

FIZZ

Funambul, Brut Nature, Cava	£8 £45
Lamiable, Extra Brut, Champagne	£87
Jeaunaux-Robin, Brut, Champagne	£17 £97
Raventos i Blanc, De Nit Rose 2018	£11 £63

BEER & CIDER

Lost & Grounded, Pils - 33cl	£6
Little Victories, IPA - 33cl	£6
Partizan, Lemon & Thyme Saison - 33cl	£6
Lucky Saint, Low Alcohol Lager- 33cl	£6
Hallets, Real Cider - 33cl	£6
Kernel, Export India Porter - 33cl	£6.5

SHERRY

Marisemeño Fino or Guterrez Amontillado	£8
---	----

COCKTAILS

Wintertide - Champagne, clementines, calvados	£17
20YO Sazerac - 20YO Armagnac, rye, bitters	£16
Truffle Gin Martini - Truffle gin, dry vermouth	£15
Victorian Cup- Shiraz gin, grapefruit, basil	£14
Rye Manhattan- Rye, Cocchi Barolo, bitters	£14
Bergamot Rouge - Rum, Averna, raspberries	£13
Full Moon- Spiced Rum, Blueberry Whisky, Sacred	£13
Fireside - Spiced cognac, PX, port - served hot	£13
Ginger & mint Lemonade fizz (alcohol-free)	£5
Clementine & cinnamon fizz (alcohol-free)	£5
Earl Palmer (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

Q Côtes de Gascogne Rouge '20 <i>Blackcurrant sap with soft tannin</i>	£5 £15 £30
Barbera d'Asti DOCG '19 <i>Bright purple florals & morello</i>	£7 £22 £38

WHITE WINE

Arbeau, Diane, Languedoc '20 <i>Lively acidity - citrus, apple, blossom aroma</i>	£26
Attention, Chenin Blanc, Loire Valley '20 <i>Strong minerality, ripe fruits & citrus peel</i>	£45
Complemen' Terre, NoLem, VDF '18 <i>Cheese wax, salt & butter</i>	£46
A. Camillo, Procanico, Toscana '19 <i>Orange - Lovely stone & dried fruit & herbs</i>	£8 £25 £47
Axel Pauly, Riesling, Mosel '20 <i>Fresh & clear tropical fruit; long dry finish</i>	£9 £27 £52
Quinta Dos Carvalhais, Encruzado, Dao '19 <i>Fresh nectarines, orange blossoms.</i>	£53
Dom. Laguerre, Le Ciste, Roussillon '17 <i>Tart peach, herbs & smoke</i>	£10 £29 £54
Au Bon Climat, Santa Barbara '20 <i>Casual sipping dry blend Pinot Gris & Blanc</i>	£55
L'archetipo, Verdeca, Puglia '17 <i>Fresh flowers, balanced tannin & spicy fruit</i>	£11 £33 £60
Dom. de Thalie, Macon-Bray '18 <i>Unfiltered Chardonnay. Fresh pear & salinity</i>	£62
Sepp Muster, Opok, Styria '19 <i>Bight, crisp fruit, soft natural minerality</i>	£64
Vincent Gaudry, Tournebride, Sancerre '18 <i>The region's finest vigneron, we think</i>	£68
Cirillo, Ancestor Vine Semillon, Barossa '17 <i>Unwooded lemongrass & pear. Great old vine!</i>	£73
Capezzana, Trebbiano, Toscana '18 <i>Harmonious almonds, yellow flowers & vanilla</i>	£14 £40 £78
Domaine Bott, St. Joseph '19 <i>White Rhone. Firm apricot & white florals</i>	£16 £46 £89
Sauzet, Jardin du Calvaire, Cote de Beaune '18 <i>Chalk minerality & citrus. From a master</i>	£112

RED WINE

Pirineos, Moristell, Somontano '19 <i>Bright & punchy Pyrenean black cherry</i>	£29
Château Carignan, Bordeaux '15 <i>Plum & black cherries with velvet & violets</i>	£8 £25 £44
Mas Lou, Aksou, Languedoc '18 <i>Generous fruit, balsamic & thyme. Graphite finish</i>	£47
Valdibella, Agape, Sicilia '20 <i>Delicate maraschino with fine tannin</i>	£50
Sokolin, Dolcetto D'Alba Superiore, Piemonte '17 <i>Crunchy red berries coated in spices & almonds</i>	£54
Galbrun, Impetueuse, Bourgueil '17 <i>Plum juice & bell pepper Cabernet Franc</i>	£55
Berangeriaie, Les Quatre Chambrées, Cahors '16 <i>Rich Malbec - Fig, prune & tobacco</i>	£56
Hacienda Grimon, Rioja Reserva '15 <i>Black fruits, tobacco & a touch of sweet spice.</i>	£57
J. Garcia, Cubos, Castilla y León '19 <i>Spiced raspberries & red earth</i>	£11 £33 £60
Du Grappin, St Amour, Beaujolais '19 <i>Beautifully aromatic with firm structure</i>	£62
Roucas Toumba, Vacqueyras '19 <i>Red earth with damson plums</i>	£11 £35 £63
Copper Pot, Pinot Noir, W. Cape '19 <i>Elegant, earthy & juicy - refreshing acidity</i>	£12 £35 £66
M.Barret, La Bannière, Crozes-Hermitage '19 <i>Smooth & savoury, fresh berry Syrah</i>	£70
Guyon, Les Planchots, Savigny Les Beaune '14 <i>Bright red fruits, vibrant acidity & chalky tannins</i>	£88
Dom. de la Biscarelle, Les Anglaises, C.N.D.P. '15 <i>Peppery kirsch, thyme & anise. Robust Grenache</i>	£94
Durfort-Vivens, Vivens, Margaux '15 <i>Rich & round. Violets & intense spicy notes</i>	£20 £60 £116

PINK

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

