

Pre-Theatre Menu

Served from 12:00 until 19:00

2 courses **£12.95**

3 courses **£14.95**



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.

STARTERS

	Small	Large
The Johnstons Mediterranean salad (v) Organic baby vegetables, avocado, tomato, artichoke, grilled peppers & aged balsamic dressing	£5.50	£9.95
Salad of Parma ham, asparagus and melon Served with red & white radish and a citrus vinaigrette	£5.50	£9.95
Classic Caesar salad with grilled chicken breast Served with shaved Parmesan, anchovies and croutons	£5.50	£9.95
Wedge salad with Cornish Yarg cheese Served with crispy bacon and toasted pine nuts (Bacon can be excluded for a vegetarian option) (v)	£5.95	
Smoked duck breast with oriental salad Coriander scented mango salad with a raspberry & tamarind sauce	£6.50	
Chicken liver terrine Served with caramelised orange compote, balsamic syrup and warm toasted brioche	£6.95	
Famous tiger prawn salad Served with iceberg lettuce, lollo rosso, baby gem, radicchio, cocktail sauce and lemon	£6.95	
Smoked Scottish salmon Served on warm rosti potato, mezuna leaves, sakura cress with crème fraiche	£6.95	
Homemade ricotta and spinach ravioli (v) Served on nutmeg curly kale, cherry tomato and red pesto cream	£6.95	
Homemade salmon, cod & haddock fishcake Served with spinach and sweet chilli cream	£6.95	

MAIN COURSES

Braised lamb shank on a bed of parsnip mash Served with thyme scented redcurrant jus		£15.50
Roast Gressingham duck breast Served on braised endives with caramelised figs and plum sauce		£16.95
Duo of pork belly and fillet Served with red cabbage, apple tart tatin and a rich calvados jus		£14.95
Grilled fillet steak Served with roast cherry tomatoes, flat mushroom and watercress		£17.95
Grille rib eye of beef Served with roast cherry tomatoes, flat mushroom and watercress		£15.95
Pan-fried corn fed chicken breast Served with aubergine confit, roast potato wedge and rosemary jus		£14.95
Charcoal grilled calf liver Served with green pea & mint mashed potato, crispy pancetta and sage jus		£14.95
Poached or grilled salmon Served with fresh basil & sun blushed tomato mashed potato and green pea cream sauce		£12.95
Homemade salmon, cod & haddock fishcake Served with spinach and sweet chilli cream		£13.95
Famous fish and chips Deep fried haddock in homemade batter Served with grilled lemon, mushy peas, tartare sauce and chips		£13.95
Pan fried sea bass on sautéed potatoes and frisee lettuce Served with herb dressing and red pepper coulis		£16.95

(v) Denotes as being suitable for vegetarians but may contain dairy produce. Please note that we do not guarantee that our products are free from nut trace.
The Strand Palace Hotel does not knowingly use genetically modified foods. All prices include VAT. A discretionary service charge of 12.5% will be added to your bill.

VEGETARIAN DISHES

- Caramelised red onion and goat cheese tart (v)** £14.95
Served with sautéed spinach and sun blushed tomato dressing
- Wild mushroom and organic spelt Wellington (v)** £14.95
Served with rocket leaves and herb butter sauce

PASTA DISHES

- Homemade ricotta & spinach ravioli (v)** £11.95
Served on nutmeg curly kale, cherry tomato and red pesto cream
- Penne pasta with char grilled chicken breast and roast vegetables** £10.95
Served with a tarragon cream sauce. (Chicken can be excluded for a vegetarian option)
- Traditional spaghetti Bolognese** £10.95
- Tagliatelle carbonara** £10.95
- Linguini marinara** £12.95
Served with sautéed green shell mussels, prawns, calamari and basil tomato sauce
- Sweet corn & Asian vegetable cellophane noodles (v/gf/vegan)** £11.95
Tossed in a light corn broth with a chiffonade of snow peas, bean sprouts, carrots and pea shoots

SIDE ORDERS

- New potatoes with sea salt & garlic** £3.95
- Chips** £3.95
- Dauphinoise potatoes** £3.95
- Buttered French beans** £3.95
- Seasonal mixed vegetables** £3.95
- Sautéed spinach** £3.95
- Spicy potato wedges** £3.95
- Mixed salad** £2.95
- Garlic bread** £2.95
- Onion rings** £2.95

DESSERTS

- Homemade vanilla crème brulee** £6.50
Served with fresh blueberries and raspberries
- Individual apple, cinnamon & sultana crumble** £6.50
Served with custard sauce or mixed spice ice cream
- Homemade panna cotta flavoured with cointreau liquor** £6.50
Served with caramelised orange segments & citrus syrup
- Hot Chocolate fondant** £6.50
Served with serious white chocolate ice cream
- Homemade vanilla & passion fruit cheesecake** £6.50
Served with light vanilla & mango mousse
- Homemade traditional Johnston's trifle** £6.50
- Cheese board with Quince jelly, grapes and apple** £8.50
- Assorted ice cream and sorbet** £6.50
Your choice of 3 scoops from:
Vanilla bean – serious chocolate – strawberry seduction – mixed spice – cappuccino – honeycomb hash – mint chocolate baby chip – very cherry
Lemon – mango – raspberry



