

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.....	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, 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

Wild mushroom ceviche, baby turnips, palm heart and avocado <i>pb</i> .....	9
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 ..	11
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
Chicken Kiev with mashed potatoes.....	18
Roast salmon, steamed spinach and brown shrimp reduction.....	20
Asparagus and pea risotto, goat's cheese <i>v</i> .....	14
Roast barbary duck breast, burnt chicory and dauphinoise potato.....	19
Classic caesar with grilled corn fed chicken.....	14
Spring truffle linguine <i>v</i> .....	20
5oz rib-eye steak, sautéed potatoes, fried egg, roast cherry tomatoes and chimichurri.....	18

## SPECIALS

Pea and ham soup 7
Tempura oysters, pickled vegetables 10
.....
Ham, egg and chips 17
Lemon sole on the bone, new potatoes 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
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.