



## Dinner

### Champagne & Prosecco

PROSECCO LE	125ml glass
DOLCI COLLINE	10
Venezie, Italy	
LAURENT PERRIER	
CUVEE BRUT NV	15
Epernay, France	

### Aperitifs

APEROL SPRITZ	12.5
Aperol over ice with soda topped with prosecco	
CHELSEA SPRITZ	13
St-Germain liqueur, cucumber, mint, prosecco	
NEGRONI	14
Bombay Sapphire gin, Campari, Martini Riserva Speciale Rubino	
PJ's SMOKED OLD FASHIONED	14
Woodford Reserve bourbon, demerara sugar and Angosturra bitters. Smoked with applewood	
HINEBALL	13
H by Hine, Double Dutch Ginger Ale & orange twist	
THE HENDRICKS	14
Hendricks gin, cucumber, Double Dutch Indian tonic water	
SIDECAR	14
H by Hine cognac, cointreau & lemon	
TT&T	15
Tanqueray 10 gin, grapefruit bitters, Double Dutch Indian tonic water, burnt grapefruit	
PATRON PALOMA	14
Patron Silver blanco tequila, fresh lime, agave and Double Dutch Pink Grapefruit soda	
PORNSTAR MARTINI	14
Ketel One vanilla vodka, passoa liqueur, lime juice, vanilla syrup, prosecco	

(v) Indicates vegetarian options

(pb) Indicates plant-based (vegan) options

An optional service charge of 13.5% will be added to your bill. 100% of the service charge is shared between all restaurant staff.

Please notify a member of staff if you have an allergy. Our food is prepared in kitchens where allergens are present. We will take every reasonable precaution when preparing your food, however due to the risk of potential cross-contamination of allergens we cannot guarantee that our food is free from any allergens including tree nuts. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. The term 'may contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be a risk.

WARM SOURDOUGH v	5.5	PADRON PEPPERS pb	6
whipped butter		Cornish salt	
NOCELLARA OLIVES pb	4.5	TEMPURA PRAWNS	11
JALAPEÑO CROQUETTES	8	sesame soy sauce	
Parmesan v			

### Sharing Starters

CHARCUTERIE BOARD	28	FRITTO MISTO	26
Italian cured meats, wholegrain mustard, cornichons, olives, homemade focaccia		lightly seasoned fried fish goujons, mussels, prawns, baby squid, courgettes, served with garlic aioli	
Add Yorkshire Brie & Buffalo Inglewhite cheese 5			

### Starters

FRENCH ONION SOUP	10	CHICKEN LIVER PARFAIT	12
Gruyere gratinée v		grilled sourdough, red onion marmalade	
PJ's CLASSIC STEAK TARTARE	15	TUNA TARTARE	15
Tabasco mustard dressing, cornichons, shallots, parsley, St. Ewe egg yolk, sourdough crisp		avocado, chilli, lime, toasted sesame, soy sauce	
PJ's PRAWN COCKTAIL	14.5	SCOTCH BEEF CARPACCIO	15.95
avocado, baby gem, lettuce, Marie Rose sauce		wild rocket, Parmesan, mustard dressing	
HERB CRUSTED SCALLOPS	18	CRISPY FRIED ARTICHOKEs	13.25
chilli garlic butter		caper and herb mayonnaise pb	

### Steaks

8oz SIRLOIN STEAK	30.5	CHATEAUBRIAND (2 pax)	50pp
Macken Brothers' 28 day dry aged sirloin, French fries		Macken Brothers' 22oz dry aged chateaubriand served with French beans, triple cooked chips, your choice of sauce	
8oz FILLET STEAK	38	TOMAHAWK STEAK (2 pax)	48pp
dry aged Angus fillet, triple cooked chips		35oz dry aged Angus tomahawk, served with 2 side orders, bearnaise and peppercorn sauce	
12oz RIBEYE STEAK	42		
Macken Brothers' 28 day dry aged prime rib, French fries			

Sauces 3each

Bearnaise | Peppercorn | Chimichurri

### Chef's Special

PJ's SURF & TURF for two sharing	95pp
Macken Brothers' 35 day dry aged porterhouse steak, whole native lobster, king prawns, bone marrow, baby gem, avocado & cucumber salad, and French fries. Peppercorn, bearnaise and chimichurri sauce	

### Mains

CHICKEN MILANESE	22	GRILLED TIGER PRAWNS	24
wild rocket, artichoke & Reggio cheese salad, toasted sesame, tahini honey dressing		chilli and garlic butter, French fries	
GRILLED LAMB CHOPS	27	LOBSTER & CRAB RAVIOLI	32
new potatoes, baby gem, baby onions and peas		shellfish bisque, tomato, crab & chive dressing	
ROAST COD	26	BEER BATTERED FISH & CHIPS	21.5
grilled prawns, chorizo, baby potatoes, samphire, red pepper purée		pea purée, tartare sauce	
SEAFOOD LINGUINE	25	SRIRACHA HONEY ROAST CHICKEN	22
king prawns, mussels, clams, cherry tomatoes, chilli & spinach		hispi cabbage, salad of pink pickles, corn, radish, spring onion, soft herbs and chimichurri mayonnaise	
PJ's SALMON & HADDOCK FISHCAKE	21	GRILLED SEABASS FILLET	23
buttered leeks, vermouth and dill velouté		French beans, cherry tomatoes, black olives & pesto	
Add St. Ewe Poached egg 2.5			
RISOTTO VERDE v	19	THE PJ's BURGER	19.95
green asparagus, broad beans, peas, Parmesan (vegan alternative available on request)		chargrilled in a brioche bun with mature cheddar cheese, iceberg lettuce, pickle, smoked crackling mayonnaise and French fries. Add bacon 2.95	

### Oysters

served on ice with shallot vinaigrette

	3	6	12
COLCHESTER	14	25	46
JERSEY ROCK	16	28	52
Champagne & Oysters			
SIX COLCHESTER	36		
with glass of house champagne			
SIX JERSEY ROCK	39		
with glass of house champagne			

### Salads

PJ's CLASSIC CAESAR SALAD	15
romaine lettuce, fresh anchovies, Parmesan and caesar dressing	
Add grilled cornfed chicken 4.5	
Add grilled tiger prawns 8	

GRILLED SALMON SALAD	22
avocado, grilled sweetcorn, vine tomatoes, cucumber, spring onion, poppy seed dressing	

PROTEIN SALAD	19
grilled chicken or marinated tofu pb, chipotle hummus, sweet potato, chickpeas, quinoa, spinach, avocado, carrot, tahini maple dressing	

### Sides

FRENCH FRIES / TRIPLE COOKED CHIPS	6
BABY GEM, AVOCADO & CUCUMBER	6
house vinaigrette v	
TOMATO, BASIL & RED ONION v	5
STEAMED NEW POTATOES v	6
FRENCH BEANS v	6.5
TRUFFLE MAC+CHEESE v	8.5
TENDERSTEM BROCCOLI	7.5
toasted sesame, chilli, garlic, soy sauce v	
CREAMED OR WILTED SPINACH v	7
ROAST HERITAGE CARROTS v	7.5
tahini dressing	
TRUFFLE CHIPS WITH PARMESAN v	8

### Sunday Roast

only available from 12pm

ROAST DRY AGED SIRLOIN OF BEEF	28
ROAST CORNFED CHICKEN	25
All served with roast potatoes, Yorkshire pudding, seasonal vegetables, gravy	