

FIZZ

Charles Back, Fairview Brut 2017	£9 £49
The Grange, Dry Sparkling, Hampshire	£95
Jeuniaux-Robin, Brut, Champagne	£18 £105
Matic Wines, Pet Nat, Mea 2019	£67
Raventos i Blanc, De Nit Rose 2018	£11 £65

COCKTAILS

Imperial Briar	£17
<i>Champagne, shiraz gin, blackberries</i>	
The Sonnet	£14
<i>Fizz, pomegranate, basil vodka</i>	
El Calor	£14
<i>Chilli tequila, blood orange, lime</i>	
Bergamot Rouge	£13
<i>Earl Grey Rum, Averna, raspberries</i>	
Meridian	£13
<i>Akvavit, honey, amalfi, vermouth rose</i>	
Equinox	£13
<i>Pisco, elderflower, cucumber, lemon</i>	
Strawberry Collins	£13
<i>Gin, strawberries, lemon</i>	
Wild Peat	£13
<i>Ardbeg 10YO, mezcal, wild cherries</i>	
Night Walk	£13
<i>Whisky, Chartreuse, sloe sherry</i>	
Rye Manhattan	£14
<i>Rye, Cocchi Barolo, bitters</i>	
20YO Sazerac	£16
<i>20YO Armagnac, rye, bitters</i>	

SOFT

Strawberry lemonade	£5
Caraway & juniper berry ice tea	£5

BEER & CIDER

Orbit, Nico, Koln Lager - 33cl	£6
Little Victories, IPA - 33cl	£6
Partizan, Lemon & Thyme Saison - 33cl	£6
Kernel, Export India Porter - 33cl	£6.5
Isastegi, Cider - 37.5cl (still)	£7
Lucky Saint, 0.5% abv - 33cl	£5

SHERRY

Marismeño Fino	£8
Guterrez Amontillado	£9
Vinos mar 7 Oloroso	£10

THE DRINKS MENU

Q WINES - MADE FOR THE QUALITY CHOP HOUSE

Whilst the idea of a 'house branded' wine is nothing new, we wanted to take things a step further at The Quality Chop House by selecting bottlings from small, independent wineries where we can have a direct relationship with the winemaker.

