



**LUNCH MENU
10AM TO 5PM**

BRUNCH

Chia, almonds, coconut, raspberries and maple syrup <i>pb</i>	8
Greek yoghurt, granola, banana, candied walnuts and honey <i>v</i>	8
PJ's full English breakfast	12
PJ's vegetarian breakfast <i>v</i>	12
Eggs benedict with home cured bacon.....	11
Eggs florentine with spinach <i>v</i>	11
Eggs royale with oak smoked salmon.....	12
Scrambled eggs on bagel with smoked salmon.....	11
Truffled scrambled eggs with toasted brioche <i>v</i>	11
Creamed wild mushrooms, toasted brioche and fried egg <i>v</i>	12
Avocado on rye toast, poached eggs and salsa verde <i>v</i>	13
Caviar omelette, mixed leaf salad.....	14

SANDWICHES

PJ's burger & chips.....	15
Grilled chicken, bacon and avocado club sandwich with chips.....	14
PB Burger, Moving Mountains® patty, shitake bacon, vegan cheese, avocado mayo and chips <i>pb</i>	18

APPETISERS

French onion soup, gruyere croute.....	8
Wild mushroom ceviche, baby turnips, palm heart and avocado <i>pb</i>	9
Salt cod arancini, tartare sauce.....	9
Burratina, romesco sauce and heritage tomatoes <i>v</i>	12
Charred seasonal vegetables, red pepper and chilli hummus, hazelnut dressing (starter or main) <i>pb</i>	8/15
Smoked salmon, pickled fennel, red peppers and avocado puree.....	12
Roast scallops, cauliflower puree and beignet, crispy pancetta, granny smith and pea shoot salad.....	14
Six Colchester oysters on ice with shallot vinegar.....	16
Seabass ceviche, sweet potato, pink grapefruit, fennel and pickled red onion.....	11
Twice baked smoked haddock soufflé with chive veloute.....	11
Beef carpaccio, wild rocket, shaved reggio cheese and mustard dressing.....	11
Steak tartare, grilled sourdough (starter or main).....	12/19

MAINS

Pan fried seabass fillet, crushed new potatoes and warm tartare sauce.....	19
Miso marinated cod, Asian salad, wasabi mayonnaise.....	24
Shepherd's pie, heritage carrots.....	16
Butter chicken masala, cashews, cumin rice and naans.....	20
Gnocchi, asparagus, wild mushrooms, butternut squash and truffle (starter or main) <i>pb</i>	9/17
Fillet of beef stroganoff, wild mushrooms and pilaf rice.....	20
Beer tempura cod & chips, tartare sauce.....	16
Chicken Kiev with mashed potatoes.....	18
Roast salmon, steamed spinach and brown shrimp reduction.....	20
Goats cheese, caramelised red onion & potato pithivier, tenderstem broccoli and butternut squash.....	16
Roast barbary duck breast, burnt chicory and dauphinoise potato.....	19
Wagyu burger with spiced ketchup and chips.....	25
Classic caesar with grilled corn fed chicken.....	14
Winter truffle linguine <i>v</i>	20

KOPA GRILL (served with chips and one sauce)

8oz fillet steak.....	31
10oz rib-eye steak (28 day aged).....	28
24oz T-Bone steak (42 day dry aged in Himalayan salt).....	39
14oz bone in sirloin steak (42 day dry aged in Himalayan salt).....	32
23oz chateaubriand, for 2 people, served with 2 handcut chips & 2 sauces.....	62
Choose from bearnaise, peppercorn, chimichurri or bone marrow gravy	

SIDES

Sourdough & butter <i>v</i>	3	Creamed wild mushrooms <i>v</i>	6
Hand cut chips <i>pb</i>	4	Buttered new potatoes <i>v</i>	4
Olive oil mashed potatoes <i>v</i>	4	Truffle chips with parmesan <i>v</i>	7
Green leaf salad, walnuts & avocado <i>v</i>	5	Hash browns <i>v</i>	4
Heritage carrots with thyme butter <i>v</i>	5	Creamed spinach <i>v</i>	5
Cumin rice.....	4	Charred creamed cauliflower <i>v</i>	5
Godminster macaroni cheese <i>v</i>	5	Roast Jerusalem artichokes <i>v</i>	5

(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.