



Dinner

Champagne & Prosecco

125ml glass

PROSECCO LE 9
DOLCI COLLINE *Venezie Italy*

HENNERS BRUT 10
East Sussex, England

TAITTINGER BRUT RESERVE 11
Reims France

Aperitifs

APEROL SPRITZ 10
Aperol over ice with soda topped with prosecco

CHELSEA FIZZ 12
Eristoff vodka, Chambord liqueur, elderflower and fresh raspberries, champagne

MIMOSA 9
Fresh orange juice, prosecco

HUGO 9
St Germain elderflower, fresh mint, prosecco, soda

GIN FIZZ 11
Tanqueray gin, lemon juice, sugar syrup, egg white, soda

NEGRONI 12
Sipsmith Gin, antica formula, campari

THE HENDRICKS 12
Hendrick's gin, cucumber, fresh mint, tonic

TT&T 11
Tanqueray 10 gin, fever tree tonic, grapefruit Bitters.

PALOMA 12
Patron Silver blanco tequila, grapefruit juice, lime juice agave, pink grapefruit soda

BLOODY MARY 10
Eristoff vodka, tomato juice, BM spices & seasoning

PORNSTAR MARTINI 12
Ketel One vanilla vodka, passoa liqueur, lime juice, vanilla syrup, prosecco.

WARM SOURDOUGH 3
whipped butter

MARINATED GORDAL OLIVES 3 NARDIN SMOKED ANCHOVY FILLETS 4.5

Sharing Starters

CHARCUTERIE BOARD 18 BAKED CAMEMBERT *v* 16
spanish cured meats, wholegrain mustard, cornichons, olives, homemade focaccia
caramelised walnuts, grilled sourdough, endive salad

Starters

SPICED BUTTERNUT SOUP *v* 6 BEETROOT CURED SALMON 9
curry oil
horseradish cream, dill oil, apple, beetroot and baby chard salad

STEAK TARTARE 10 BURRATINA 11
PJ's hash brown, creme fraiche and caviar
*datterini tomatoes, baby basil, balsamic reduction, toasted focaccia *v**

TRUFFLE LINGUINE 12 CRISPY COURGETTE, AVOCADO & PEA 10
chipotle hummus, hazelnut and golden raisin dressing
*roast sweet potato, chilli and coriander *pb**

Mains

ROAST DUCK BREAST 19 PLANT BASED BURGER 13
caramelised chicory, burnt orange
*Moving Mountains patty, shitake mushrooms, vegan cheese, lettuce, tomato, red onion, gherkin and avocado mayo with fries *pb**

GRILLED RACK OF LAMB 22 BEER BATTERED COD & CHIPS 15
dauphinoise potatoes, tenderstem broccoli, red onion confit
pea purée, tartar sauce

PAN FRIED SEABASS AND SHELLFISH VELOUTE 23 CHICKEN MILANESE, TRUFFLE MAYO, FRIED EGG 16
mussels, clams, baby potato, samphire, steamed spinach
Wild rocket, artichokes, reggio cheese salad

KING PRAWN & MONKFISH CURRY 21 SLOW BRAISED BEEF, ONION & GUINNESS PIE 16
pilaf rice, cashew nuts, coriander

SEAFOOD LINGUINE 18 SPICED CHICKPEAS & ROAST SWEET POTATO *pb* 14
king prawns, mussels, clams, cherry tomatoes, spinach & fresh chilli

Chef Specials

42oz TOMAHAWK STEAK (2 pax) .. 72 GRILLED DOVER SOLE 38
lake district farmers. served with 2 sides and peppercorn, bearnaise or chimichurri sauce to complement
lemon, caper and parsley butter

From The Charcoal Grill Oven

Steaks served with chips and choice of sauce bearnaise, peppercorn, chimichurri or bone marrow gravy

9oz SIRLOIN STEAK 23

10oz RIBEYE STEAK 28

8oz FILLET STEAK 32

THE PJ's BURGER 16
6oz patty, mature cheddar cheese, iceberg, lettuce, pickle, smoked crackling mayonnaise, fries

ADD BACON 2

Shellfish & Seafood

OYSTERS

served on ice with shallot vinaigrette

COLCHESTER..... 3 6 12
10 .. 18 ... 32

CARLINGFORD 12 .. 21 ... 35

CHAMPAGNE & OYSTERS

SIX COLCHESTER 26
with glass of house champagne

SIX CARLINGFORD 29
with glass of house champagne

PJ's SHELLFISH COCKTAIL 12
avocado, iceberg lettuce, marie rose sauce

PAN-FRIED SCALLOPS 17
sweet caper dressing

GRILLED KING PRAWNS... 3 / 10 6 / 19
lemon & garlic butter

Salads

PJ's CLASSIC CAESAR SALAD 12
romaine lettuce, fresh anchovies, parmesan and caesar dressing

ADD GRILLED CORNFED CHICKEN 4
ADD GRILLED KING PRAWNS 7

VEGAN BOWL 13
*marinated tofu, sweet potato, chickpeas, quinoa, spinach, avocado, carrot *pb**

GRILLED SALMON SALAD 13
avocado, grilled sweetcorn, roast vine tomatoes, cucumber, spring onion, poppy seed dressing

Sides

CHARRED BROCCOLLI & SWEET CORN *v* 4

TRIPLE COOKED CHIPS *pb* 4

TRUFFLE CHIPS WITH PARMESAN *v* 7

DAUPHINOISE POTATOES *v* 4

BUTTERED MASHED POTATO *v* 4

GREEN LEAF SALAD *walnuts & avocado *v** ... 4

CREAMED SPINACH *v* 4

BABY GEM & TOMATO SALAD *v* 4

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@PJSHELSEABRASSERIE

(*v*) Indicates vegetarian options
(*pb*) Indicates plant-based (vegan) options

An optional service charge of 12.5% will be added to your bill. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE AN ALLERGY OR ASK FOR FURTHER ALLERGEN INFORMATION.



WWW.PJSCHLESEABRASSERIE.CO.UK

52 Fulham Rd, South Kensington, London SW3 6HH