Chateau Laballe

Gascony, France

Côtes de Gascogne Blanc '20 £6 | £16 | £31

Crisp dry citrus fruit & herbs

~~**Côtes de Gascogne Rouge '20** £6 | £16 | £31~~

Blackcurrant sap with soft tannin

Côtes de Gascogne Rosé '20 £6 | £16 | £31

Pale strawberry & blackcurrant leaf

Cossetti

Alba, Italy

Gavi DOCG '19 £8 | £22 | £43

Ripe yellow apple & hay

Barbera d'Asti DOCG '20 £8 | £22 | £43

Bright purple florals & morello

WHITE WINE

Arbeau, Diane, Languedoc '20 £29

Lively acidity - citrus, apple, blossom aroma

Athanasiou, Assyrtiko, Peloponnese '20 £35

Full & smooth with crisp, tropical fruit & jasmine

Mandarossa, Costadune, Zibibbo Secco, Sicilia '21 £7 | £20 | £37

Fresh & balanced with rich lemon & orange

Olivier Pichon, Les Cas d'Or, Grenache Blanc, '19 £41

Round & waxy, dried herbs - nutty oxidative twist

Dominio De Punctum, Lagasca, Viognier '20 £44

Mandarin, apricot & honeysuckle delights

Nekeas, 25 Vendimias Garnacha Blanca, Navarra '18 £45

White flowers, almonds & grapefruit

Damien Pinon, Tuffo, Vouvray '19	£51
<i>Strong minerality, ripe fruit & fresh pear finish</i>	
Nibiru, Gruner Veltliner, Kemptal '20	£52
<i>Aromatic - quince & pear notes with a peppery, saline finish</i>	
Quinta Dos Carvalhais, Encruzado, Dao '20	£9 £27 £53
<i>Fresh nectarine & orange blossom</i>	
Dom. Laguerre, Le Ciste, Roussillon '18	£10 £29 £57
<i>Tart peach, herb & smoke</i>	
L'archetipo, Verdeca, Puglia '17	£11 £33 £62
<i>Fresh flowers, balanced tannin & spicy fruit</i>	
Dom. de Thalie, Macon-Bray '19	£63
<i>Great value Burgundy. Complex with a rounded palate.</i>	
Sepp Muster, Opok, Styria '19	£64
<i>Bight, crisp fruit, soft natural minerality</i>	
Au Bon Climat, Santa Barbara '20	£65
<i>Casual sipping dry blend of Pinot Gris & Blanc</i>	
Gerard Boulay, Chavignol, Sancerre '20	£69
<i>The region's finest vigneron, we think</i>	
Lowboi, Riesling, Great Southern '20	£12 £36 £71
<i>Fresh & clear mineral fruit; long dry finish</i>	
Dominique Gruhier, Sur Les Clos, Petit Chablis '20	£72
<i>Vibrant Petit Chablis, candied citrusy notes & a steely minerality</i>	
Cirillo, Ancestor Vine Semillon, Barossa '17	£73
<i>Unwooded lemongrass & pear. Great old vine!</i>	
Weingut Von Winning, Paradiesgarten, Riesling, Pfalz '18	£76
<i>Complex and powerful Riesling, fresh citrus and a mineral drive</i>	
Domaine du Monteillet, Saint-Joseph '19	£77
<i>Waxy & toasty - tropical fruit, melon & a slightly spicy finish</i>	
Capezzana, Trebbiano, Toscana '19	£14 £40 £78
<i>Harmonious almonds, yellow flowers & vanilla</i>	
La Violetta, Chagrin, Chardonnay, Western Australia '21	£94
<i>Full bodied with a creamy, buttery mouthfeel. Fresh and complex</i>	
Sauzet, Jardin du Calvaire, Burgundy '18	£19 £57 £112
<i>Chalk minerality & citrus. From a master</i>	

Domaine Corrinne Perchaud, 1er Cru Chablis '18	£109
<i>Bright citrus fruit & pear, precise acidity & a saline finish</i>	
F.X. Pichler, Ried Steinertal, Wachau Grüner Veltliner '20	£126
<i>Complex notes of apple, orange zest, & fresh herbs. Clean acidity</i>	
Domaine Charvin, Châteauneuf-du-Pape '19	£131
<i>Ripe peach & a hint of citrus. A little spice & a saline twist</i>	
Nikau Farm, Tolone Riesling, Gippsland '18	£145
<i>Vibrant, zesty fruit & ginger spice</i>	
Domaine de Montille, Saint-Aubin 1er Cru, En remilly '19	£146
<i>Fresh & complex. Creamy with citrus & red apple</i>	
Stephane Otheguy, Condrieu '19	£148
<i>Rich stone fruit with hints of honey & smoke</i>	

ROSE WINE

F. Schatz, Pinot Noir Rosado, Andalucia '20	£65
<i>Fresh, powerful rose - rose petals, raspberries & red fruit</i>	
Bolney, Eighteen Acre Sparkling Rose Brut, Sussex NV	£78
<i>Brioche, rhubarb & vibrant fresh berries</i>	

SKIN CONTACT WINE

A. Camillo, Procanico, Toscana '19	£9 £25 £49
<i>Herbaceous with lovely stone & dried fruit</i>	
Domaine Bohn, Schieferberg Zero, Alsace '20	£77
<i>Delicious orange - honey, quince & orchard fruit</i>	

RED WINE

Theodore Grasset, Cotes du Rhone '20	£6 £17 £32
<i>Ripe & juicy fruit with a spicy finish</i>	
Quinta da Vegia, Solo Franco, Dao '17	£35
<i>Leafy with floral notes, wild berries & firm tannins</i>	
Laurent Bagnol, Mas Lau 'L' Carignan, Languedoc '20	£36
<i>Rustic, earthy & rich - natural Carignan - medium ripe fruit</i>	
Murgo, Etna Rosso, Nerello Mascalese, Sicilia '19	£8 £25 £46
<i>Dense, juicy & mineral red berries - served chilled</i>	
Château Carignan, Bordeaux '15	£8 £25 £47
<i>Red plum & tart cherry. Touch of tobacco & leather</i>	

