

Six
Colchester oysters
on ice with shallot
vinegar
16



**LUNCH MENU
12PM TO 5PM**

BRUNCH

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

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, shitake mushrooms, vegan cheese, avocado mayo and chips <i>pb</i>	16

APPETISERS

French onion soup, gruyere crouete.....	7
Open raviolo of wild mushrooms, ceps and truffle oil <i>v</i>	10
PJ's shellfish cocktail, avocado, iceberg lettuce, marie rose sauce.....	12
Crab cakes, avocado salsa.....	12
Burratina, romesco sauce and heritage tomatoes <i>v</i>	12
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	
Gnocchi, asparagus, butternut squash and truffle <i>pb</i>	9/17

MAINS

Pan fried seabass fillet, crushed new potatoes and warm tartare sauce... 19	
Butter chicken masala, cashews, cumin rice and naans.....	20
Lobster Risotto.....	24
Fillet of beef stroganoff, wild mushrooms and pilaf rice.....	20
Veal Holstein, fried egg, anchovies, caper butter, hand cut chips.....	23
Ossobuco beef & ale hot pot, potato galette.....	18
Beer tempura cod & chips, tartare sauce.....	16
Ham, egg & chips: bacon chop, hand cut chips, fried egg and grilled pineapple.....	17
Roast salmon, steamed spinach and brown shrimp reduction.....	18
Classic caesar with grilled corn fed chicken.....	16
Truffle linguine <i>v</i>	20
5oz rib-eye steak, sauteed potatoes, fried egg, roast cherry tomatoes and chimichurri.....	18

SPECIALS

Steak tartare, potato rosti, creme fraiche & caviar 12
Fresh Atlantic prawns, white wine, garlic, butter, samphire 12
.....
Miso cod fillet, pak choi, sugar snap peas, wasabi mayonnaise & wild mushroom broth 19
Duck confit, puy lentils, romanesco, lardons 19

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

(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.