



Lunch

Champagne & Prosecco

125ml glass

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*

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

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

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

CRISPY FRIED ARTICHOKEs 13
caper and herb mayonnaise pb

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*

Steaks

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

SCOTCH BEEF CARPACCIO 15
wild rocket, parmesan, mustard dressing

SEARED SCALLOPS 18
cauliflower purée, nduja jam

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

CHATEAUBRIAND (2 pax) 45pp
*Macken Brothers' 22oz dry aged chateaubriand
served with French beans, triple cooked chips,
your choice of sauce*

TOMAHAWK STEAK (2 pax) 45pp
*35oz dry aged Angus tomahawk, served with 2
side orders, bearnaise and peppercorn sauce*

SAUCES 3^{each}

BEARNAISE | PEPPERCORN | CHIMICHURRI

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*

PJ's DUCK FRITES truffle bearnaise ... 24

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

LOBSTER & CRAB RAVIOLI 32
shellfish bisque, tomato, crab & chive dressing

SQUID INK RISOTTO 22
sautéed baby squid, aioli

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

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

GRILLED SEABASS FILLET 22
French beans, cherry tomatoes, black olives & pesto

GRILLED LAMB CHOPS 24
Jersey Royals, pea purée, baby gem and herb oil

Lunch Plates

£20 Lunch for any lunch plate plus your choice of 125ml glass of wine, 1/2 pint of beer, or soft drink. (valid 12-5 pm Mon-Fri)

PJ's CHICKEN CAESAR SALAD 18
*romaine lettuce, fresh anchovies, parmesan
and caesar dressing*

THE PJ's BURGER 18
*chargrilled in a brioche bun with mature cheddar
cheese, iceberg lettuce, pickle, smoked crackling
mayonnaise and French fries ADD BACON 2.5*

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*

BEER BATTERED FISH & CHIPS ... 19
pea purée, tartar sauce

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*

CHICKEN MILANESE 21
*wild rocket, artichoke & Reggio cheese salad,
toasted sesame, tahini honey dressing*

PJ's CLASSIC STEAK TARTARE 20
*Tabasco mustard dressing, cornichons,
shallots, parsley, Cacklebean egg yolk,
French fries*

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

Eggs

EGGS BENEDICT 14
*English muffin, grilled back bacon, poached
Cacklebean eggs, hollandaise*

EGGS ROYALE 14
*English muffin, hot smoked salmon, poached
Cacklebean eggs, hollandaise*

EGGS FLORENTINE 14
*English muffin, creamed spinach, poached
Cacklebean eggs, hollandaise*

CHORIZO SCRAMBLED EGGS 14
Chipotle, toasted brioche, spring onions

Sides

FRENCH FRIES /
TRIPLE COOKED CHIPS 6

BABY GEM, AVOCADO & CUCUMBER 6
house vinaigrette v

TOMATO, BASIL & RED ONION v ... 5

FRENCH BEANS v 6

JERSEY ROYALS v 7

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, and 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.