

## FIZZ

Charles Back, Fairview Brut 2017	£9   £49
Domaine Sérol, Turbulent, Loire, Rose NV	£62
Raventos i Blanc, De Nit Rose 2018	£11   £65
Matic Wines, Pet Nat, Mea 2019	£67
Bolney, Eighteen Acre Rose, Sussex NV	£78
Chapel Down, Blanc de Blancs, Kent '17	£95
Ancre Hill Estates, Blanc de Noirs, Wales NV	£102
Pol Roger, Rich Demi Sec, Champagne NV	£105
Jeunaux-Robin, Brut, Champagne NV	£19   £114

## THE DRINKS MENU

## COCKTAILS

<b>Imperial Briar</b>	£17
<i>Champagne, Pinot Noir gin, blackberries</i>	
<b>Matchbox</b>	£14
<i>Glenfarclas 12YO, Grand Marnier, pineapple</i>	
<b>Bergamot Rouge</b>	£13
<i>Earl Grey rum, Averna, raspberries</i>	
<b>Rowland's Cup</b>	£13
<i>Pisco, Campari, bitters, grapefruit</i>	
<b>Riot Time</b>	£13
<i>Calvados, oloroso, green apple</i>	
<b>Daylight</b>	£13
<i>Arrack, Poire Williams, peach</i>	
<b>Meridian</b>	£13
<i>Akvavit, honey, amalfi, vermouth rose</i>	
<b>Wild Peat</b>	£13
<i>Ardbeg 10YO, mezcal, wild cherries</i>	
<b>Rye Manhattan</b>	£14
<i>Rye, Cocchi Barolo, bitters</i>	
<b>20YO Sazerac</b>	£16
<i>20YO Armagnac, rye, bitters</i>	

## SOFT

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

## BEER & CIDER

Orbit, Nico, Koln Lager 4.8 % abv - 33cl	£6
Little Victories, IPA 4.3 % abv- 33cl	£6
Partizan, Lemon & Thyme Saison 3.8% abv-33cl	£6
Kernel, Export India Porter 5.9 % abv- 33cl	£6.5
Isastegi, Cider 6 % abv - 37.5cl (still)	£7
Lucky Saint, 0.5% abv - 33cl	£5

## 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

**Jean Marc Barthez, Bordeaux Blanc '21** £30

*Classic Sauvignon Blanc - lively acidity, citrus & melon*

**Athanasiou, Assyrtiko, Pelopennese '20** £7 | £20 | £36

*Full & smooth with crisp, tropical fruit & jasmine*

**Olivier Pichon, Les Cas d'Or, Grenache Blanc, '19** £42

*Round & waxy, dried herbs - nutty oxidative twist*

**Dominio De Punctum, Lagasca, Viognier '20** £44

*Ripe peach, mandarin & honeysuckle delight*

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

*White flowers, almonds & grapefruit*

**Nibiru, Gruner Veltliner, Kemptal '20** £52

*Quince & pear notes with a peppery, saline finish*

<b>Quinta Dos Carvalhais, Encruzado, Dao '20</b>	<b>£9   £27   £53</b>
<i>Fresh nectarine &amp; orange blossom</i>	
<b>Dom. Laguerre, Le Ciste, Roussillon '18</b>	<b>£57</b>
<i>Tart peach, herbs &amp; smoke</i>	
<b>Le Clos Galerne, Balade En Chenin, Anjou '20</b>	<b>£57</b>
<i>Well structured &amp; complex Chenin - elderflower &amp; green apple</i>	
<b>Corvers Kauter, Baiken, Riesling, Rheingau '21</b>	<b>£58</b>
<i>Lean &amp; fresh - mint, lime &amp; great acidity - classic Trocken</i>	
<b>Garage Wine Co, Pais &amp; Carinena, Chile '20</b>	<b>£10   £30   £59</b>
<i>Earthy, herbaceous &amp; citric - truly unique from small farmers</i>	
<b>L'archetipo, Verdeca, Puglia '17</b>	<b>£11   £33   £62</b>
<i>Wonderfully aromatic. Fresh flowers, balanced tannin &amp; spicy fruit</i>	
<b>Dom. de Thalie, Macon-Bray '21</b>	<b>£63</b>
<i>Great value Burgundy - complex with a rounded palate</i>	
<b>Sepp Muster, Opok, Styria '19</b>	<b>£64</b>
<i>Bight, crisp fruit with soft natural minerality</i>	
<b>Gerard Boulay, Chavignol, Sancerre '20</b>	<b>£69</b>
<i>The region's finest vigneron, we think</i>	
<b>Dominique Gruhier, Sur Les Clos, Petit Chablis '20</b>	<b>£72</b>
<i>Vibrant Petit Chablis, candied citrusy notes &amp; a steely minerality</i>	
<b>Domaine du Monteillet, Saint-Joseph '19</b>	<b>£77</b>
<i>Waxy &amp; toasty - tropical fruit, melon &amp; a slightly spicy finish</i>	
<b>Capezzana, Trebbiano, Toscana '19</b>	<b>£14   £40   £78</b>
<i>Harmonious almonds, yellow flowers &amp; vanilla</i>	
<b>La Violetta, Chagrin, Chardonnay, Western Australia '21</b>	<b>£94</b>
<i>Full bodied with a creamy, buttery mouthfeel. Fresh and complex</i>	
<b>Domaine Corrinne Perchaud, 1er Cru Chablis '18</b>	<b>£109</b>
<i>Bright citrus fruit &amp; pear, precise acidity &amp; a saline finish</i>	
<b>Sauzet, Jardin du Calvaire, Burgundy '18</b>	<b>£19   £57   £112</b>
<i>Chalk minerality &amp; citrus. From a master</i>	

