

Six
Colchester oysters
on ice with shallot
vinegar
16



**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	14
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	12
Truffled scrambled eggs with toasted brioche <i>v</i>	13
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, aged beef patty, iceberg lettuce, tomato, red onion, pickle and chips	16
Grilled chicken, bacon and avocado club sandwich with chips	14
Vegan burger, Moving Mountains® patty, shitake bacon, vegan cheese, avocado mayo and chips <i>pb</i>	18

APPETISERS

Pea and ham soup	7
Wild mushroom ceviche, baby turnips, palm heart and avocado <i>pb</i>	10
Crab cake, avocado salsa	12
Asparagus, poached egg and parmesan	9
Burratina, romesco sauce and heritage tomatoes <i>v</i>	12
Whole globe artichoke, melted butter <i>v</i>	10
Smoked salmon, horseradish cream and rye toast	12
Seabass ceviche, sweet potato, pink grapefruit, fennel and pickled red onion	11
Beef carpaccio, wild rocket, shaved reggio cheese and mustard dressing	13
Charred seasonal vegetables, red pepper and chilli hummus, hazelnut dressing (starter or main) <i>pb</i>	8/15
Steak tartare, grilled sourdough (starter or main)	12/19

MAINS

Pan fried seabass fillet, crushed new potatoes and warm tartare sauce	19
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
Ham, egg & chips: bacon chop, hand cut chips, fried egg and grilled pineapple	17
Chicken Kiev with mashed potatoes	18
Roast salmon, steamed spinach and brown shrimp reduction	20
Asparagus and pea risotto, goats cheese <i>v</i>	14
Roast barbery duck breast, burnt chicory and dauphinoise potato	19
Classic caesar with grilled corn fed chicken	16
Spring truffle linguine <i>v</i>	20
5oz rib-eye steak, sauteed potatoes, fried egg, roast cherry tomatoes and chimichurri	18

SPECIALS

Ham terrine, piccalilli 9

Pea & goats cheese arancini, mint dressing 9

Veal Holstein, fried egg, hand cut chips and red wine jus 25

King prawn curry 18

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
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
Heritage tomato & onion salad <i>pb</i>	6		

(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.