



Lunch

Champagne & Prosecco

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|------------------------|-------------|
| PROSECCO LE | 125ml glass |
| DOLCI COLLINE | 9 |
| <i>Venezie, Italy</i> | |
| GREMILLET BRUT | 12 |
| <i>Troyes, France</i> | |
| PERRIER-JOUËT | |
| GRAND BRUT NV | 15 |
| <i>Epernay, France</i> | |

Aperitifs

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| APEROL SPRITZ | 11 |
| <i>Aperol over ice with soda topped with prosecco</i> | |
| CHELSEA SPRITZ | 13 |
| <i>St Germain liqueur, cucumber, mint, prosecco</i> | |
| ROSE GRAND SPRITZ | 12 |
| <i>Lillet rose, prosecco, Fever-Tree premium soda water, orange bitters fresh grapefruit</i> | |
| LA DOLCE VITA SPRITZ | 14 |
| <i>Malfy con Arancia gin, Fever-Tree Sicilian lemonade, prosecco</i> | |
| SUMMER SOUR | 13 |
| <i>No.3 London Dry gin, mango juice, lime juice, agave syrup, egg white</i> | |
| ITALICUS SPRITZ | 12 |
| <i>Italicus Rosolio Di Bergamotto, prosecco, green olives</i> | |
| CLOVER CLUB | 13 |
| <i>No.3 London Dry gin, lemon juice, raspberry puree</i> | |
| T&T | 14 |
| <i>Tanqueray 10 gin, grapefruit bitters, Fever-Tree Indian Tonic water, burnt grapefruit</i> | |
| PATRON PALOMA | 14 |
| <i>Patron Silver blanco tequila, fresh lime, agave & Two Keys grapefruit soda</i> | |
| PORNSTAR MARTINI | 14 |
| <i>Ketel One vanilla vodka, passoa liqueur, lime juice, vanilla syrup, prosecco</i> | |

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| WARM SOURDOUGH v | 4.75 | NOCELLARA OLIVES pb | 4.25 |
| <i>whipped butter</i> | | | |

Sharing Starters

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| CHARCUTERIE BOARD | 26 | BAKED CAMEMBERT | 19 |
| <i>Italian cured meats, wholegrain mustard, cornichons, olives, homemade focaccia</i> | | | |
| ADD YORKSHIRE BRIE & BUFFALO INGLEWHITE CHEESE 5 | | | |

Starters

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| FRENCH ONION SOUP | 10 | BURRATINA | 14 |
| <i>gruyere gratinée</i> | | | |
| SCOTCH BEEF CARPACCIO | 15 | TUNA TARTARE | 15 |
| <i>wild rocket, parmesan, mustard dressing</i> | | | |
| SALT & PEPPER SQUID | 13 | SEARED SCALLOPS | 18 |
| <i>chilli, spring onion, coriander, sriracha mayonnaise</i> | | | |
| PJ's CLASSIC STEAK TARTARE | 15 | CRISPY FRIED ARTICHOKEs | 13 |
| <i>tabasco mustard dressing, cornichons, shallots, parsley, St Ewe's egg yolk, sourdough crisps</i> | | | |
| | | PJ's PRAWN COCKTAIL | 14 |
| | | <i>avocado, baby gem lettuce, Marie Rose sauce</i> | |

Steaks

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| 8oz SIRLOIN STEAK | 29 | CHATEAUBRIAND (2 pax) | 45pp |
| <i>Macken Brothers' 28 day dry aged sirloin, French fries</i> | | | |
| 8oz FILLET STEAK | 36 | <i>your choice of sauce</i> | |
| <i>dry aged Angus fillet, triple cooked chips</i> | | | |
| 12oz RIBEYE STEAK | 39 | TOMAHAWK STEAK (2 pax) | 45pp |
| <i>Macken Brothers' 28 day dry aged prime rib, French fries</i> | | | |
| | | SAUCES 3 ^{each} | |
| | | BEARNAISE PEPPERCORN CHIMICHURRI | |

Chef's Special

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| PJ's SURF & TURF | for two sharing | 75pp |
| <i>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</i> | | |

