

FIZZ

Funambul, Brut Nature, Cava	£8 £45
Jeuniaux-Robin, Extra Brut, Champagne	£17 £97
Lamiable, Extra Brut, Champagne	£87

SHERRY

En Rama Fino or Los Arcos Amontillado	£8
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BEER & CIDER

Braybrooke, Keller Lager - 33cl	£5.5
Little Victories, IPA - 33cl	£6
Partizan, Lemon & Thyme Saison - 33cl	£6
Hallets, Real Cider - 33cl	£6

COCKTAILS

New Cuban- Rum, camomile, champagne	£13
Blackberry Collins - Gin, lemon, blackberries	£12
Secret flor - Drambuie, oloroso, ice cidre	£12
Sweet Oak- Cognac, sloe gin, amontillado	£12
Bloody Mary- Vodka, QCH spice mix, tomato	£12
Strawberry Mimosa - Strawberries, bubbles	£12
Strawberry Lemonade (alcohol-free)	£5

Q WINES - MADE FOR THE QUALITY CHOP HOUSE

Côtes de Gascogne Blanc '20 <i>Crisp dry citrus fruit & herbs</i>	£5 £15 £30	Côtes de Gascogne Rouge '19 <i>Blackcurrant sap with soft tannin</i>	£5 £15 £30
Gavi DOCG '19 <i>Ripe yellow apples & hay</i>	£7 £21 £42	Barbera d'Asti DOCG '18 <i>Bright purple florals & morello</i>	£7 £22 £38

WHITE WINE

Arbeau, Diane, Languedoc '20 <i>Lively acidity - citrus, apple, blossom aroma</i>	£26
Allion, Sauvignon Blanc, Tourraine '18 <i>Zippy, grassy, classic Sauvignon Blanc</i>	£28
Cantina Gambellara, Monopolo '19 <i>Fresh yellow peach & spices</i>	£34
La Croix Gratiot, Brechallune, Picpoul '19 <i>Rich & bright; grapefruit & lemon aroma</i>	£44
Meyer Fonne, Reserve, Alsace '18 <i>Very special Riesling for the price</i>	£8 £24 £46
Bussoletti, Colle Ozio, Puglia '18 <i>Soft honeydew & elderflower</i>	£50
Cullen, Semillon, Margaret River '14 <i>Mineral floral, peach & pineapple nuances</i>	£56
Dom. de Thalie, Macon-Bray '18 <i>Unfiltered Chardonnay. Fresh pear & salinity</i>	£61
Sigurd, Chenin Blanc, Clare '19 <i>Fresh honeycomb, toffee & kumquat</i>	£11 £33 £65
Gerard Boulay, Chavignol, Sancerre '18 <i>The region's finest vigneron, we think</i>	£66
Olivier Leflaive, Montagny 1er Cru '18 <i>Creamy texture with baked lemon notes</i>	£13 £36 £70
Dr. Loosen, Wehlener Sonnenuhr, Mosel '12 <i>Wonderfully complex. A tart yet rich Riesling</i>	£72
Villa Bucci, Verdicchio Riserva '16 <i>Full-bodied. Honey, beeswax & minerality</i>	£78
Domaine Bott, St. Joseph '19 <i>White Rhone. Firm apricot & white florals</i>	£14 £42 £80

ORANGE

A. Camillo, Procanico, Toscana '19 <i>Lovely stone & dried fruit; summer herbs</i>	£8 £25 £46
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RED WINE

Dom. Moulin Camus, Gamay, Loire '20 <i>A great winemaker making house wines</i>	£26
Pirineos, Moristell, Somontano '19 <i>Bright & punchy Pyrenean black cherry</i>	£29
Balaguer, Tragolargo, Monastrell, Alicante '20 <i>Rustic, mediterranean, vegetal & slightly spicy</i>	£31
Mandarossa Costadune Frappato '20 <i>Chilled, sweet red fruit. Italian holiday in a glass!</i>	£6 £18 £32
Botanica, Big Flower, Stellenbosch '16 <i>Blackberries, dark chocolate & mint leaf</i>	£35
Château Carignan, Bordeaux '15 <i>Plum & black cherry with velvet & violets</i>	£8 £22 £40
Senorio Amezola, Rioja Reserva '15 <i>Red fruit & a touch of sweet spice. So classic!</i>	£48
Villacreces, Pruno, Ribeira Del Duero '12 <i>Ripe blackberry, fresh & bright spice fruit</i>	£50
Bérangerie, Quatre Chambrées, Cahors '14 <i>Rich Malbec with cassis & violet notes</i>	£50
Franz, Plane Turning Right, SA '16 <i>Big, ripe Merlot - very meat friendly</i>	£10 £28 £55
Crystallum, Western Cape '20 <i>Elegant & juicy Pinot Noir - refreshing acidity</i>	£12 £34 £65
M.Barret, La Bannière, Crozes-Hermitage '19 <i>Smooth & fresh berries, savoury Syrah</i>	£70
R. Lewandowski, Boaz, Carignan, Utah '14 <i>Raspberry tart & earthy black rock</i>	£14 £42 £83
Charles Audoin, Les Longerois, Marsannay '18 <i>Ripe red berries & cinnamon, round fine tannins</i>	£99

PINK

Q Wine, Rosé, Côtes de Gascogne '20 <i>Pale strawberry & blackcurrant leaf</i>	£5 £15 £30
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Our cellar list of special & limited bottles is also available