



## Dinner

### Champagne & Prosecco

PROSECCO LE DOLCI COLLINE	10
<i>Venezie, Italy</i>	
PERRIER-JOUËT GRAND BRUT NV	15
<i>Epernay, France</i>	

### Aperitifs

APEROL SPRITZ	12.5
<i>Aperol over ice with soda topped with prosecco</i>	
CHELSEA SPRITZ	13
<i>St Germain liqueur, cucumber, mint, prosecco</i>	
NEGRONI	14
<i>Bombay Sapphire gin, Campari, Martini Riserva Speciale Rubino</i>	
PJ's SMOKED OLD FASHIONED	14
<i>Woodford Reserve bourbon, demerara sugar and Angosturra bitters. Smoked with applewood</i>	
HINEBALL	13
<i>H by Hine, Double Dutch Ginger Ale &amp; orange twist</i>	
THE HENDRICKS	14
<i>Hendricks gin, cucumber, Double Dutch Indian tonic water</i>	
SIDECAR	14
<i>H by Hine cognac, cointreau &amp; lemon</i>	
TT&T	15
<i>Tanqueray 10 gin, grapefruit bitters, Double Dutch Indian tonic water, burnt grapefruit</i>	
PATRON PALOMA	14
<i>Patron Silver blanco tequila, fresh lime, agave and Double Dutch Pink Grapefruit soda</i>	
PORNSTAR MARTINI	14
<i>Ketel One vanilla vodka, passoa liqueur, lime juice, vanilla syrup, prosecco</i>	

(v) Indicates vegetarian options

(pb) Indicates plant-based (vegan) options

An optional service charge of 13.5% will be added to your bill.  
100% of the service charge is shared between all restaurant staff.

Please notify a member of staff if you have an allergy. Our food  
is prepared in kitchens where allergens are present. We will take  
every reasonable precaution when preparing your food, however due  
to the risk of potential cross-contamination of allergens we cannot  
guarantee that our food is free from any allergens including tree nuts.  
The allergen information identifies the known prescribed allergens  
within our dishes including if a dish 'may contain' an allergen. The  
term 'may contain' is used to highlight where an allergen is not in  
a recipe or intentionally in a dish, but where the manufacturer of  
an ingredient believes that cross-contamination may still be a risk.

WARM SOURDOUGH v	5	NOCELLARA OLIVES pb	4.5
<i>whipped butter</i>		PADRON PEPPERS <i>Cornish salt</i> pb	6
JALAPEÑO CROQUETTES	8	TEMPURA PRAWNS	11
<i>Parmesan v</i>		<i>sesame soy sauce</i>	

### Sharing Starters

CHARCUTERIE BOARD	28	BAKED CAMEMBERT	26
<i>Italian cured meats, wholegrain mustard, cornichons, olives, homemade focaccia</i>		<i>oven baked Camembert cheese, chicory, heirloom carrots, truffle oil, sourdough toast</i>	
ADD YORKSHIRE BRIE & BUFFALO INGLEWHITE CHEESE 5			

### Starters

FRENCH ONION SOUP	10	TRUFFLE TAGLIATELLE	15 / 25
<i>Gruyere gratinée v</i>		<i>mushroom &amp; truffle velouté, grated truffle and Parmesan v</i>	
PJ's CLASSIC STEAK TARTARE	15	SEARED TUNA	15.5
<i>Tabasco mustard dressing, cornichons, shallots, parsley, Cacklebean egg yolk, sourdough crisp</i>		<i>wasabi &amp; avocado purée, toasted sesame seeds, yuzu and soy dressing</i>	
SEARED SCALLOPS	18	SCOTCH BEEF CARPACCIO	15.75
<i>cauliflower purée, nduja jam</i>		<i>wild rocket, Parmesan, mustard dressing</i>	
KING PRAWN & SOBRASADA	14	CRISPY FRIED ARTICHOKEs	13.25
<i>sweetcorn, crispy fried leeks</i>		<i>caper and herb mayonnaise pb</i>	

### Steaks

8oz SIRLOIN STEAK	30.5	CHATEAUBRIAND (2 pax)	50pp
<i>Macken Brothers' 28 day dry aged sirloin, French fries</i>		<i>Macken Brothers' 22oz dry aged chateaubriand served with French beans, triple cooked chips, your choice of sauce</i>	
8oz FILLET STEAK	38	TOMAHAWK STEAK (2 pax)	48pp
<i>dry aged Angus fillet, triple cooked chips</i>		<i>35oz dry aged Angus tomahawk, served with 2 side orders, bearnaise and peppercorn sauce</i>	
12oz RIBEYE STEAK	42		
<i>Macken Brothers' 28 day dry aged prime rib, French fries</i>			

