

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

APPETISERS

- Pea and ham soup 7
Wild mushroom ceviche, baby turnips, palm heart and avocado *pb*..... 10
Crab cake, avocado salsa 12
Asparagus, poached egg and parmesan 9
Smoked salmon, horseradish cream and rye toast 12
Whole globe artichoke, melted butter *v*..... 10
Burratina, romesco sauce and heritage tomatoes *v*..... 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) *pb*..... 8/15
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
Butter chicken masala, cashews, cumin rice and naans 20
Chicken Kiev with mashed potatoes 18
Asparagus and pea risotto, goats cheese *v*..... 14
Roast salmon, steamed spinach and brown shrimp reduction 20
Spring truffle linguine *v*..... 20
Gnocchi, asparagus, wild mushrooms,
butternut squash and truffle (starter or main) *pb*..... 9/17
Vegan burger, Moving Mountains® patty, shitake bacon,
vegan cheese, avocado mayo and chips *pb*..... 18
PJ's burger, aged beef patty, iceberg lettuce,
tomato, red onion, pickle and chips 16

SPECIALS

- Ham terrine, piccalilli 9
Pea & goats cheese arancini, mint dressing 9
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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

- 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.