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

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

GRILLED SALMON SALAD 22
avocado, grilled sweetcorn, vine tomatoes, cucumber, spring onion, poppy seed 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
Gruyere gratinée *v*

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

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

SCOTCH BEEF CARPACCIO 15.95
wild rocket, Parmesan, mustard dressing

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

HERB CRUSTED SCALLOPS 18
chilli garlic butter

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

CRISPY FRIED ARTICHOKES 13.95
caper and herb mayonnaise *pb*

Sharing Starters

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

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

Brunch

PJ's BENEDICTS 14
English muffin, poached St. Ewe eggs, hollandaise sauce and your choice of grilled back bacon, hot smoked salmon or creamed spinach

CRUSHED AVOCADO ON ROASTED SWEET POTATO 14
confit tomatoes, pine nut dukkha, baby herbs, mojo Picon
Add poached egg 2.5
Add hot smoked salmon 5

CHORIZO SCRAMBLED EGGS 14
chipotle, toasted brioche, spring onions

OPEN GRILLED STEAK SANDWICH 19.5
grilled sirloin on ciabatta, Gruyere cheese, baby watercress, pink pickles, confit garlic mayonnaise, crispy smashed potatoes

PJ's GREAT ENGLISH BREAKFAST 18
Cumberland sausage, smoked back bacon, St. Ewe 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, St. Ewe eggs your way, sourdough toast

PJ's Classics

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

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

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

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

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

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

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

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

BEER BATTERED FISH & CHIPS 21.5
pea purée, tartare sauce

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

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 3each
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

POMME PURÉE *v* 7

FRENCH BEANS *v* 6.5

TRUFFLE MAC+CHEESE *v* 8.5

CREAMED OR WILTED SPINACH *v* 7

TRUFFLE CHIPS WITH PARMESAN *v* 8

ROAST HERITAGE CARROTS 7.5
tahini dressing *v*

TENDERSTEM BROCCOLI 7.5
toasted sesame, chilli, garlic, soy sauce *v*