



Weekend Brunch

Bottomless Brunch

Saturday & Sunday 10:00-17:00
£ 25 pp for 1.5 hours

BLOODY MARY
APEROL SPRITZ | MIMOSA

Oysters

served on ice with shallot vinaigrette

	3	6	12
COLCHESTER	12	21	35
JERSEY ROCK	14	25	42

Champagne & Oysters

SIX COLCHESTER	32
with glass of house champagne	
SIX JERSEY ROCK	36
with glass of house champagne	

Salads

PJ's CLASSIC CAESAR SALAD	14
romaine lettuce, fresh anchovies, parmesan and caesar dressing	
ADD GRILLED CORNFED CHICKEN	4
ADD GRILLED TIGER PRAWNS	8
KALE, QUINOA & ROASTED VEGETABLE SALAD	18
kale, red cabbage, sweet potato, red pepper, tenderstem broccoli, cauliflower, avocado tahini, maple-lemon dressing, pomegranate pb	
GRILLED SALMON SALAD	18
avocado, grilled sweetcorn, roast vine tomatoes, cucumber, spring onion, poppy seed dressing	

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

(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 OR ASK FOR FURTHER ALLERGEN INFORMATION.

WARM SOURDOUGH v	4.5	NOCELLARA OLIVES pb	4
whipped butter			

Starters

FRENCH ONION SOUP	10	BURRATINA Datterini tomatoes, baby basil, balsamic reduction, toasted focaccia v	13
Gruyere gratinée			
PJ's CLASSIC STEAK TARTARE	14	TUNA TARTARE	14
Tabasco mustard dressing, cornichons, shallots, parsley, St Ewe's egg yolk, sourdough crisp		toasted sesame, avocado, chilli, lime, soy sauce	
SCOTCH BEEF CARPACCIO	14	SCALLOPS ST. JACQUES	18
wild rocket, parmesan, mustard dressing		nduja jam, cauliflower purée	
MISO GLAZED HISPI CABBAGE	13	SEVERN & WYE SMOKED SALMON	14
carrot purée, caramelised mixed seeds, radish pb		pickled fennel and radish, dill oil, horseradish cream	
		CRISPY FRIED ARTICHOKEs	12
		sauce gribiche v	

PJ's Benedicts

EGGS BENEDICT	13	EGGS FLORENTINE	12
English muffin, parma ham, poached St. Ewe eggs, hollandaise		English muffin, creamed spinach, poached St. Ewe eggs, hollandaise	
EGGS ROYALE	14	ASPARAGUS EGGS BENEDICT	13
English muffin, Severn & Wye smoked salmon, poached St. Ewe eggs, hollandaise		English muffin, grilled asparagus, poached St. Ewe eggs, hollandaise	

Brunch

SHAKSHUKA	12	CRUSHED GREEN	12
St Ewe eggs, spicy tomato sauce, spinach, artichokes, burrata v		guacamole, cherry tomatoes, pickled radish & baby watercress on sourdough toast with sweet chilli dressing pb	
BACON & MAPLE SYRUP PANCAKES	10	ADD POACHED EGG 2 ADD HALLOUMI 2.5	
butter milk pancakes, crispy streaky bacon, maple syrup		ADD CRISPY BACON 2.5	
TRIPLE STACKED MIXED BERRY PANCAKES	10	SMOKED SALMON, AVOCADO & CREAM CHEESE BAGEL	14
strawberries, blueberries, blackberries, strawberry compote and crème fraîche		garden salad lemon vinaigrette	
CHORIZO SCRAMBLED EGGS	12	TOASTED OAT & NUT GRANOLA	9
chipotle, toasted brioche, spring onions		mixed fresh berries, fresh fig, nuts and Greek yoghurt *contains nuts	

PJ's GREAT ENGLISH BREAKFAST	16
cumberland sausage, crisp streaky bacon, St Ewe eggs, black pudding, PJ's hash brown, roast mushrooms, roast vine tomatoes	

