95
Sancerre Les Pierres Blanches, France Citrus, green fruit and sappy notes on this dry white wine are cut through by crisp acidity	£28.95	£7.95	£9.95
Pouilly-Fuissé, Louis Jadot, Burgundy, France A rich Chardonnay, smooth and full on the palate,with quite soft acidity	£28.95	£7.95	£9.95

ROSÉ WINES

Pinot Grigio Blush, Sartori, Italy Pale pink, off dry with soft red fruit characters	£17.95	£4.95	£5.95
Caliterra Shiraz Rosé, Chile Off dry and light bodied on the palate,with youthful fruit on the nose	£18.95	£5.25	£6.55
Jack Rabbit White Zinfandel, California A light, fresh rosé, medium sweet with delicate strawberry fruit character	£19.95	£6.10	£6.95

RED WINES

Bright Brothers Red,Argentina Lifted dark fruit aroma with just a touch of light youthful tannin	£16.50	£4.95	£5.50
Errazuriz Estate Cabernet Sauvignon, Chile Deep ruby in colour with an intense blackcurranty nose and rich, fleshy fruit characters on the palate	£17.00	£5.15	£6.30
Monte Clavijo Tempranillo, Rioja, Spain Soft, juicy red,with lots of plum and black fruit flavours	£18.00	£5.25	£6.50
Hardy's Captain Shiraz/Cabernet Sauvignon, Australia Medium bodied with intense fruit flavours and balanced by a mild oak influence	£20.00	£5.55	£6.95
Bellingham Estate Pinotage, South Africa A wine with an intense bramble berry aroma, complemented by a full, soft, round palate	£18.95	£5.30	£6.55
Ruben Hall Merlot, New Zealand Youthful plum and berry fruit dominate this mid bodied red	£22.95	£5.95	£7.95
St Emilion Fortin Plaisance, France Dark berry fruit and a touch of oak followed by a mid bodied palate	£23.95	£6.30	£8.30
Fleurie 'Domaine de Ponceau', Louis Jadot, France A Fleurie with a good attack of fruit and a touch of tannin on the palate	£25.95	£6.95	£8.95
Marques Des Caceres Crianza, Rioja, Spain Dry and soft with spicy black fruit and vanilla character	£26.95	£7.15	£9.55
Grant Burge Miamba Shiraz, Australia Rich aromas of vanilla oak, and red summer berries, soft on the palates with well integrated oak and tannins	£29.95	£8.30	£10.30