



Weekend Brunch

Bottomless Brunch

Saturday & Sunday 10:00-17:00
£28.5 pp for 1.5 hours

BLOODY MARY
APEROL SPRITZ | MIMOSA

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
PROTEIN SALAD	19
grilled chicken or marinated tofu <i>pb</i> , chipotle hummus, sweet potato, chickpeas, quinoa, spinach, avocado, carrot, tahini maple dressing	
GRILLED SALMON SALAD	22
avocado, grilled sweetcorn, vine tomatoes, cucumber, spring onion, poppy seed dressing	

Sunday Roast

only available from 12pm

ROAST DRY AGED SIRLOIN OF BEEF 28
OR
ROAST CORNFED CHICKEN 25

All served with roast potatoes, Yorkshire pudding, seasonal vegetables, gravy

(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.

Starters

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

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		

Brunch

PJ's BENEDICTS	14	OPEN GRILLED STEAK SANDWICH	19.5
English muffin, poached St. Ewe eggs, hollandaise sauce and your choice of grilled back bacon, hot smoked salmon or creamed spinach		grilled sirloin on ciabatta, Gruyere cheese, baby watercress, pink pickles, confit garlic mayonnaise, crispy smashed potatoes	
CRUSHED AVOCADO ON ROASTED SWEET POTATO	14	CHORIZO SCRAMBLED EGGS	14
confit tomatoes, pine nut dukkha, baby herbs, mojo Picon		chipotle, toasted brioche, spring onions	
Add poached egg	2.5	FRIED BUTTERMILK CHICKEN BUN	19
Add hot smoked salmon	5	lettuce, tomato, pickle, herb mayonnaise, French fries	

PJ's GREAT ENGLISH BREAKFAST	18
Cumberland sausage, smoked back bacon, St. Ewe eggs your way, black pudding, hash brown, roasted mushrooms, roast vine tomatoes, sourdough toast	
FULL VEGGIE BREAKFAST	17.5
sweetcorn fritters, spinach, spiced chickpeas, roast mushroom, smashed avocado, grilled halloumi, grilled tomato, St. Ewe eggs your way, sourdough toast	

PJ's Classics

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

Steaks

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

Sauces 3 each

Bearnaise | Peppercorn
Chimichurri

Chef's Special

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

Sides

FRENCH FRIES / TRIPLE COOKED CHIPS v	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
CREAMED OR WILTED SPINACH v	7
TRUFFLE CHIPS WITH PARMESAN v	8
ROAST HERITAGE CARROTS	7.5
tahini dressing v	
TENDERSTEM BROCCOLI	7.5
toasted sesame, chilli, garlic, soy sauce v	