Eschenhof Holzer, Goldberg, Zweigelt, Wagram '17	£48
<i>Tender tannins & vanilla notes, crushed red fruit</i>	
Noelia Ricci, Il Sangiovese, Emilia Romagna '20	£53
<i>Savoury blue flowers & eucalyptus, juicy cassis & star anise</i>	
Valdibella, Respiro, Nero d'Avola, Sicilia '20	£54
<i>Intense cherry aroma & balsamic finish</i>	
Coscina Borgatta, La Milla, Dolcetto, Piemonte '17	£57
<i>Crunchy fruit coated in spices. Tobacco-leather-coffee</i>	
Villa Melnik, Aplauz, Mavrud, Bulgaria '17	£10 £30 £59
<i>Powerful with ripe tannins - dried red fruit, aromatic, leather</i>	
Balazu Des Vaussieres, Cuvee Mauve Tavel '16	£60
<i>Smooth & savoury, fresh forest berry Southern Rhone blend</i>	
J. Garcia, Cubos, Castilla y León '19	£60
<i>Spiced raspberries & red earth</i>	
Hacienda Grimon, Rioja Reserva '16	£11 £33 £61
<i>Black fruits, tobacco & a touch of sweet spice</i>	
Du Grappin, Fleurie, Poncie '19	£62
<i>Elegant & beautifully perfumed Beaujolais Cru</i>	
Château de Chambert, Malbec, Cahors '16	£64
<i>Intense dark aromas- blueberry & violets</i>	
Copper Pot, Pinot Noir, Western Cape '20	£12 £35 £68
<i>Elegant, earthy & juicy - refreshing acidity</i>	
Seghesio, Zinfandel, Sonoma County, CA '19	£70
<i>Fresh red fruit, mint - textured tannins & long complex finish</i>	
Mullineux Signature, Syrah, Swartland '17	£71
<i>Silky texture, elegant & natural acidity. Violets & spicy citrus zest</i>	
Tenuta Casenuove, Chianti Classico, Toscana '16	£13 £37 £72
<i>Tobacco, leather & dry cherry tart. Great Sangiovese</i>	
Tissot, Arbois DD, Trousseau-Poulsard-P. Noir, Jura '20	£75
<i>Wild herbs, spices & bramble fruit</i>	
Broc Cellars, Eagle point Ranch, Counoise, Mendocino '18	£76
<i>Earthy nose, peppery cranberry & pomegranate seed</i>	
Bartinney, Cabernet Sauvignon, Stellenbosch '16	£80
<i>Classic Cabernet with rich cassis & a hint of chocolate</i>	
Château Marjosse, Ortolan, Cab. Franc, Bordeaux '18	£14 £43 £83
<i>Delicate red berries, touch of pepper & floral nuances</i>	

Nin-Ortiz, Les Planetes, Priorat '19	£15 £45 £86
<i>Earthy, meaty & iron notes. Fresh finish</i>	
Guyon, Les Planchots, Savigny Les Beaune '17	£88
<i>Bright red fruits, vibrant acidity & chalky tannins</i>	
La Nivardiere, Palimseste, Chinon '16	£90
<i>Elegant & earthy Cab Franc with vibrant red fruit & fine tannins</i>	
Dom. de la Biscarelle, Les Anglaises, C.N.D.P. '15	£94
<i>Peppery kirsch, thyme & anise. Robust Grenache</i>	
Fog Monster, Petite Sirah, Sierra Foothills, Ca '16	£107
<i>Powerful but truly balanced. Plum, black fruit & spices</i>	
Durfort-Vivens, Vivens, Margaux '15	£20 £60 £116
<i>Rich & round. Violets & intense spicy notes</i>	
Podere Scopetone, Brunello de Montalcino, Montalcino '15	£123
<i>Bold & savoury. Ripe black cherry & clove</i>	
Mauro Veglio, Barolo, Castelletto '15	£125
<i>Robust, all-round Barolo with red fruit & flowers</i>	
Le Grappin, Gravières, Santenay 1er Cru '18	£125
<i>Floral, crunchy red berries & smoke</i>	
Au Bon Climat, Isabelle, Santa Maria '18	£138
<i>Tart raspberry, dried cherry & spicy oak</i>	

THE CELLAR LIST - LIMITED BOTTLES

CELLAR LIST - SPARKLING

Ancre Hill Estates, Blanc de Noirs, Wales NV	£102
Pol Roger, Rich Demi Sec, Champagne NV	£105
Leclerc Briant, Millesime, Extra Brut Champagne '14	£155
Charles Heidsieck, Brut Reserve Champagne NV Magnum	£265

CELLAR LIST - WHITE

David Moret, Les Narvaux, Meursault '19	£175
Guffens-Heynen, Tris Hautes des Vignes, Pouilly-Fuissé '14	£185
Livio Felluga, Terre Alte, Rosazzo '19	£186
Penfolds, Reserve Bin 13A, Chardonnay, Adelaide Hills '13	£190
The Sadie Family, Palladius, Swartland '19	£193
Schloss Johannisberger, Silberlack Rheingau '05	£230
Schloss Johannisberger, Kabinett, Rheingau '85	£290
Comtes Lafon, Perrieres, Meursault 1er Cru '90	£740