CHILDRENS MENU

£8.95

Grilled Minute steak

Served with chips or a mixed salad

Homemade chicken nuggets

Served with chips or a mixed salad

Spaghetti, tagliatelle or linguine

Served with your choice of the following sauces:

Bolognese

Carbonara

Tomato

Fish and chips

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

JOHNSTON'S SPECIAL COCKTAILS

£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

(non-alcoholic cocktails)

£3.75 each

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

CHAMPAGNE

Ponte Prosecco Extra Dry, Italy NV

750ml 125ml

£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

ROSÉ WINES

Jack Rabbit White Zinfandel, California

A light, fresh rosé, medium sweet with delicate strawberry fruit character

Bottle 175ml 250ml

£16.50 £4.95 £5.95

Running Duck Rose Fairtrade (Organic) South Africa

Mid-pink rose, with plenty of strawberry fruit flavors and dry finish

£18.50 £5.50 £6.85

Caliterra Shiraz Rosé, Chile

Off dry and light bodied on the palate, with youthful fruit on the nose

£19.95 £5.75 £6.85

Lyric Pinot Grigio, Italy

Pale pink, off dry with soft red fruit characters.

Off dry and light bodied on the palate, with youthful fruit on the nose.

Mid-pink rose, with plenty of strawberry fruit flavors and dry finish

£19.95 £5.85 £6.95

WHITE WINES

	Bottle	175ml	250ml
Bright Brothers Las Cazas Mendoza, Argentina A very fresh and clean with hints of banana, toffee and pear drops	£16.50	£4.95	£5.95
Elementos Chardonnay Viognier, Argentina Zingy and fresh on the palate, with a delicate youthful fruitiness on the nose	£17.50	£5.15	£6.50
Running Duck Fairtrade Shiraz (Organic) South Africa Chenin Blanc / Sauvignon Blanc Refreshing white, combining the grassiness of Sauvignon with the ripe guava fruit of Chenin Blanc	£18.95	£5.25	£6.75
Hardys Cellar, Australia Crisp and refreshing with a melon and mango character, balanced by the subtle use of oak	£19.95	£5.75	£6.95
Banda Dorada, Paternina, Spain A fresh, fruity white Rioja made in the crisp modern style	£19.95	£5.75	£6.95
Bellingham Estate Sauvignon Blanc, South Africa A dry white wine with gooseberry and tropical fruit flavours	£20.25	£5.95	£7.75
Pinot Grigio Mezzacorona, Italy A crisp fruity white wine with a delightful full and ripe aroma	£21.95	£6.00	£7.95
Gavi 2007, Terre Del Barolo, Italy Crisp, dry wine, light and elegant with a long nutty finish	£22.50	£6.00	£8.25
Sancerre Les Pierres Blanches, France Citrus, green fruit and sappy notes on this dry white wine are cut through by crisp acidity	£25.95	£7.00	£8.95
Gewurztraminer Gustave Lorentz, France Exotic and floral aromas are followed by a ripe, roundness on the palate	£26.95	£7.50	£9.50
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	£29.95	£8.25	£10.50
Pouilly-Fuissé, Louis Jadot, Burgundy, France A rich Chardonnay, smooth and full on the palate, with quite soft acidity	£31.95	£8.75	£10.95

RED WINES

Bright Brothers Las Cazas, Argentina Lifted dark fruit aroma with just a touch of light youthful tannin	£16.50	£4.95	£5.95
Elementos Shiraz / Malbec, Argentina An immediately fruity red wine, vibrant and juicy in the mouth	£17.50	£5.15	£6.20
Monte Clavijo Tempranillo, Rioja, Spain Soft, juicy red, with lots of plum and black fruit flavours	£17.95	£5.35	£6.75
Running Duck Fairtrade Shiraz (Organic) South Africa Medium bodied red, soft and spicy with plenty of berry fruit and a hint of white pepper on the finish	£18.95	£5.50	£6.95
Errazuriz Estate Cabernet Sauvignon, Chile Deep ruby in colour with an intense blackcurrant nose and rich, fleshy fruit characters on the palate	£19.95	£5.75	£7.25
Bellingham Estate Pinotage, South Africa A wine with an intense bramble berry aroma, complemented by a full, soft, round palate	£20.50	£5.95	£7.55
Hardy's Cellar, Australia Medium bodied with intense fruit flavours and balanced by a mild oak influence	£21.50	£6.00	£7.25
Silver Lake Merlot Malbec, New Zealand Youthful plum and berry fruit dominate this mid bodied red	£24.95	£6.50	£8.95
St Emilion Fortin Plaisance, France Dark berry fruit and a touch of oak followed by a mid bodied palate	£28.95	£7.95	£9.95
Paternina Banda Azul Crianza, Rioja, Spain A traditional Rioja with soft redcurrant and vanilla oak on the nose and pal	£30.00	£8.00	£10.25
Burge Miamba Shiraz, Australia Rich aromas of vanilla oak, and red summer berries, soft on the palates with well integrated oak and tannins	£31.00	£8.25	£10.50
Fleurie 'Domaine de Poncereau', Louis Jadot, France A Fleurie with a good attack of fruit and a touch of tannin on the palate	£32.00	£8.95	£10.95