



Weekend Brunch

Bottomless Brunch

Saturday & Sunday 10:00-17:00
£ 25 pp for 1.5 hours

BLOODY MARY
APEROL SPRITZ | MIMOSA

Oysters

served on ice with shallot vinaigrette

	3	6	12
COLCHESTER	12	21	35
JERSEY ROCK	14	25	42

Champagne & Oysters

SIX COLCHESTER	32
with glass of house champagne	
SIX JERSEY ROCK	36
with glass of house champagne	

Salads

PJ's CLASSIC CAESAR SALAD	14
romaine lettuce, fresh anchovies, parmesan and caesar dressing	
ADD GRILLED CORNFED CHICKEN	4
ADD GRILLED TIGER PRAWNS	8
KALE, QUINOA & ROASTED VEGETABLE SALAD	18
kale, red cabbage, sweet potato, red pepper, tenderstem broccoli, cauliflower, avocado tahini, maple-lemon dressing, pomegranate pb	
GRILLED SALMON SALAD	19
avocado, grilled sweetcorn, roast vine tomatoes, cucumber, spring onion, poppy seed dressing	

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

(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.

Starters

FRENCH ONION SOUP	10	BURRATINA	vine tomatoes, romesco sauce, basil oil, toasted focaccia v	14
PJ's CLASSIC STEAK TARTARE	15	TUNA TARTARE	toasted sesame, avocado, chilli, lime, soy sauce	15
tabasco mustard dressing, cornichons, shallots, parsley, St Ewe's egg yolk, sourdough crisp		SEARED SCALLOPS	celeriac puree, salsa verde, granny smith apple & watercress salad	18
SCOTCH BEEF CARPACCIO	15	PJ's PRAWN COCKTAIL	avocado, baby gem lettuce, Marie Rose sauce	14
wild rocket, parmesan, mustard dressing		CRISPY FRIED ARTICHOKEs	capers and herb mayonnaise pb	13
SALT & PEPPER SQUID	13			
chilli, spring onion, coriander, sriracha mayonnaise				

PJ's Benedicts

EGGS BENEDICT	13	EGGS FLORENTINE	English muffin, creamed spinach, poached St. Ewe eggs, hollandaise	12
English muffin, parma ham, poached St. Ewe eggs, hollandaise		ASPARAGUS EGGS BENEDICT	English muffin, grilled asparagus, poached St. Ewe eggs, hollandaise	13
EGGS ROYALE	14			
English muffin, Severn & Wye smoked salmon, poached St. Ewe eggs, hollandaise				

Brunch

SHAKSHUKA	14	GIANT YORKIE	Yorkshire pudding, merlot braised beef and gravy, horseradish cream, pink pickles	16.5
St Ewe eggs, spicy tomato sauce, spinach, artichokes, burrata v		CRUSHED GREEN	guacamole, cherry tomatoes, pickled radish & baby watercress on sourdough toast with sweet chilli dressing pb	12
BACON & MAPLE SYRUP PANCAKES	12	ADD POACHED EGG 2 ADD HALLOUMI 2.5		
butter milk pancakes, crispy streaky bacon, maple syrup		ADD CRISPY BACON 2.5		
TRIPLE STACKED MIXED BERRY PANCAKES	12	SMOKED SALMON, AVOCADO & CREAM CHEESE BAGEL	garden salad lemon vinaigrette	14
strawberries, blueberries, blackberries, strawberry compote and crème fraîche		TOASTED OAT & NUT GRANOLA	mixed fresh berries, fresh fig, nuts and Greek yoghurt *contains nuts	10
CHORIZO SCRAMBLED EGGS	13			
chipotle, toasted brioche, spring onions				
BACON BUBBLE & SQUEAK	13			
fried egg, buttered spinach, hollandaise, sriracha				

PJ's GREAT ENGLISH BREAKFAST 16.5
cumberland sausage, crisp streaky bacon, St Ewe eggs, black pudding, PJ's hash brown, roast mushrooms, roast vine tomatoes

GRILLED SEABASS FILLET	22	AUBERGINE PARMIGIANA TORTELLI	Sicilian caponata, fresh basil, toasted pine nuts v	21
bok choy, sauteed summer vegetables, sweet chilli & sesame dressing		BEER BATTERED FISH & CHIPS	pea purée, tartar sauce	18
TAHINI CHICKEN SCHNITZEL	21	THE PJ's BURGER	chargrilled in a brioche bun with mature cheddar, cheese, iceberg lettuce, pickle, smoked crackling mayonnaise and French fries	18
wild rocket, artichoke & Reggio cheese salad, toasted sesame, tahini honey dressing		ADD BACON 2.5		
PJ's DUCK FRITES	24	LOBSTER LINGUINE	tomato, garlic and chilli	32
truffle bearnaise		GRILLED LOBSTER	garlic & herb butter, fries	Half 33 Whole 62
CHICKEN PAILLARD	20	VEAL ESCALOPE	pink peppercorn sauce, tenderstem broccoli	29
lemon caper butter, crispy garlic potatoes, french beans		KING PRAWN & MONKFISH CURRY	pilaf rice, cashew nuts, coriander	23
MISO GRILLED AUBERGINE & FREEKEH	18			
courgette, tomato, pomegranate, yoghurt and dill dressing pb				
GARDEN PEA AND ASPARAGUS RISOTTO	18			

