

Six
Colchester oysters
on ice with shallot
vinegar
16



**BOTTOMLESS
BRUNCH £22**

(1.5 hour max)

Choose from Bloody
Marys, Bellinis &
Prosecco

WEEKEND BRUNCH 10AM TO 5PM

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>	12
Buttermilk pancakes, southern fried chicken thighs, bourbon maple syrup	12
French toast, crispy bacon, banana and maple syrup.....	11
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
Caviar omelette, mixed leaf salad.....	14

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, Moving Mountains® patty, shitake bacon, vegan cheese, avocado mayo and chips <i>pb</i>	18

APPETISERS

Wild mushroom ceviche, baby turnips, palm heart and avocado <i>pb</i>	10
Crab cake, avocado salsa.....	12
Whole globe artichoke, melted butter <i>v</i>	10
Burratina, romesco sauce and heritage tomatoes <i>v</i>	12
Smoked salmon, horseradish cream and rye toast.....	12
Crispy squid and chilli.....	9
Beef carpaccio, wild rocket, shaved reggio cheese and mustard dressing... 13	
Charred seasonal vegetables, red pepper and chilli hummus, hazelnut dressing (starter or main) <i>pb</i>	8/15
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
Ham, egg & chips: bacon chop, hand cut chips, fried egg and grilled pineapple.....	17
Asparagus and pea risotto, goats cheese <i>v</i>	14
Spring truffle linguine <i>v</i>	20
Classic caesar with grilled corn fed chicken.....	16
Fillet of beef stroganoff, wild mushrooms and pilaf rice.....	20
5oz rib-eye steak, sauteed potatoes, fried egg, roast cherry tomatoes and chimichurri.....	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

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

(*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.