

FIZZ

Funambul, Brut Nature, Cava	£8 £45
Jeaunaux-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
Kernel, Pale Ale - 33cl	£6
Hallets, Real Cider - 33cl	£6
Lucky Saint, Low Alcohol Lager- 33cl	£6

SHERRY

Marismeño Fino or Guterrez Amontillado	£8
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COCKTAILS

20 YO Sazerac - 20YO Armagnac, rye, bitters	£16
New Cuban - Champagne, dark rum, mint	£16
Rye Manhattan - Rye, Cocchi Barolo, bitters	£14
Blackberry Collins - Gin, lemon, blackberries	£13
Victorian Cup - Shiraz gin, basil, grapefruit	£13
Road Trip - Calvados, Diplomatico, green apple	£13
Wild Peat - Ardbeg 10YO, mezcal, wild cherries	£13
Fall- Pineapple Arrack, sweet manseng, orange	£13
Strawberry Lemonade (alcohol-free)	£5
Green Apple Fizz (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
Gavi DOCG '19 <i>Ripe yellow apples & 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 & morello</i>	£7 £22 £38

WHITE WINE

Arbeau, Diane, Languedoc '20 <i>Lively acidity - citrus, apple, blossom aroma</i>	£26
Cantina Gambellara, Monopolio '19 <i>Fresh yellow peach & spices</i>	£34
La Croix Gratiot, Brechallune, Picpoul '20 <i>Rich & bright; grapefruit & lemon aroma</i>	£44
Complemen' Terre, NoLem, VDF '18 <i>Cheese wax, salt & butter</i>	£45
A. Camillo, Procanico, Toscana '19 <i>Orange - Lovely stone & dried fruit & herbs</i>	£8 £25 £46
Axel Pauly, Riesling, Mosel '20 <i>Fresh & clear tropical fruit; long dry finish</i>	£52
Dom. Laguerre, Le Ciste, Roussillon '17 <i>Tart peach, herbs & smoke</i>	£54
Albamar, Albariño, Rias Baixas '19 <i>Intensely fruited & bursting with citrus acidity</i>	£10 £29 £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
Cirillo, Ancestor Vine Semillon, Barossa '17 <i>Unwooded lemongrass & pear. Great old vine!</i>	£73
Villa Bucci, Verdicchio Riserva '16 <i>Full-bodied. Honey, beeswax & minerality</i>	£78
E. Sauzet, 'Tufera', Bourgogne '19 <i>Chalk minerality & citrus. From a master</i>	£15 £43 £82
Domaine Bott, St. Joseph '19 <i>White Rhone. Firm apricot & white florals</i>	£16 £46 £89

RED WINE

Pirineos, Moristell, Somontano '19 <i>Bright & punchy Pyrenean black cherry</i>	£29
Mandarossa Costadune Frappato '20 <i>Chilled, sweet red fruit. Italian holiday in a glass!</i>	£6 £18 £32
Château Carignan, Bordeaux '15 <i>Plum & black cherry with velvet & violets</i>	£8 £22 £40
Bérangeria, Cuvée Maurin, Cahors '14 <i>Rich Malbec - fig, prune & tobacco</i>	£42
S. Cinier, Le Clos, Bourgogne '19 <i>Bright & fresh cranberry Pinot</i>	£45
Jose Antonio, Culin, Mencia, Bierzo '19 <i>Light, fresh black cherry & herbal</i>	£46
Senorio Amezola, Rioja Reserva '15 <i>Red fruit & a touch of sweet spice. So classic!</i>	£9 £26 £48
Franz, Plane Turning Right, SA '16 <i>Big, ripe Merlot - very meat friendly</i>	£10 £30 £55
Hombre en Llamas, Carignan, Itata '19 <i>Dark & perfumed with ripe fruit tannin!</i>	£60
Du Grappin, St Amour, Beaujolais '19 <i>Beautifully aromatic with firm structure</i>	£62
Crystallum, Western Cape '20 <i>Elegant & juicy Pinot Noir - refreshing acidity</i>	£12 £34 £65
M.Barret, La Bannière, Crozes-Hermitage '19 <i>Smooth & savoury, fresh berry Syrah</i>	£70
Lewandowski, Boaz, Carignan, Utah '17 <i>Raspberry tart & earthy black rock</i>	£14 £42 £83

PINK

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