

Six
Colchester oysters
on ice with shallot
vinegar
16



**DINNER
MENU**

WHILST YOU DECIDE

- Crispy squid & chilli 9 Sourdough & butter *v*..... 3
Smoked marcona almonds *pb*..... 4 Gordal olives *pb*..... 4
Jamon croquettes, aioli 9

APPETISERS

- French onion soup, gruyere crouete 7
Open raviolo of wild mushrooms, ceps and truffle oil *v*..... 10
Crab cakes, avocado salsa 12
PJ's shellfish cocktail, avocado, iceberg lettuce, marie rose sauce 12
Smoked salmon, horseradish cream and rye toast 12
Burratina, romesco sauce and heritage tomatoes *v*..... 12
Gnocchi, asparagus, butternut squash and truffle *pb*..... 9/17
Seabass ceviche, sweet potato, pink grapefruit,
fennel and pickled red onion 11
Beef carpaccio, wild rocket, shaved reggio cheese and mustard dressing... 13

SPECIALS

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

MAINS

- Pan fried seabass fillet, crushed new potatoes and warm tartare sauce... 19
Fillet of beef stroganoff, wild mushrooms and pilaf rice 20
Lobster Risotto 24
Butter chicken masala, cashews, cumin rice and naans 20
Ossobuco beef & ale hot pot, potato galette 18
Roast salmon, steamed spinach and brown shrimp reduction 18
Truffle linguine *v*..... 20
Vegan burger, shitake mushrooms, vegan cheese,
avocado mayo and chips *pb*..... 16
PJ's burger, aged beef patty, iceberg lettuce,
tomato, red onion, pickle and chips 16
Veal Holstein, fried egg, anchovies, caper butter, hand cut chips 23

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

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