Dinner

Champagne & Prosecco

125ml glass

PROSECCO LE 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 Angosturra bitters. Smoked with applewood

PORNSTAR MARTINI 14
Ketel One vanilla vodka, passoa liqueur, lime juice, vanila 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
whipped butter

NOCELLARA OLIVES *pb* 4.5

JALAPEÑO CROQUETTES 8
Parmesan v

PADRON PEPPERS *pb* 6
Cornish salt

TEMPURA PRAWNS 11
sesame soy sauce

Sharing Starters

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

BAKED CAMEMBERT *v* 21
caramelised walnuts, grilled sourdough, endive salad, truffle oil

Starters

FRENCH ONION SOUP 10
Gruyere gratinée v

PJ's CLASSIC STEAK TARTARE 15
Tabasco mustard dressing, cornichons, shallots, parsley, St. Ewe egg yolk, sourdough crisp

SALT & PEPPER SQUID 14
chilli, spring onion, coriander, sriracha mayonnaise

HERB CRUSTED SCALLOPS 18
chilli garlic butter

TRUFFLE TAGLIATELLE *v* ..... 14 / 22
mushroom & truffle velouté, shaved truffle

TUNA TARTARE 15
avocado, chilli, lime, toasted sesame, soy sauce

SCOTCH BEEF CARPACCIO 15.95
wild rocket, Parmesan, mustard dressing

CRISPY FRIED ARTICHOKES 13.95
caper and herb mayonnaise *pb*

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

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

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

Sauces 3*each*
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

CHICKEN MILANESE 22
wild rocket, artichoke & Reggio cheese salad, toasted sesame, tahini honey dressing

GRILLED LAMB CHOPS 27
dauphinoise potatoes, confit vine tomatoes, red wine jus

ROAST COD 26
grilled prawns, chorizo, baby potatoes, samphire, red pepper purée

SEAFOOD RISOTTO 25
king prawns, mussels, clams, cherry tomatoes, chilli & spinach

PJ's COTTAGE PIE 21
merlot braised beef, Inglewhite cheddar mash, red wine gravy

CAULIFLOWER STEAK *pb* 19
butter bean hummus, chimichurri sauce

KING PRAWN & MONKFISH CURRY 25
pilaf rice, cashew nuts, coriander

LOBSTER & CRAB RAVIOLI 32
shellfish bisque, tomato, crab & chive dressing

BEER BATTERED FISH & CHIPS 21.5
pea purée, tartare sauce

GRILLED SEABASS FILLET 23
French beans, cherry tomatoes, black olives & pesto

THE PJ's BURGER 19.95
chargrilled in a brioche bun with mature cheddar cheese, iceberg lettuce, pickle, smoked crackling mayonnaise and French fries.
Add bacon 2.95

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 16
romaine lettuce, fresh anchovies, Parmesan and caesar dressing
Add grilled cornfed chicken 4.5
Add grilled tiger prawns 8

GRILLED SALMON SALAD 22
avocado, grilled sweetcorn, vine tomatoes, cucumber, spring onion, poppy seed dressing

PROTEIN SALAD 19
grilled chicken or marinated tofu *pb*, chipotle hummus, sweet potato, chickpeas, quinoa, spinach, avocado, carrot, tahini maple dressing

Sides

FRENCH FRIES / TRIPLE COOKED CHIPS 6

BABY GEM, AVOCADO & CUCUMBER 6
house vinaigrette *v*

TOMATO, BASIL & RED ONION *v* 5

POMME PURÉE *v* 7

FRENCH BEANS *v* 6.5

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, gravy