Mains

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| GRILLED SEABASS FILLET | 22 | PJ's DUCK FRITES | 24 |
| <i>bok choy, sauteed summer vegetables, sweet chilli & sesame dressing</i> | | | |
| LOBSTER LINGUINE | 32 | KING PRAWN & MONKFISH CURRY | 23 |
| <i>tomato, garlic and chilli</i> | | | |
| GRILLED LOBSTER | Half 33 Whole 62 | ROAST COD | 24 |
| <i>garlic & herb butter, fries</i> | | | |
| TAHINI CHICKEN SCHNITZEL | 21 | ROAST RACK OF LAMB | 29 |
| <i>wild rocket, artichoke & Reggio cheese salad, toasted sesame, tahini honey dressing</i> | | | |

Lunch Plates

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| <i>£20 for any lunch plate plus a 125ml glass of house wine, ½ pint of beer or soft drinks (valid 12-5pm Monday to Friday)</i> | | | |
| PJ's CLASSIC CAESAR SALAD | 14 | MISO GRILLED AUBERGINE & FREEKEH | 18 |
| <i>romaine lettuce, fresh anchovies, parmesan and caesar dressing</i> | | | |
| ADD GRILLED CORNFED CHICKEN 4 | | | |
| ADD GRILLED TIGER PRAWNS 8 | | | |
| THE PJ's BURGER | 18 | AUBERGINE PARMIGIANA | |
| <i>chargrilled in a brioche bun with mature cheddar, cheese, iceberg lettuce, pickle, smoked crackling mayonnaise and French fries</i> | | | |
| ADD BACON 2.5 | | | |
| GRILLED SALMON SALAD | 19 | TORTELLI | 21 |
| <i>avocado, grilled sweetcorn, roast vine tomatoes, cucumber, spring onion, poppy seed dressing</i> | | | |
| CHICKEN PAILLARD | 20 | <i>Sicilian caponata, fresh basil, toasted pine nuts v</i> | |
| <i>lemon caper butter, crispy garlic potatoes, French beans</i> | | | |
| | | KALE, QUINOA & ROASTED VEGETABLE SALAD | 18 |
| | | <i>kale, red cabbage, sweet potato, red pepper, tenderstem broccoli, cauliflower, avocado tahini, maple-lemon dressing, pomegranate pb</i> | |
| | | GARDEN PEA AND ASPARAGUS RISOTTO pb | 18 |

Oysters

served on ice with shallot vinaigrette

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|--------------------------------------|----|----|----|
| | 3 | 6 | 12 |
| COLCHESTER | 12 | 21 | 35 |
| JERSEY ROCK | 14 | 25 | 42 |
| — Champagne & Oysters — | | | |
| SIX COLCHESTER | 32 | | |
| <i>with glass of house champagne</i> | | | |
| SIX JERSEY ROCK | 36 | | |
| <i>with glass of house champagne</i> | | | |

Eggs

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| EGGS BENEDICT | 13 |
| <i>English muffin, Parma ham, St Ewe eggs, hollandaise sauce</i> | |
| EGGS ROYALE | 14 |
| <i>English muffin, Severn & Wye smoked salmon, poached St. Ewe eggs, hollandaise</i> | |
| EGGS FLORENTINE | 12 |
| <i>English muffin, creamed spinach, St Ewe eggs, hollandaise sauce</i> | |
| ASPARAGUS EGGS BENEDICT | 13 |
| <i>English muffin, grilled asparagus, St Ewe eggs, hollandaise sauce</i> | |
| CHORIZO SCRAMBLED EGGS | 13 |
| <i>English muffin, chipotle, toasted brioche, spring onions</i> | |

Sides

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| FRENCH FRIES | 5 |
| BABY GEM, AVOCADO & CUCUMBER | 6 |
| <i>house vinaigrette v</i> | |
| TOMATO, BASIL & RED ONION v | 5 |
| FRENCH BEANS v | 6 |
| TRUFFLE MAC+CHEESE v | 8 |
| TENDERSTEM BROCCOLI | 7 |
| <i>toasted sesame, chilli, garlic, soy sauce v</i> | |
| CREAMED OR WILTED SPINACH v | 6 |
| CRISPY GARLIC POTATOES v | 5 |
| TRIPLE COOKED CHIPS pb | 5 |
| TRUFFLE CHIPS WITH PARMESAN v | 8 |

Sunday Roast

only available from 12pm

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| ROAST DRY AGED SIRLOIN OF BEEF | 28 |
| ROAST CORNFED CHICKEN | 25 |
| <i>All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and gravy</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 OR ASK FOR FURTHER ALLERGEN INFORMATION.