

**BOTTOMLESS
BRUNCH £22**
(1.5 hour max)

Choose from Bloody
Marys, Bellinis &
Prosecco



**WEEKEND
BRUNCH
10AM TO 5PM**

WHILST YOU DECIDE

Smoked marcona almonds *pb*..... 4 Gordal olives *pb*..... 4

BRUNCH

Chia, almonds, coconut, raspberries and maple syrup <i>pb</i>	8
Greek yoghurt, granola, banana, candied walnuts and honey <i>v</i>	8
Seasonal fruit plate <i>pb</i>	9
Buttermilk pancakes with mixed berries and chantilly cream <i>v</i>	9
Buttermilk pancakes, southern fried chicken thighs, bourbon maple syrup ...	12
French toast, crispy bacon, banana and maple syrup.....	11
PJ's full English breakfast.....	12
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 & chips.....	16
Grilled chicken, bacon and avocado club sandwich with chips.....	14
PB Burger, Moving Mountains® patty, shitake bacon, vegan cheese, avocado mayo and chips <i>pb</i>	18

APPETISERS

French onion soup, gruyere crouete.....	8
Wild mushroom ceviche, baby turnips, palm heart and avocado <i>pb</i>	9
Burratina, romesco sauce and heritage tomatoes <i>v</i>	12
Charred seasonal vegetables, red pepper and chilli hummus, hazelnut dressing (starter or main) <i>pb</i>	8/15
Six Colchester oysters on ice with shallot vinegar.....	16
Smoked salmon, horseradish cream and rye toast.....	12
Crispy squid and chilli.....	8
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	
Beer tempura cod & chips, tartare sauce.....	16
Gnocchi, asparagus, wild mushrooms, butternut squash and truffle (starter or main) <i>pb</i>	9/17
Autumn truffle linguine <i>v</i>	20
Classic caesar with grilled corn fed chicken.....	14
Fillet of beef stroganoff, wild mushrooms and pilaf rice.....	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
14oz bone in sirloin steak (42 day dry aged in Himalayan salt).....	32
23oz chateaubriand, for 2 people, served with 2 handcut chips & 2 sauces. 62	
Choose from bearnaise, peppercorn, chimichurri or bone marrow gravy	

SUNDAY ROAST

Roast rump of beef, roast potatoes, Yorkshire pudding, carrots, parsnips, broccoli, sweet potato puree and red wine jus.....	20
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SIDES

Sourdough & butter <i>v</i>	3	Heritage carrots with thyme butter <i>v</i>	5
Hand cut chips <i>pb</i>	4	Green leaf salad, walnuts & avocado <i>v</i>	5
Olive oil mashed potatoes <i>v</i>	4	Buttered new potatoes <i>v</i>	4
Creamed spinach <i>v</i>	5	Hash browns <i>v</i>	4
Roast Jerusalem artichokes <i>v</i>	5	Godminster macaroni cheese <i>v</i>	5
Buttermilk pancakes <i>v</i>	4	Cumin rice <i>pb</i>	4
Creamed wild mushrooms <i>v</i>	6	Truffle chips with parmesan <i>v</i>	7
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.