



DINNER MENU

WHILST YOU DECIDE

- Crispy squid & chilli 8 Sourdough & butter *v*..... 3
Smoked marcona almonds *pb*..... 4
Gordal olives *pb*..... 4

APPETISERS

- French onion soup, gruyere crouete 8
Wild mushroom ceviche, baby turnips, palm heart and avocado *pb*..... 9
Smoked salmon, horseradish cream and rye toast 12
Whole globe artichoke, melted butter *v*..... 10
Burratina, romesco sauce and heritage tomatoes *v*..... 12
Roast scallops, cauliflower puree and pancetta 14
Charred seasonal vegetables, red pepper and chilli hummus, hazelnut dressing (starter or main) *pb*..... 8/15
Six Colchester oysters on ice with shallot vinegar 16
Seabass ceviche, sweet potato, pink grapefruit, fennel and pickled red onion 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
Roast barbary duck breast, burnt chicory and dauphinoise potato..... 19
Fillet of beef stroganoff, wild mushrooms and pilaf rice..... 20
Gnocchi, asparagus, wild mushrooms, butternut squash and truffle (starter or main) *pb*..... 9/17
Butter chicken masala, cashews, cumin rice and naans 20
Chicken Kiev with mashed potatoes..... 18
Asparagus and pea risotto, goat's cheese *v*..... 14
PB Burger, Moving Mountains® patty, shitake bacon, vegan cheese, avocado mayo and chips *pb*..... 18
Roast salmon, steamed spinach and brown shrimp reduction 20
PJ's Burger & chips 16
Autumn truffle linguine *v*..... 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

- 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
Heritage tomato & onion salad *pb*. 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.