



Dinner

Champagne & Prosecco

PROSECCO LE
DOLCI COLLINE 10
Venezie, Italy

PERRIER-JOUËT
GRAND 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
whipped butter

NDUJA MAC BALLS 7.5
chipotle mayonnaise

Sharing

CHARCUTERIE BOARD 26
*Italian cured meats, wholegrain mustard,
cornichons, olives, homemade focaccia*

ADD YORKSHIRE BRIE &
BUFFALO INGLEWHITE CHEESE 5

Starters

FRENCH ONION SOUP 10
Gruyere gratinée v

PJ's CLASSIC STEAK TARTARE ... 15
*Tabasco mustard dressing, cornichons, shallots,
parsley, Cacklebean egg yolk, sourdough crisp*

SEARED SCALLOPS 18
cauliflower purée, nduja jam

PRAWN COCKTAIL 14
avocado, baby gem lettuce, Marie Rose sauce

Steaks

8oz SIRLOIN STEAK 29
*Macken Brothers' 28 day dry aged
sirloin, French fries*

8oz FILLET STEAK 36
dry aged Angus fillet, triple cooked chips

12oz RIBEYE STEAK 39
*Macken Brothers' 28 day dry aged
prime rib, French fries*

Chef's Special

PJ's SURF & TURF *for two sharing* 75pp
*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

ROAST COD 26
*grilled prawns, chorizo, baby potatoes,
samphire, red pepper purée*

SEAFOOD LINGUINE 25
*king prawns, mussels, clams, cherry tomatoes,
chilli & spinach*

PJ's DUCK FRITES *truffle bearnaise* .. 24
LOBSTER & CRAB RAVIOLI 32
shellfish bisque, tomato, crab & chive dressing

CHICKEN PAILLARD 20
*lemon caper butter, green bean, wild rocket and
preserved lemon salad*

CAULIFLOWER STEAK 18
*chickpeas and roasted red pepper, chipotle
hummus, chimichurri pb*

RED THAI CHICKEN CURRY 21
*jasmine rice, Thai basil, red chilli and
coconut cream*

GRILLED WHOLE TIGER PRAWNS . 25
lemon, garlic & herb butter, French fries

NOCELLARA OLIVES *pb* 4.5

MINI BATTERED SAUSAGES 8
Bloody Mary ketchup

TEMPURA PRAWNS *sesame soy sauce*... 11

Starters

PJ's FRITTO MISTO 24
*lightly seasoned fried fish goujons, mussels,
prawns, baby squid and courgettes. Served
with garlic aioli*

CRISPY DUCK PANCAKES 26
shredded leek & cucumber, hoisin sauce

BURRATINA *shaved truffle, baby plum* . 14
tomatoes, rocket, toasted focaccia v

SEARED TUNA 15
*wasabi & avocado purée, toasted sesame
seeds, yuzu and soy dressing*

SCOTCH BEEF CARPACCIO 15
wild rocket, parmesan, mustard dressing

CRISPY FRIED ARTICHOKEs 13
caper and herb mayonnaise pb

SAUCES *3each*

BEARNAISE | PEPPERCORN | CHIMICHURRI

Oysters

served on ice with shallot vinaigrette

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

GRILLED SALMON SALAD 19
*avocado, grilled sweetcorn, vine tomatoes,
cucumber, spring onion, poppy seed dressing*

KALE, QUINOA & ROASTED
VEGETABLE SALAD 18
*kale, red cabbage, sweet potato, red pepper,
tenderstem broccoli, cauliflower, avocado
tahini, maple-lemon dressing, pomegranate pb*

Sides

FRENCH FRIES / TRIPLE COOKED CHIPS 6
BABY GEM, AVOCADO & CUCUMBER 6
house vinaigrette v

TOMATO, BASIL & RED ONION v .. 5

JERSEY ROYALS v 7

FRENCH BEANS v 6

TRUFFLE MAC+CHEESE v 8

TENDERSTEM BROCCOLI 7
toasted sesame, chilli, garlic, soy sauce v

CREAMED OR WILTED SPINACH v .. 6

ROAST HERITAGE CARROTS v 7

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*