GRILLED SEABASS FILLET	22	BEER BATTERED FISH & CHIPS	18
French beans, vine tomatoes, black olives, pesto		pea purée, tartar sauce	
CHICKEN MILANESE, TRUFFLE MAYO, FRIED EGG	19	THE PJ's BURGER	18
wild rocket, artichoke & reggio cheese salad		chargrilled in a brioche bun with mature cheddar, cheese, iceberg lettuce, pickle, smoked crackling mayonnaise and French fries	
PJ's DUCK FRITES	24	ADD BACON 2.5	
truffle bearnaise		LOBSTER & CRAB RAVIOLI	32
CHICKEN PAILLARD	18	shellfish bisque, tomato, crab & chive dressing	
lemon caper butter, crispy garlic potatoes, french beans		GRILLED LOBSTER	Half 33 Whole 62
PJ's COTTAGE PIE	19	garlic & herb butter, fries	
Merlot braised beef, cheddar mash, red wine gravy		VEAL ESCALOPE	29
SEAFOOD RISOTTO	23	pink peppercorn sauce, tenderstem broccoli	
king prawns, mussels, clams, cherry tomatoes, spinach, fresh chilli		KING PRAWN & MONKFISH CURRY	21
GNOCCHI WITH SICILIAN CAPONATA	19	pilaf rice, cashew nuts, coriander	
fresh basil, toasted pine nuts pb		ROAST RACK OF LAMB	27
		black garlic, smoked aubergine, roast heritage carrots, mint chimichurri	

Steaks

8oz SIRLOIN STEAK	29
Macken Brothers' 28 day dry aged sirloin, French fries	
8oz FILLET STEAK	35
dry aged Angus fillet, triple cooked chips	
12oz RIBEYE STEAK	39
Macken Brothers' 28 day dry aged prime rib, French fries	
TOMAHAWK STEAK (2 pax)	42pp
35oz dry aged Angus tomahawk, served with 2 side orders, bearnaise and peppercorn sauce	
CHATEAUBRIAND (2 pax)	40pp
Macken Brothers' 22oz dry aged chateaubriand served with French beans, triple cooked chips, your choice of sauce	

SAUCES 3^{each}

BERNAISE | PEPPERCORN
CHIMICHURRI

Chef's Special

PJ's SURF & TURF	75pp
(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

BABY GEM, AVOCADO & CUCUMBER	6
house vinaigrette v	
TOMATO, BASIL & RED ONION v	5
FRENCH BEANS v	5
TRUFFLE MAC+CHEESE v	7
TENDERSTEM BROCCOLI	6
toasted sesame, chilli, garlic, soy sauce v	
CREAMED OR WILTED SPINACH v	5
CRISPY GARLIC POTATOES v	5
TRIPLE COOKED CHIPS pb	5
TRUFFLE CHIPS WITH PARMESAN v	8
ROASTED HERITAGE CARROTS	7
black garlic, smoked aubergine purée	

Bloody Marys

CLASSIC BLOODY MARY	10
<i>Our Classic Bloody Mary made with Eristoff Vodka, Eager tomato juice, BM spices & seasoning and topped with celery and lemon</i>	
BLOODY SNAPPER	10
<i>Our Classic Mix made with Tanqueray Gin, cucumber, celery and lemon</i>	
BLOODY MARIA	11
<i>Our Classic Mix made with Patron Silver, fresh chilli, celery, lemon and salt rim</i>	
BLOODY CAESAR	11
<i>Eristoff Vodka, Clamato juice, BM spices & seasoning, cucumber, celery, lemon</i>	
MICHELADA.....	8
<i>Our Classic Bloody Mary Mix topped with PJ's house lager served with lime and a chilli salt rim</i>	
EXTRA SPICY BLOODY MARY.....	13
<i>Our Classic Bloody Mary made with 'South Devon chilli farm's Caroline Reaper Hot Sauce'. Be aware!</i>	
VIRGIN MARY	7.5
<i>Our classic Bloody Mary mix but without the alcohol!</i>	
Breakfast Cocktails	
BELLINI.....	12
<i>Your choice of peach, strawberry or raspberry puree topped with Gremillet Brut Champagne</i>	
MIMOSA	9
<i>Freshly squeezed orange juice topped with Prosecco</i>	
KIR ROYALE	11
<i>Crème de cassis topped with Gremillet Brut Champagne</i>	
FRENCH 75	12
<i>Tanqueray Gin, lemon and sugar topped with Gremillet Brut Champagne</i>	
CLASSIC CHAMPAGNE COCKTAIL	14
<i>Brown sugar cube, Courvoisier Brandy, Gremillet Brut Champagne</i>	
TEQUILA SUNRISE	11
<i>Patron Silver, orange juice and grenadine served long</i>	
BREAKFAST MARTINI	10
<i>Tanqueray Gin, Cointreau, homemade marmalade, lemon & sugar. Served straight up</i>	

