

favourites

chilled gazpacho andaluz cucumber, croûtons, olive oil	5.50
whole globe artichoke cold, red wine vinaigrette	6.50
oak smoked salmon severn & wye, capers, pea shoots, brown bread	8.50
greek salad organic aged feta, onions, olives, mint, cos lettuce	7.00
iman bayeldi spiced aubergine salad, tzatziki, flat bread	7.00
caesar salad anchovy dressing, reggiano parmesan, croûtons with chicken	7.00 11.75
8oz hamburger prime cumbrian beef, coleslaw, gherkin, red onion, relish, brioche bun	12.50
bluebird club soft roll, bacon, chicken, tomato, egg, fries	10.50

whites

2007 sauvignon blanc, (17.5cl) 4.50 dom ribaute, fr 18.00
2007 chenin blanc, kleine salze, sa 20.00
2006 chablis, (17.5cl) 7.50 jean-marc brocard, fr 29.00
2007 sauvignon blanc, veramonte, chi 25.00
2006 macon-achizy, talmard, fr 28.00 2007 pinot grigio, di leonardo, italy (17.5cl) 7.75 30.00
2007 sauvignon blanc, "wildsouth", nz 33.00
2007 gavi di gavi, la guistiniana, it 35.00
2005 chardonnay, journey's end, sa 36.00
2006 saucerre, domaine vacheron, fr 39.00
2004 pouilly fuissé, château fuissé, fr 43.00

sharing

spanish charcuterie 16.00 chorizo, lomo, serrano, guindilla's, membrillo
organic feta, olives, pickles 13.00 grilled artisan pitta, houmous
colchester rock oysters premier no2's (6) 8.50 shallot vinegar (12) 17.00

set menu

beetroot soup sour cream, chives
summer salad secrett's leaves, soft hen's egg, croûtons, lardons
crayfish cocktail 'marie-rose' cucumber, capers, gem lettuce, melba toast
hill bred 'barnsley chop' cumbrian, epicure potatoes, fresh mint sauce
smoked finnon haddock 'rarebit' vine tomato salad, salsa verde
pesto linguine fresh pasta, baby spinach, parmesan
£13.50 for two courses

champagne

beaumont de crayeres (15cl) 9.50 49.00
bollinger special cuvée 65.00
louis roederer (15cl) 12.00 (1/2 btl) 33.00 60.00
alain thienot brut rosé 15.00 65.00

rose

2007 6 eme sens rose, dom. (17.5cl) 5.50 bertrand, fr 20.00
2007 bandol rose, dom. de la suffrene, fr 33.00
2006 saucerre rose, vincent pinard, fr 35.00

beers

brooklyn lager, usa (35.5cl) 4.50
peroni nastro azzurro, italy (33cl) 3.75
guinness draught, ireland (27.5cl) 3.75

sides

french fries jalepeno relish
epicure new potatoes
secrett's green salad
rocket & parmesan salad all 4.00

nibbles

green sardinian olives 3.50
homemade focaccia olives, aged balsamic extra virgin oil 4.00

fizz

pimm's ragoon 6.50
pimm's jug 24.00
kir royal (glass) 9.50

reds

2006 tempranillo, vega del castillo, sp (17.5cl) 4.50 18.00
2006 malbec, altos las hormigas, arg 23.00
2007 pinot noir, valle perdido, arg (17.5cl) 6.25 25.00
2006 cabernet sauvignon, los vascos, chi 29.00
2005 saint-nicolas de bourgueil, fr (17.5cl) 7.75 30.00
2002 rioja reserva, cvne, sp 35.00
2006 cotes-du-rhone clos du caillou, fr 36.00
2005 vino nobile di montepulciano, it 45.00
2004 chateau les ormes de pez, fr 55.00

17.5% vat included. 12.5% discretionary service charge will be added to your bill