CELLAR LIST - RED

Cirillo, 1850 Grenache, Barossa Valley '15	£155
Domaine Rostaing-Ampuis, Ampodium, Cote-Rotie '17	£160
Giaconda, Shiraz, Beechworth '16	£164
Dom.Bitouzet-Prieur, Volnay Pitures 1er Cru '17	£171
The Sadie Family, Columella, Swartland '18	£180
Jean Pierre Guyon, Vosne-Romanée '17	£192
Dom. de Montille, Nuits-Saint-Georges, 1er Cru Thorey '17	£218
Giacomo Fenocchio, Cannubi, Barolo '10	£240
Staglin Family, Salus, Cabernet Sauvignon, Napa Valley '16	£250
Château Talbot, Grand Cru Classé, Saint-Julien, Bordeaux'08	£286
Paul Avril, Clos Des Papes, Châteauneuf-Du-Pape '95	£310
Denis Bachelet, Corbeaux, Gevrey-Chambertin 1er Cru '08	£340
Château Beychevelle, Saint-Julien, Bordeaux '01	£350
Confuron-Cotetidot, Suchots, Vosne Romanée 1er Cru '08	£375
Château Gazin, Pomerol, Bordeaux '89	£375
Château Leoville Barton, Saint-Julien, Bordeaux '88	£385

MAGNUMS

Dom. Sables Verts, Glouglou, Saumur Champigny '19	£105
Cirillo, The Vincent Grenache, Barossa Valley '18	£125
Ch. Patache d'Aux, Médoc Cru Bourgeois, Bordeaux '16	£145
John Duval, 'Plexus', Barossa Valley, South Australia '16	£192
R. Lopez de Heredia, Vina Tondonia, Rioja '09	£204
Jane Eyre, Côte de Nuits Villages, Burgundy '17	£225
G.D. Vajra, Albe, Barolo '15	£246
Domaine de Marcoux, Châteauneuf du Pape, '18	£260
'La Poja', Allegrini, Veneto, Italy '12	£314

SWEET WINES

Corte Del Sole, Recioto Di Soave 2018 (75 ml/500ml)	£10 £53
Château Filhot Sauternes 2010 (75 ml/375 ml)	£11 £51
Staffelter Hof 2006, Riesling, Mosel (75 ml/750ml)	£11 £104
Domaine La Luminalle 2019 Rasteau, Grenat (75 ml/500ml)	£9 £49
Somerset Ice Cider (75 ml/500ml)	£9 £46
Nibiru, Auslese, Rose (75 ml/500ml)) £11 £62
Sandeman 10 YO Tawny Port Jeroboam (75 ml)	£11
Sandeman 20 YO Tawny Port(750ml)	£104
Cockburns Vintage Port 1967 (750ml)	£315

DIGESTIF

WHISKEY

Glenfarclas 12YO	£10
Ardbeg 10YO	£11
Compass Box Spice Tree	£11
Eagle Rare 10YO	£12
Talisker Port Ruighe	£13
Bruichladdich	£13
Penderyn "Madeira"	£13
Arran Amarone Cask	£14
Clonakilty Bordeaux cask	£14
Hakushu Reserve	£14
Green Spot Ch. Montelena	£14
Glenmorangie 14YO	£15
Hibiki "Harmony"	£15
Sonoma Smoked Bourbon	£15
Laphroaig Lore	£16
The Glenlivet 18YO	£17

BRANDY

Somerset Kingston Black	£9
Somerset Pomona	£10
Somerset Shipwreck 8YO	£10
Courvoisier VS	£8
Maxime Trijol VSOP	£11
Hennessy XO	£20
Janneau Armagnac 1966	£26
Darroze 30 YO	£19
Baron de Sigognac 20YO	£16
Comte de Lauvia 15YO	£12
Dupont Hors d'age	£12

FORTIFIED

Sandeman 10YO	£11
B. Hidalgo PX	£9 £47
Justino's Madeira 1999	£13 £130

COCKTAILS

QCH Old Fashioned	£14
<i>Sonoma Cherrywood, Rye, Bitters</i>	
Sweet Skye	£13
<i>Whisky, sloe sherry, Chambord</i>	
Irish Coffee	£10
<i>Irish whiskey, Coffee, Cream</i>	

EAUX DE VIE

Capreolus Perry Pear	£11
Vieille Prune	£11
Poire William	£10
Grappa Bassano Riserva	£9

AMARO

Cocchi Barolo Chinato	£12
Fernet Branca	£7
Montenegro	£7
Averna	£7