Champagne & Sparkling

	125ml	btl
Prosecco Le Dolci Colline <i>Venezie, Italy</i>	9	38
Gremillet Brut <i>Troyes, France</i>	12	60
Henners Brut <i>East Sussex, England</i>		70
Taittinger Brut Reserve <i>Reims, France</i>	15	88

White Wine

	175ml	btl
Cataratto Da Vero Biologico <i>Italy 2022</i>	7.25	27
Pinot Grigio Veneto Mirabello <i>Italy 2021</i>	8	30
Sauvignon Blanc Sileni Estate Marlborough <i>New Zealand 2022</i>	9.5	36
Picpoul de Pinet 'Duc de Morney' <i>France 2022</i>	10	39
Gavi Di Gavi Santa Seraffa <i>Piemonte, Italy 2022</i>	12	44
Domaine de la Motte Chablis <i>France 2021</i>		56

Red Wine

	175ml	btl
Masoin de Vigneron Rouge Vdp de Vaucluse <i>France 2022</i>	7.25	27
Ordinal Cotes de Thau Cabernet Sauvignon <i>France 2020</i>	8	30
Merlot Solti, Piemonte <i>Italy 2021</i>	8	33
San Felice Chianti Classico <i>Italy 2021</i>	11	42
Malbec Nieto DOC <i>Argentina 2021</i>	12.5	48
Barolo Alasia <i>Piemonte, Italy 2017</i>		60

For an extended wine list please speak to your server.

Beers

DRAUGHT BEER & CIDER	ABV	Half Pint	Pint
Peroni	5%	4	6.5
Meantime Pale Ale	4.3%	4	6.5
Guinness	5%	4	7.25
BOTTLED BEERS			
	ABV	btl	
Asahi 330ml	5%	5	
Peroni 330ml	5%	5.5	
London Pride 500ml	4.3%	6	
Meantime Pale Ale 330ml	4.3%	5.5	
Peroni 0.0 330ml <i>(Non-alcoholic beer)</i>	0.0%	4.5	

Soft Drinks & Juices

Coke 330ml.....	3.95
Diet Coke 330ml Coke Zero 330ml.....	3.95
Fever-Tree Sparkling Cloudy British Apple 275ml bottle	4
Fever-Tree Sicilian Lemonade 275ml bottle.....	4
Fever-Tree Premium Ginger Beer 275ml bottle	4
Fever-Tree Ginger Ale 200ml bottle	3.5
Fever-Tree Premium Indian Tonic 200ml bottle	4
Two Keys Grapefruit Soda 200ml bottle	3.5

FRUIT JUICES

Freshly Squeezed Orange.....	4
Apple Cranberry Pineapple Tomato Passion Fruit....	4

SMOOTHIES

Super Green Smoothie	5
Strawberry & Banana Smoothie.....	5
Mixed Berry Smoothie.....	5

Coffees

Espresso.....	3.25
Macchiato	3.25
Americano	3.5
Cappuccino.....	4
Double Espresso Double Macchiato.....	3.95
Flat White Latte.....	4
Mocha.....	4
Iced Coffee	4
Hot Chocolate.....	4