



## Lunch

### Champagne & Prosecco

PROSECCO LE	125ml glass	
DOLCI TERRE		10
Venezie, Italy		
LAURENT PERRIER		
CUVEE BRUT NV		15
Epernay, France		

### Aperitifs

SURREY SPRITZ		15
Silent Pool Gin, St-Germain liqueur, honey water, prosecco		

ENGLISH GARDEN ROYALE		15
Silent Pool Gin, strawberry puree, Lillet Blanc, prosecco		

THE AROMATIC		15
Silent Pool Gin, Double Dutch Indian Tonic water, bergamot & orange aroma garnish		

THE BEE'S KNEES		14.5
Silent Pool Gin, fresh lemon juice, honey water		

APEROL SPRITZ		12.5
Aperol over ice with soda topped with prosecco		

NEGRONI		14
Bombay Sapphire gin, Campari, Martini Riserva Speciale Rubino		

PJ's SMOKED OLD FASHIONED		14
Woodford Reserve bourbon, demerara sugar and Angostura bitters. Smoked with applewood		

PORNSTAR MARTINI		14
Ketel One vanilla vodka, passoa liqueur, lime juice, vanilla syrup, prosecco		

PATRON PALOMA		14
Patron Silver blanco tequila, fresh lime, agave and Double Dutch Pink Grapefruit soda		

HINEBALL		13
H by Hine, Double Dutch Ginger Ale & orange twist		

(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	5.5	NOCELLARA OLIVES pb	4.5
whipped butter			
JALAPEÑO CROQUETTES	8	PADRON PEPPERS Cornish salt pb	6
Parmesan v			
		TEMPURA PRAWNS	11
		sesame soy sauce	

### Starters

FRENCH ONION SOUP	10	SCOTCH BEEF CARPACCIO	15.95
Gruyere gratinée v			
PJ's PRAWN COCKTAIL	14.5	CHICKEN LIVER PARFAIT	12
avocado, baby gem, lettuce, Marie Rose sauce			
CRISPY FRIED ARTICHOKEs	13.25	grilled sourdough, red onion marmalade	
caper and herb mayonnaise pb			
TUNA TARTARE	15	avocado, chilli, lime, toasted sesame, soy sauce	
HERB CRUSTED SCALLOPS	18		
chilli garlic butter			

### Sharing Starters

CHARCUTERIE BOARD	28	FRITTO MISTO	26
Italian cured meats, wholegrain mustard, cornichons, olives, homemade focaccia			
Add Yorkshire Brie & Buffalo Inglewhite cheese 5			

### Steaks

8oz SIRLOIN STEAK	30.5	CHATEAUBRIAND (2 pax)	50pp
Macken Brothers' 28 day dry aged sirloin, French fries			
8oz FILLET STEAK	38	Macken Brothers' 22oz dry aged chateaubriand served with French beans, triple cooked chips, your choice of sauce	
12oz RIBEYE STEAK	42	TOMAHAWK STEAK (2 pax)	48pp
Macken Brothers' 28 day dry aged prime rib, French fries			
Sauces 3 <sup>each</sup>			
Bearnaise   Peppercorn   Chimichurri			

### Chef's Special

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

### Mains

ROAST COD	26	SRIRACHA HONEY ROAST CHICKEN	22
grilled prawns, chorizo, baby potatoes, samphire, red pepper purée			
LOBSTER & CRAB RAVIOLI	32	hispi cabbage, salad of pink pickles, corn, radish, spring onion, soft herbs and chimichurri mayonnaise	
CHICKEN MILANESE	22	GRILLED TIGER PRAWNS	24
wild rocket, artichoke & Reggio cheese salad, toasted sesame, tahini honey dressing			
SEAFOOD LINGUINE	25	GRILLED LAMB CHOPS	27
king prawns, mussels, clams, cherry tomatoes, chilli & spinach			
GRILLED SEABASS FILLET	23	new potatoes, baby gem, baby onions and peas	
French beans, cherry tomatoes, black olives & pesto			
BEER BATTERED FISH & CHIPS	21.5	PJ's SALMON & HADDOCK FISHCAKE	21
pea purée, tartare sauce			
buttered leeks, vermouth and dill velouté			
Add St. Ewe poached egg 2.5			
GRILLED SALMON SALAD	22	avocado, grilled sweetcorn, vine tomatoes, cucumber, spring onion, poppy seed dressing	

### Lunch Plates

£22.5 Lunch for any lunch plate plus your choice of 125ml glass of house wine, 1/2 pint of beer, or soft drink. (valid 12-5 pm Mon-Fri)

PJ's CHICKEN CAESAR SALAD	19.5	THE PJ's BURGER	19.95
romaine lettuce, fresh anchovies, Parmesan and caesar dressing			
PROTEIN SALAD	19	chargrilled in a brioche bun with mature cheddar cheese, iceberg lettuce, pickle, smoked crackling mayonnaise and French fries	
grilled chicken or marinated tofu pb, chipotle hummus, sweet potato, chickpeas, quinoa, spinach, avocado, carrot, tahini maple dressing			
PJ's CLASSIC STEAK TARTARE	20	Add bacon 2.95	
Tabasco mustard dressing, cornichons, shallots, parsley, St. Ewe egg yolk, French fries			
		RISOTTO VERDE v	19
		green asparagus, broad beans, peas, Parmesan (vegan alternative available on request)	
		FRIED BUTTERMILK CHICKEN BUN	19
		lettuce, tomato, pickle, herb mayonnaise, French fries	

### 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	

### Eggs

EGGS BENEDICT	14
English muffin, grilled back bacon, poached St. Ewe eggs, hollandaise	
EGGS ROYALE	14
English muffin, hot smoked salmon, poached St. Ewe eggs, hollandaise	
EGGS FLORENTINE	14
English muffin, creamed spinach, poached St. Ewe eggs, hollandaise	
CHORIZO SCRAMBLED EGGS	14
Chipotle, toasted brioche, spring onions	

### Sides

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

### Sunday Roast

only available from 12pm

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



[WWW.PJSHELSEABRASSERIE.CO.UK](http://WWW.PJSHELSEABRASSERIE.CO.UK)

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