Steaks

8oz SIRLOIN STEAK	29
Macken Brothers' 28 day dry aged sirloin, French fries	
8oz FILLET STEAK	36
dry aged Angus fillet, triple cooked chips	
12oz RIBEYE STEAK	39
Macken Brothers' 28 day dry aged prime rib, French fries	
TOMAHAWK STEAK (2 pax)	45pp
35oz dry aged Angus tomahawk, served with 2 side orders, bearnaise and peppercorn sauce	
CHATEAUBRIAND (2 pax)	45pp
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 75pp
(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	v	5
BABY GEM, AVOCADO & CUCUMBER	house vinaigrette v	6
TOMATO, BASIL & RED ONION	v	5
FRENCH BEANS	v	6
TRUFFLE MAC + CHEESE	v	8
TENDERSTEM BROCCOLI	toasted sesame, chilli, garlic, soy sauce v	7
CREAMED OR WILTED SPINACH	v	6
CRISPY GARLIC POTATOES	v	5
TRIPLE COOKED CHIPS	pb	5
TRUFFLE CHIPS WITH PARMESAN	v	8

Bloody Marys

CLASSIC BLOODY MARY 10

Our Classic Bloody Mary made with Eristoff Vodka, Eager tomato juice, BM spices & seasoning and topped with celery and lemon

BLOODY SNAPPER 10

Our Classic Mix made with Beefeater Gin, cucumber, celery and lemon

BLOODY MARIA 11

Our Classic Mix made with Patron Silver, fresh chilli, celery, lemon and salt rim

BLOODY CAESAR 11

Eristoff Vodka, Clamato juice, BM spices & seasoning, cucumber, celery, lemon

MICHELADA 8

Our Classic Bloody Mary Mix topped with PJ's house lager served with lime and a chilli salt rim

EXTRA SPICY BLOODY MARY 13

Our Classic Bloody Mary made with 'South Devon chilli farm's Carolina Reaper Hot Sauce'. Be aware!

VIRGIN MARY 7.5

Our classic Bloody Mary mix but without the alcohol!

Breakfast Cocktails

BELLINI 12

Your choice of peach, strawberry or raspberry puree topped with Gremillet Brut Champagne

MIMOSA 9

Freshly squeezed orange juice topped with Prosecco

KIR ROYALE 11

Crème de cassis topped with Gremillet Brut Champagne

FRENCH 75 12

No.3 London Dry gin, lemon and sugar topped with Gremillet Brut Champagne

CLASSIC CHAMPAGNE COCKTAIL 14

Brown sugar cube, Courvoisier Brandy, Gremillet Brut Champagne

TEQUILA SUNRISE 11

Patron Silver, orange juice and grenadine served long

BREAKFAST MARTINI 10

Beefeater Gin, Cointreau, homemade marmalade, lemon & sugar. Served straight up

Champagne & Sparkling

	125ml	btl
Prosecco Le Dolci Colline <i>Venezie, Italy</i>	9	38

Gremillet Brut <i>Troyes, France</i>	12	60
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Henners Brut <i>East Sussex, England</i>	70	
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Perrier-Jouët Grand Brut NV <i>Epernay, France</i>	15	85
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White Wine

	175ml	btl
Cataratto Da Vero Biologico <i>Italy 2023</i>	7.95	29

Pinot Grigio Veneto Mirabello <i>Italy 2023</i>	8.95	32
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Sauvignon Blanc Sileni Estate <i>Marlborough New Zealand 2023</i>	10.5	38
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Picpoul de Pinet 'Duc de Morney' <i>France 2023</i>	11.5	40
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Gavi Di Gavi Santa Seraffa <i>Piemonte, Italy 2023</i>	12.5	45
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Domaine de la Motte Chablis <i>France 2022</i>	56	
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Red Wine

	175ml	btl
Masoin de Vigneron Rouge Vdp de Vaucluse <i>France 2022</i>	7.95	29

Ordinal Cotes de Thau Cabernet Sauvignon <i>France 2022</i>	8.95	34
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Merlot Solti, Piemonte <i>Italy 2021</i>	36	
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San Felice Chianti Classico <i>Italy 2021</i>	11.5	42
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Malbec Nieto DOC <i>Argentina 2021</i>	12.5	48
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Barolo Alasia <i>Piemonte, Italy 2019</i>	18	64
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For an extended wine list please speak to your server.

Beers

DRAUGHT BEER	ABV	Half Pint	Pint
Peroni	5%	4	6.5
Meantime Pale Ale	4.3%	4	6.5
Guinness	5%	4	7.25

BOTTLED BEER & CIDER	ABV	btl
Asahi 330ml	5%	5
Peroni 330ml	5%	5.5
London Pride 500ml	4.3%	6
Meantime Pale Ale 330ml	4.3%	5.5
Peroni 0.0 (Non-alcoholic beer) 330ml	0.0%	4.5
Wignac Cider 330ml	4.5%	6.5

Soft Drinks & Juices

Coke 330ml	3.95
Diet Coke 330ml Coke Zero 330ml	3.95
Fever-Tree Sparkling Cloudy British Apple 275ml bottle	4
Fever-Tree Sicilian Lemonade 275ml bottle	4
Fever-Tree Premium Ginger Beer 275ml bottle	4
Fever-Tree Ginger Ale 200ml bottle	3.5
Fever-Tree Premium Indian Tonic 200ml bottle	4
Two Keys Grapefruit Soda 200ml bottle	3.5

FRUIT JUICES

Freshly Squeezed Orange	4
Apple Cranberry Pineapple Tomato Passion Fruit	4

SMOOTHIES

Super Green Smoothie	5
Strawberry & Banana Smoothie	5
Mixed Berry Smoothie	5

Coffees

Espresso	3.75
Macchiato	3.75
Americano	4
Cappuccino	4.5
Double Espresso Double Macchiato	4.5
Flat White Latte	4.5
Mocha	4.5
Iced Coffee	4.5
Hot Chocolate	4.5