



## Dinner

### Champagne & Prosecco

125ml glass

PROSECCO LE DOLCI COLLINE	9
<i>Venezie Italy</i>	
GREMILLET BRUT	12
<i>Troyes France</i>	
TAITTINGER BRUT RESERVE	15
<i>Reims France</i>	

### Aperitifs

APEROL SPRITZ	10
<i>Aperol over ice with soda topped with prosecco</i>	
CHELSEA FIZZ	12
<i>Eristoff vodka, Chambord liqueur, elderflower and fresh raspberries, champagne</i>	
MIMOSA	10
<i>Fresh orange juice, prosecco</i>	
HUGO	9
<i>St Germain elderflower, fresh mint, prosecco, soda</i>	
SECRET SLINGER	12
<i>Secret Garden Apothecary Rose gin, lychee juice, rose syrup, Chambord liqueur, raspberry puree, lemon juice</i>	
GREEN FRUIT SALAD	12
<i>Secret Garden Apothecary Rose gin, Midori melon liqueur, apple juice, lemon juice, honey</i>	
THE HENDRICKS	12
<i>Hendrick's gin, cucumber, fresh mint, tonic</i>	
TT&T	14
<i>Tanqueray 10 gin, grapefruit bitters, Fever Tree Indian Tonic water, burnt grapefruit</i>	
PATRON PALOMA	12
<i>Patron Silver blanco tequila, fresh lime, agave &amp; Two Keys grapefruit soda</i>	
KUMQUAT SEASON	14
<i>Secret Garden Lavender &amp; Echinacea gin, homemade lemon curd, kumquat puree, Italicus liqueur, grapefruit juice, Prosecco La Dolci Colline</i>	
PORNSTAR MARTINI	12
<i>Ketel One vanilla vodka, passoa liqueur, lime juice, vanilla syrup, prosecco</i>	

(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
<i>whipped butter</i>			

### Sharing Starters

CHARCUTERIE BOARD	26	BAKED CAMEMBERT	19
<i>Italian cured meats, wholegrain mustard, cornichons, olives, homemade focaccia</i>		<i>caramelised walnuts, grilled sourdough, endive salad, truffle oil v</i>	
ADD YORKSHIRE BRIE & BUFFALO INGLEWHITE CHEESE	5		

### Starters

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

### Steaks

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

### SAUCES 3 each

BERNAISE | PEPPERCORN | CHIMICHURRI

### Chef's Special

PJ's SURF & TURF for two sharing	75pp
<i>Macken Brothers' 35 day dry aged porterhouse steak, whole native lobster, king prawns, bone marrow, baby gem, avocado &amp; cucumber salad, and fries. peppercorn, bearnaise and chimichurri sauce</i>	

### Mains

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

### Oysters

served on ice with shallot vinaigrette

	3	6	12
COLCHESTER	12	21	35
JERSEY ROCK	14	25	42
<b>Champagne &amp; Oysters</b>			
SIX COLCHESTER	32		
<i>with glass of house champagne</i>			
SIX JERSEY ROCK	36		
<i>with glass of house champagne</i>			

### Salads

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

### Sides

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

### Sunday Roast

only available from 12pm

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