



## Sunday 11th July

2 COURSES £35 | 3 COURSES £39

### SNACKS

- Sourdough, Jersey butter £4
- Mangalitza croquettes, gherkin mayonnaise £5
- Smoked cods roe, cured egg yolk, radish £8
- Mangalitza & smoked eel black pudding, burnt apple puree £10
- Chicken liver parfait, black truffle, hazelnut & Parker House roll £20
- Brixham turbot spine , preserved lemon, brown butter £15

### STARTERS

- Sweet corn, golden raisin, smoked chilli, yoghurt, garlic, peanut  
Bull's heart tomato, nectarine, pea, dashi, samphire
- Cornish sea bass crudo, almond, onion, sea aster, celery, gooseberry  
Mangalitza brawn, peach ketchup

### MAINS & ROASTS

- Brixham turbot, roasted chicken sauce, tarragon, sorrel
- Herb & butter roasted celeriac
- Middle White loin, apple sauce
- Highland rump, horseradish creme fraiche
- Swaledale shoulder, mint sauce (for two to share)
- Belted Galloway bone-in ribeye for two (*£20 supplement per person*)

*-Served with-*

- Roast potatoes | Yorkshire pudding | Green beans, walnut
- Sweetcorn, harissa, Parmesan | Honey roast carrots

Confit potatoes £6

### DESSERTS

- Madagascan chocolate ice cream, vanilla custard, olive oil
- Raspberry & almond tart, creme fraiche
- Gubbeen, honeycomb

***Signed Quality Chop House Cookbook £15***

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.

**FIZZ**

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

**BEER & CIDER**

Lost & Grounded, Pils - 33cl	£5.5
Little Victories, IPA - 33cl	£6
Partizan, Lemon & Thyme Saison - 33cl	£6
Hallets, Real Cider - 33cl	£6

**SHERRY**

En Rama Fino or Los Arcos Amontillado	£8
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**COCKTAILS**

20 YO Sazerac- 20 YO armagnac, rye, bitters	£15
New Cuban- Champagne, rum, mint	£15
Watermelon Margarita- Tequila, watermelon	£13
Road Trip- Calvados, Diplomatico, green apple	£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
Victorian Cup - Shiraz gin, grapefruit, basil	£12
Wild Peat - Ardbeg, mezcal, wild cherries	£12
Raspberry Sour- Pisco, raspberries, egg white	£12
Strawberry Lemonade (alcohol-free)	£5

**Q WINES - MADE FOR THE QUALITY CHOP HOUSE**

Côtes de Gascogne Blanc '20 <i>Crisp dry citrus fruit &amp; herbs</i>	£5   £15   £30
Gavi DOCG '19 <i>Ripe yellow apples &amp; hay</i>	£7   £21   £42

Côtes de Gascogne Rouge '19 <i>Blackcurrant sap with soft tannin</i>	£5   £15   £30
Barbera d'Asti DOCG '18 <i>Bright purple florals &amp; morello</i>	£7   £22   £38

**WHITE WINE**

Arbeau, Diane, Languedoc '20 <i>Lively acidity - citrus, apple, blossom aroma</i>	£26
Cantina Gambellara, Monopolo '19 <i>Fresh yellow peach &amp; spices</i>	£34
La Croix Gratiot, Brechallune, Picpoul '20 <i>Rich &amp; bright; grapefruit &amp; lemon aroma</i>	£44
Meyer Fonne, Reserve, Alsace '18 <i>Very special Riesling for the price</i>	£8   £24   £46
Albamar, Albariño, Rias Baixas '19 <i>Intensely fruited &amp; bursting with citrus acidity</i>	£9   £29   £52
Cullen, Semillon, Margaret River '14 <i>Mineral floral, peach &amp; pineapple nuances</i>	£56
Dom. de Thalie, Macon-Bray '18 <i>Unfiltered Chardonnay. Fresh pear &amp; salinity</i>	£61
Sigurd, Chenin Blanc, Clare '19 <i>Fresh honeycomb, toffee &amp; kumquat</i>	£11   £33   £65
Gerard Boulay, Chavignol, Sancerre '18 <i>The region's finest vigneron, we think</i>	£66
S. Cinier, A La Cote, Saint-Veran '18 <i>Lightly oaked - apricots, pineapple &amp; crisp finish</i>	£12   £34   £67
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 &amp; minerality</i>	£78
Domaine Bott, St. Joseph '19 <i>White Rhone. Firm apricot &amp; white florals</i>	£14   £42   £80

**ORANGE**

A. Camillo, Procanico, Toscana '19 <i>Lovely stone &amp; 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 &amp; punchy Pyrenean black cherry</i>	£29
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 &amp; mint leaf</i>	£35
Château Carignan, Bordeaux '15 <i>Plum &amp; black cherry with velvet &amp; violets</i>	£8   £22   £40
Jose Antonio, Culin, Mencia, Bierzo '19 <i>Light, fresh black cherry &amp; herbal</i>	£45
Senorio Amezola, Rioja Reserva '15 <i>Red fruit &amp; a touch of sweet spice. So classic!</i>	£48
Bérangerie, Quatre Chambrées, Cahors '14 <i>Rich Malbec with cassis &amp; violet notes</i>	£53
Franz, Plane Turning Right, SA '16 <i>Big, ripe Merlot - very meat friendly</i>	£10   £30   £55
Crystallum, Western Cape '20 <i>Elegant &amp; juicy Pinot Noir - refreshing acidity</i>	£12   £34   £65
M.Barret, La Bannière, Crozes-Hermitage '19 <i>Smooth &amp; fresh berries, savoury Syrah</i>	£70
R. Lewandowski, Boaz, Carignan, Utah <i>Raspberry tart &amp; earthy black rock</i>	£14   £42   £83
Charles Audoin, Les Longerois, Marsannay '18 <i>Ripe red berries &amp; cinnamon, round fine tannins</i>	£99

**PINK**

Q Wine, Rosé, Côtes de Gascogne '20 <i>Pale strawberry &amp; blackcurrant leaf</i>	£5   £15   £30
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