



Weekend Brunch

Bottomless Brunch

Saturday & Sunday 10:00-17:00
£28.5 pp for 1.5 hours

BLOODY MARY
APEROL SPRITZ | MIMOSA

Oysters

served on ice with shallot vinaigrette

	3	6	12
COLCHESTER	14	25	46
JERSEY ROCK	16	28	52

Champagne & Oysters

SIX COLCHESTER	36
with glass of house champagne	
SIX JERSEY ROCK	39
with glass of house champagne	

Salads

PJ's CLASSIC CAESAR SALAD	15
romaine lettuce, fresh anchovies, Parmesan and caesar dressing	
ADD GRILLED CORNFED CHICKEN	4.5
ADD GRILLED TIGER PRAWNS	8

KALE, QUINOA & ROASTED VEGETABLE SALAD	19
kale, red cabbage, sweet potato, red pepper, tenderstem broccoli, cauliflower; avocado tahini, maple-lemon dressing, pomegranate pb	

GRILLED SALMON SALAD	19.95
baby spinach, watercress, heirloom beetroot, roasted butternut squash, feta cheese, red onion, basil, balsamic mustard dressing	

Sunday Roast

only available from 12pm

ROAST DRY AGED
SIRLOIN OF BEEF 28
OR
ROAST CORNFED
CHICKEN 25

All served with roast potatoes,
Yorkshire pudding, seasonal
vegetables, gravy

(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.

Starters

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

Brunch

PJ's BENEDICTS	14	BUTTERMILK PANCAKES	13
English muffin, poached Cacklebean eggs, hollandaise sauce and your choice of grilled back bacon, hot smoked salmon or creamed spinach		caramelised banana, toasted hazelnuts, custard, Nutella, Chantilly cream	
CRUSHED AVOCADO ON ROASTED SWEET POTATO	14	TRIPLE BERRY PANCAKES	13
confit tomatoes, pine nut dukkha, baby herbs, mojo Picon ADD POACHED EGG 2.5 ADD HOT SMOKED SALMON 5		strawberries, raspberries, blueberries, raspberry coulis, Chantilly cream	
SWEETCORN FRITTERS	14	WILD MUSHROOM & FETA ON SOURDOUGH	14.5
sweetcorn, red pepper and spring onion fritters, harissa-braised chickpeas, crushed avocado, roast vine tomato, whipped feta		sauteed wild mushrooms, feta, spinach, roast vine tomato, basil pesto, sourdough	
CHORIZO SCRAMBLED EGGS	14	BRIOCHE FRENCH TOAST	16.5
chipotle, toasted brioche, spring onions		thick-cut French toast, merlot braised beef, hollandaise sauce, sriracha, rocket & Parmesan salad	
SHAKSHUKA	14	ADD POACHED EGG 2.5	
spicy tomato sauce, Cacklebean eggs, spinach, artichokes, mozzarella v		OPEN GRILLED STEAK SANDWICH	19.5
NDUJA & COURGETTE OMELETTE	14	grilled sirloin on ciabatta, Gruyere cheese, baby watercress, pink pickles, confit garlic mayonnaise, crispy smashed potatoes	
baby herb salad, roast vine tomato			

PJ's GREAT ENGLISH BREAKFAST	18
Cumberland sausage, smoked back bacon, Cacklebean eggs your way, black pudding, hash brown, roasted mushrooms, roast vine tomatoes, sourdough toast	

FULL VEGGIE BREAKFAST	17.5
sweetcorn fritters, spinach, spiced chickpeas, roast mushroom, smashed avocado, grilled halloumi, grilled tomato, Cacklebean eggs your way, sourdough toast	

PJ's Classics

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

Steaks

8oz SIRLOIN STEAK	30.5
Macken Brothers' 28 day dry aged sirloin, French fries	

8oz FILLET STEAK	38
dry aged Angus fillet, triple cooked chips	

12oz RIBEYE STEAK	42
Macken Brothers' 28 day dry aged prime rib, French fries	

TOMAHAWK STEAK (2 pax)	48pp
35oz dry aged Angus tomahawk, served with 2 side orders, bearnaise and peppercorn sauce	

CHATEAUBRIAND (2 pax)	50pp
Macken Brothers' 22oz dry aged chateaubriand served with French beans, triple cooked chips, your choice of sauce	

SAUCES 3^{each}
BEARNAISE | PEPPERCORN
CHIMICHURRI

Chef's Special

PJ's SURF & TURF	95 per person
(for two sharing) Macken Brothers' 35 day dry aged porterhouse steak, whole native lobster, king prawns, bone marrow, baby gem, avocado & cucumber salad, and fries. Peppercorn, bearnaise and chimichurri sauce	

Sides

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