### SAUCES 3<sup>each</sup>

BEARNAISE | PEPPERCORN | CHIMICHURRI

### Chef's Special

PJ's SURF & TURF <i>for two sharing</i>	95pp
<i>Macken Brothers' 35 day dry aged porterhouse steak, whole native lobster, king prawns, bone marrow, baby gem, avocado &amp; cucumber salad, and French fries. Peppercorn, bearnaise and chimichurri sauce</i>	

### Mains

ROAST COD	26	GRILLED SEABASS FILLET	23
<i>grilled prawns, chorizo, baby potatoes, samphire, red pepper purée</i>		<i>French beans, cherry tomatoes, black olives &amp; pesto</i>	
SEAFOOD LINGUINE	25	GRILLED BUTTERNUT SQUASH	19
<i>king prawns, mussels, clams, cherry tomatoes, chilli &amp; spinach</i>		<i>confit onion, peppers, cumin, sunflower seeds, crispy leeks pb</i>	
LOBSTER & CRAB RAVIOLI	32	GRILLED LAMB CHOPS	27
<i>shellfish bisque, tomato, crab &amp; chive dressing</i>		<i>dauphinoise potatoes, pea and mint puree, pea shoots, red wine gravy</i>	
CHARGRILLED CHICKEN & CLAMS	24	THE PJ's BURGER	19.95
<i>bok choy, spring onions, clam butter sauce</i>		<i>chargrilled in a brioche bun with mature cheddar cheese, iceberg lettuce, pickle, smoked crackling mayonnaise and French fries</i>	
KING PRAWN & MONKFISH CURRY	25	ADD BACON 2.95	
<i>pila rice, cashew nuts, coriander, naan</i>			
PJ'S COTTAGE PIE	22	BEER BATTERED FISH & CHIPS	19.5
<i>merlot braised beef, Inglewhite cheddar mash, red wine gravy</i>		<i>pea purée, tartare sauce</i>	
CHICKEN MILANESE	22	PJ's DUCK FRITES	26
<i>wild rocket, artichoke &amp; Reggio cheese salad, toasted sesame, tahini honey dressing</i>		<i>truffle bearnaise</i>	
WILD MUSHROOM & CHIVE RISOTTO v	19		

### Oysters

*served on ice with shallot vinaigrette*

	3	6	12
COLCHESTER	14	25	46
JERSEY ROCK	16	28	52
Champagne & Oysters			
SIX COLCHESTER			36
<i>with glass of house champagne</i>			
SIX JERSEY ROCK			39
<i>with glass of house champagne</i>			

### Salads

PJ's CLASSIC CAESAR SALAD	15
<i>romaine lettuce, fresh anchovies, Parmesan and caesar dressing</i>	
ADD GRILLED CORNFED CHICKEN	4.5
ADD GRILLED TIGER PRAWNS	8
GRILLED SALMON SALAD	19.95
<i>baby spinach, watercress, heirloom beetroot, roasted butternut squash, feta cheese, red onion, basil, balsamic mustard dressing</i>	
KALE, QUINOA & ROASTED VEGETABLE SALAD pb	19
<i>kale, red cabbage, sweet potato, red pepper, tenderstem broccoli, cauliflower, avocado tahini, maple-lemon dressing, pomegranate</i>	

### Sides

FRENCH FRIES / TRIPLE COOKED CHIPS	6
BABY GEM, AVOCADO & CUCUMBER	6
<i>house vinaigrette v</i>	
TOMATO, BASIL & RED ONION v	5
DAUPHINOISE POTATOES v	7.5
FRENCH BEANS v	6.5
POMME PURÉE v	7
TRUFFLE MAC+CHEESE v	8.5
TENDERSTEM BROCCOLI	7.5
<i>toasted sesame, chilli, garlic, soy sauce v</i>	
CREAMED OR WILTED SPINACH v	7
ROAST HERITAGE CARROTS v	7.5
<i>tahini dressing</i>	
TRUFFLE CHIPS WITH PARMESAN v	8

### Sunday Roast

*only available from 12pm*

ROAST DRY AGED SIRLOIN OF BEEF 28
ROAST CORNFED CHICKEN 25
<i>All served with roast potatoes, Yorkshire pudding, seasonal vegetables, gravy</i>