



Brunch & Lunch

Champagne & Prosecco

125ml glass

PROSECCO LE	9
DOLCI COLLINE <i>Venezie Italy</i>	
HENNERS BRUT	10
<i>East Sussex, England</i>	
TAITTINGER BRUT RESERVE	11
<i>Reims France</i>	

Aperitifs

BLOODY MARY	10
<i>Eristoff vodka, tomato juice, BM spices & seasoning</i>	
APEROL SPRITZ	10
<i>Aperol, prosecco, soda</i>	
CHELSEA FIZZ	12
<i>Eristoff vodka, Chambord liqueur, elderflower and fresh raspberries, champagne</i>	
MIMOSA	9
<i>Fresh orange juice, prosecco</i>	
HUGO	9
<i>St Germain elderflower, fresh mint, prosecco, soda</i>	

Smoothies

STRAWBERRY & BANANA	5
<i>natural yoghurt, fresh milk</i>	
MIXED BERRIES	5
<i>blackberry, strawberry, blueberry, apple juice</i>	
SUPER GREEN	5
<i>kale, avocado, lime juice, apple juice</i>	

Salads

PJ's CLASSIC CAESAR SALAD	12
<i>romaine lettuce, fresh anchovies, parmesan and caesar dressing</i>	
ADD GRILLED CORNFED CHICKEN 4	
ADD GRILLED KING PRAWNS 7	
VEGAN BOWL	13
<i>marinated tofu, sweet potato, chickpeas, quinoa, spinach, avocado, carrot pb</i>	
GRILLED SALMON SALAD	13
<i>avocado, grilled sweetcorn, roast vine tomatoes, cucumber, spring onion, poppy seed dressing</i>	

(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.

Brunch

EGGS BENEDICT	11	GRILLED HALLOUMI	12
<i>english muffin, poached St Ewe eggs, hollandaise. Choice of bacon, smoked salmon or creamed spinach</i>		<i>toasted focaccia, baby spinach, roast plum vine tomatoes, pine nuts, pesto, balsamic reduction</i>	
SMASHED AVOCADO & GREENS .. 10		STEAK EGG & CHIPS	18
<i>avocado & green pea mash, avocado tahini, mixed seeds, cherry tomato on sourdough toast pb</i>		<i>6oz Sirloin, fried St Ewe egg, roast cherry vine tomatoes, hollandaise sauce</i>	
ADD FETA CHEESE 2 ADD POACHED EGG 2		BUTTERMILK PANCAKES	10
SMOKED SALMON & SCRAMBLED EGGS	12	<i>crispy streaky bacon, maple syrup</i>	
<i>toasted sourdough</i>		BRIOCHE FRENCH TOAST	9
SHAKSHUKA	12	<i>banana, salted caramel and chocolate fudge sauce</i>	
<i>St Ewe eggs, spicy tomato sauce, spinach, artichokes, burrata</i>			

PJ'S GREAT ENGLISH	14
<i>cumberland sausage, crisp streaky bacon, St Ewe eggs, black pudding, PJ's hash brown, roast mushrooms, roast vine tomatoes</i>	
VEGAN BREAKFAST	12
<i>charred cauliflower, smashed avocado & greens, spinach, roast chestnut mushrooms, roast cherry vine tomatoes</i>	

Starters

SPICED BUTTERNUT SOUP v	6	BEETROOT CURED SALMON	9
<i>curry oil</i>		<i>horseradish cream, dill oil, apple, beetroot and baby chard salad</i>	
STEAK TARTARE	10	BURRATINA	11
<i>PJ's hash brown, creme fraiche and caviar</i>		<i>datterini tomatoes, baby basil, balsamic reduction, toasted focaccia v</i>	
TRUFFLE LINGUINE	12	CRISPY COURGETTE, AVOCADO & PEA	10
CHARRED CAULIFLOWER pb	7	<i>roast sweet potato, chilli and coriander pb</i>	
<i>chipotle hummus, hazelnut and golden raisin dressing</i>			

Mains

£15 for selected main plus a glass of house wine, beer or soft drink (valid 12-5pm Monday to Friday)

SIRLOIN STEAK FRITES	23	SEAFOOD LINGUINE	18
<i>9oz Sirloin, fries bearnaise, peppercorn or chimichurri sauce (£5 supplement)</i>		<i>king prawns, mussels, clams, cherry tomatoes, spinach & fresh chilli</i>	
CHICKEN MILANESE, TRUFFLE MAYO, FRIED EGG	16	BEER BATTERED COD & CHIPS ... 15	
<i>Wild rocket, artichokes, reggio cheese salad</i>		<i>pea purée, tartar sauce</i>	
SPICED CHICKPEAS & ROAST SWEET POTATO pb	14	SLOW BRAISED BEEF, ONION & GUINNESS PIE	16

PAN FRIED SEABASS AND SHELLFISH VELOUTE	23	ROAST DUCK BREAST	21
<i>mussels, clams, baby potato, samphire, steamed spinach</i>		<i>caramelised chicory, burnt orange</i>	
KING PRAWN & MONKFISH CURRY ... 21		GRILLED RACK OF LAMB	24
<i>pilaf rice, cashew nuts, coriander</i>		<i>dauphinoise potatoes, tenderstem broccoli, red onion confit</i>	

Chef Specials

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

Shellfish & Seafood

OYSTERS

served on ice with shallot vinaigrette

COLCHESTER	10.. 18.... 32
CARLINGFORD	12.. 21.... 35

CHAMPAGNE & OYSTERS

SIX COLCHESTER	26
<i>with glass of house champagne</i>	
SIX CARLINGFORD	29
<i>with glass of house champagne</i>	

PJ's SHELLFISH COCKTAIL	12
<i>avocado, iceberg lettuce, marie rose sauce</i>	

PAN-FRIED SCALLOPS	17
<i>sweet caper dressing</i>	

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

Burgers

THE PJ's BURGER	16
<i>6oz patty, mature cheddar cheese, iceberg, lettuce, pickle, smoked crackling mayonnaise, fries</i>	
ADD BACON 2	

FRIED BUTTERMILK CHICKEN BUN ... 14	
<i>slaw, tarragon & lemon mayo, pickles, fries</i>	

PLANT BASED BURGER	15
<i>Moving Mountains patty, soy glazed mushrooms, vegan cheese, lettuce tomato, red onion gherkin and avocado mayo with fries pb</i>	

Sides

CHARRED BROCCOLI & 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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