

Green Apple Collins
Gin, green apple & soda £11



Chamomile & Cucumber
Chamomile, cucumber & soda £5

Saturday 17th October

#steakouttohelpout

Hereford bavette, tarragon mayonnaise & confit potatoes



Treacle tart, clotted cream.

£10

SNACKS & STARTERS

Game tea £5

Chorizo £6

Sourdough, Jersey butter £2.5

Salt beef croquettes, pickled walnut mayonnaise £4

Black fig, Stilton, walnut, celery, watercress £10

Cauliflower fungus, new season white truffle £25

Devon crab muffin, smoked chilli, lardo, Exmoor caviar £16

Cornish red mullet escabeche, sea aster, rouille £10

Yorkshire game terrine, pickles & mustard £10

Fallow deer cavatelli, Parmesan, Fontodi, black truffle £15

Brixham brill head & collar £19

MAINS

Black pepper gnocchi, Delica pumpkin, miso, grape, pine nut £18

Cornish thornback ray, potatoes, red pepper, sea vegetables £25

WILD GAME

With trimmings

Mallard £18 | Grouse £39

STEAKS

Blue Grey sirloin 400g £48

Blue grey bone-in sirloin 700g £56

CHOPS

Middlewhite 400g £32

Swaledale loin chop 200g £17

SIDES

Confit potatoes £6

Cauliflower, yoghurt, pumpkin seeds £5.5

Signed Quality Chop House Cookbook £15

Game may contain shot.

We currently do not accept cash. A discretionary 12.5% service charge will be added to your bill.

Please inform your server if you have any allergies or dietary requirements.

DRINKS MENU

FIZZ

Antech, Cremant, Limoux - <i>house fizz</i>	£7 £37
Moet & Chandon Brut Imperial	£15 £89
Lamiable, Extra Brut, Champagne	£87

SHERRY

Lustau: Manzanilla or Amontillado	£8
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COCKTAILS

Old Oak - <i>Champagne, amaro, grapefruit</i>	£12
Sweet Palomino- <i>Sherry, bourbon, cherries</i>	£11
Fresca Limari - <i>Pisco, Chartreuse, Strawberry</i>	£11
Spiced Root - <i>Calvados, ginger, lemon</i>	£11
Smokey Island - <i>Rum, Lagavulin, Raspberries</i>	£11
Pleasant Heath - <i>Chilli tequila, vermouth, PX</i>	£11
Chamomile & cucumber - <i>Alcohol free</i>	£5

WHITE WINE

Allion, Sauvignon Blanc, Tourraine '18 <i>Zippy sauv blanc with bite</i>	£5 £28
Sarotto, Bric Sassi, Gavi di Gavi '19 <i>An elegant Gavi - nutty & slightly saline</i>	£34
Lost Vineyard, Chardonnay, St. Roch '18 <i>Substantial Auvergnat chardonnay</i>	£6 £37
Bruno Lupin, Roussette, Savoie '18 <i>Alpine freshness, clean & crisp fruit</i>	£41
Vignerons Parisiens, Lutece, Rhone '17 <i>White Rhone vinified in Paris. No gimmick</i>	£44
Meyer Fonne, Reserve Riesling, Alsace '16 <i>Very special Riesling for the price</i>	£45
Morgado do Quintão, Algarve '18 <i>Tropical fruit from ancient Iberian varietals</i>	£8 £50
Leflaive, Les Sétilles, Burgundy '18 <i>Brilliant old-school white Burgundy</i>	£57
Pinon, Clos Tenau, Vouvray '15 <i>Rich, giving Chenin. Chop wine</i>	£10 £60
Gerard Boulay, Chavignol, Sancerre '18 <i>The region's finest vigneron, we think</i>	£66
Vocoret, En Boucheron, Chablis '18 <i>Crystalline but rich. Modern Chablis</i>	£12 £71
Idlewild, The Bee, Mendocino '17 <i>Honeycomb & wildflowers</i>	£85
Domaine Bott, St. Joseph, Blanc '18 <i>Firm apricot & white flower</i>	£89
PINK	
Ollieux Romanis, Rose, Corbieres '19 <i>Page 1 of the textbook. Quaffable</i>	£5 £29
Castell-Reynoard, Rose, Bandol NV <i>Regal rose from deepest Provence</i>	£49

BEER

Braybrooke, Keller Lager - 33cl	£5.5
Kernel, Table Beer Pale Ale - 33cl	£5.5
Lucky Saint, Low Alcohol Beer - 33cl	£5.5

RED WINE

Guerin, Abstraction Merlot, Vallet '19 <i>A genius winemaker making house wine</i>	£5 £26
Pirineos, Moristell, Somontano '17 <i>Bright & punchy Pyrenean black cherries</i>	£29
Di Majo Norante, Sangiovese, Molise '18 <i>We love this! Pure Italian holiday juice</i>	£6 £35
Bodega Akutain, Rioja '18 <i>Modern Rioja is here. Clean & fresh</i>	£37
Château Carignan, Bordeaux '15 <i>Rich, ripe fruit with excellent tannin</i>	£7 £39
Chalon, Grande Ourse, Cotes-du-Rhone '17 <i>Summer Rhone. Brambles & plums</i>	£43
Domaine de la Bérangeraie, Cahors '12 <i>Rich Malbec with cassis & violets notes</i>	£50
Cossetti, Albarossa, Piedmont '15 <i>Bright & spicy, sister grape to Barbera</i>	£53
Franz, Plane Turning Right, Barossa '15 <i>Big, ripe Merlot - very meat friendly</i>	£9 £55
Patelin de Tablas Creek, Paso Robles '15 <i>Savoury, smokey Rhone blend from California</i>	£62
Au Bon Climat, Pinot, Sta. Barbara '17 <i>A classic. Crunchy & moreish Pinot</i>	£12 £69
Dom. Bernard Gripa, St. Joseph '17 <i>Black pepper & blueberries; perfect for game!</i>	£16 £92
SKIN-CONTACT	
Rocamadre, Blanco, Mendoza '19 <i>A great find. Peach Melba-esque richness</i>	£10 £59
Sigurd, Chenin Blanc, Clare Valley '19 <i>Fresh honeycomb, toffee & kumquat</i>	£11 £65
Fabien Jouves, Pieces Longues, Cahors '17 <i>Delicate & golden Chenin richness</i>	£74
HALF BOTTLES	
White Wine	
Ch. Des Antonins Blanc '19	£16
Clos Lapeyre, Jurancon Sec '17	£22
Gerard Tremblay, Chablis '18	£26
Red Wine	
Estezargues, Cotes-du-Rhone '18	£16
Desvignes, Fleurie '18	£22
Ch. La Claymore, Lussac '15	£26
Drouhin, Dundee Hills Pinot '17	£45