



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	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	19
avocado, grilled sweetcorn, roast 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 sourdough crisp		Tabasco mustard dressing, cornichons, shallots, parsley, Cacklebean egg yolk	
SCOTCH BEEF CARPACCIO	15	SEARED SCALLOPS	18
wild rocket, parmesan, mustard dressing		cauliflower purée, nduja jam	
BURRATINA	14	PRAWN COCKTAIL	14
shaved truffle, baby plum tomatoes, rocket, toasted focaccia v		avocado, baby gem lettuce, Marie Rose sauce	
SEARED TUNA	15	CRISPY FRIED ARTICHOKEs	13
wasabi & avocado purée, toasted sesame seeds, yuzu and soy dressing		capser and herb mayonnaise pb	

Brunch

PJ'S BENEDICTS	14	BUTTERMILK PANCAKES	13
English muffin, poached Cacklebean eggs, hollandaise sauce and your choice of grilled back bacon, hot smoked salmon or creamed spinach		caramelised banana, toasted hazelnuts, custard, Nutella, Chantilly cream	
CRUSHED AVOCADO ON ROASTED SWEET POTATO	14	TRIPLE BERRY PANCAKES	13
confit tomatoes, pine nut dukkha, baby herbs, mojo Picon ADD POACHED EGG 2 ADD HOT SMOKED SALMON 4		strawberries, raspberries, blueberries, raspberry coulis, Chantilly cream	
SWEETCORN FRITTERS	14	WILD MUSHROOM & FETA ON SOURDOUGH	14.5
sweetcorn, red pepper and spring onion fritters, harissa-braised chickpeas, crushed avocado, roast vine tomato, whipped feta		sauteed wild mushrooms, feta, spinach, roast vine tomato, basil pesto, sourdough	
CHORIZO SCRAMBLED EGGS	14	BRIOCHE FRENCH TOAST	16.5
chipotle, toasted brioche, spring onions		thick-cut French toast, merlot braised beef, hollandaise sauce, sriracha, rocket & Parmesan salad ADD POACHED EGG 2	
SHAKSHUKA	14	OPEN GRILLED STEAK SANDWICH	18
spicy tomato sauce, Cacklebean eggs, spinach, artichokes, mozzarella v		grilled sirloin on ciabatta, Gruyere cheese, baby watercress, pink pickles, confit garlic mayonnaise, crispy smashed potatoes	
NDUJA & COURGETTE OMELETTE	14		
baby herb salad, roast vine tomato			

PJ's GREAT ENGLISH BREAKFAST	17.5
Cumberland sausage, smoked back bacon, Cacklebean 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, Cacklebean eggs your way, sourdough toast	

PJ's Classics

GRILLED SEABASS FILLET	22	THE PJ's BURGER	18
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	
GRILLED WHOLE TIGER PRAWNS	25	ADD BACON 2.5	
lemon, garlic & herb butter, French fries		SEAFOOD LINGUINE	25
LOBSTER & CRAB RAVIOLI	26	king prawns, mussels, clams, cherry tomatoes, chilli & spinach	
Shellfish bisque, tomato, crab & chive dressing		CHICKEN MILANESE	21
CHICKEN PAILLARD	20	wild rocket, artichoke & Reggio cheese salad, toasted sesame, tahini honey dressing	
lemon caper butter, green bean, wild rocket and preserved lemon salad		RED THAI CHICKEN CURRY	21
CAULIFLOWER STEAK	18	jasmine rice, Thai basil, red chilli and coconut cream	
chickpeas and roasted red pepper, chipotle hummus, chimichurri pb		BEER BATTERED FISH & CHIPS	19
SQUID INK RISOTTO	18	pea purée, tartar sauce	
sautéed baby squid, aioli		GRILLED LAMB CHOPS	24
PJ's DUCK FRITES	24	Jersey Royals, pea puree, baby gem and herb oil	
truffle bearnaise			

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	
TOMAHAWK STEAK (2 pax)	45pp
35oz dry aged Angus tomahawk, served with 2 side orders, bearnaise and peppercorn sauce	
CHATEAUBRIAND (2 pax)	45pp
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	75 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
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