### **SKIN CONTACT WINE**

<b>Slobodne Vinarstvo, Hopera, Slovakia</b>	<b>£10   £30   £57</b>
<i>Toasty, savoury &amp; mineral blend - fermented with wild hops</i>	
<b>Domaine Bohn, Schieferberg Zero, Alsace '20</b>	<b>£77</b>
<i>Delicious orange - honey, quince &amp; orchard fruit</i>	

## ROSE WINE

- Côtes de Gascogne Rosé '20** £6 | £16 | £31  
*Pale strawberry & blackcurrant leaf*
- Sperino, Rosa del Rosa, Nebbiolo, Piemont '21** £11 | £33 | £64  
*Savoury & mineral - fresh ripe fruit*
- F. Schatz, Pinot Noir Rosado, Andalucia '20** £65  
*Fresh, powerful rose - rose petals, raspberries & red fruit*

## RED WINE

- Theodore Grasset, Cotes du Rhone '20** £32  
*Ripe & juicy fruit with a spicy finish*
- Laurent Bagnol, Mas Lau 'L' Carignan, Languedoc '20** £38  
*Rustic, earthy & rich - natural Carignan - medium ripe fruit*
- Viano Vineyards, Cabernet Sauvignon, Contra Costa '16** £46  
*Fresh currants, floral & crushed minerals - smooth tannins*
- Château Carignan, Bordeaux '15** £9 | £25 | £49  
*Red plum & tart cherry. Touch of tobacco & leather*
- Joiseph, Piroaska, Burgenland, Austria '20** £10 | £30 | £57  
*Sublime summertime sipping with vibrant red fruit -served chilled*
- Noelia Ricci, Il Sangiovese, Emilia Romagna '20** £53  
*Juicy cassis with savoury blue flowers & eucalyptus*
- Valdibella, Respiro, Nero d'Avola, Sicilia '20** £54  
*Intense cherry bouquet & a balsamic finish*
- Cascina Borgatta, La Milla, Dolcetto, Piemonte '17** £10 | £30 | £57  
*Crunchy fruit coated in spices. Tobacco-leather-coffee*
- Balazu Des Vaussieres, Cuvee Hypose '17** £60  
*Dark forest fruit, spice & earth. Great Southern Rhone blend!*
- Villa Melnik, Aplauz, Mavrud, Bulgaria '19** £60  
*Robust & flavourful. Plum jam, leather & cedar*
- Hacienda Grimon, Rioja Reserva '16** £61  
*Black fruit, tobacco & a touch of sweet spice*
- Domaine Maubernard, Bandol Rouge '16** £11 | £33 | £61  
*Full bodied with spiced dark fruit - Provence's best*
- Château de Chambert, Malbec, Cahors '16** £65  
*Smooth and velvety with rich dark fruit*

<b>Du Grappin, Fleurie, Poncie '19</b>	<b>£66</b>
<i>Elegant &amp; beautifully perfumed Beaujolais Cru</i>	
<b>Copper Pot, Pinot Noir, Western Cape '20</b>	<b>£12   £35   £68</b>
<i>Generous red fruit, earth and wild herbs</i>	
<b>Seghesio, Zinfandel, Sonoma County, CA '20</b>	<b>£70</b>
<i>Luscious black fruit, textured tannins &amp; long complex finish</i>	
<b>Mullineux Signature, Syrah, Swartland '17</b>	<b>£13   £37   £72</b>
<i>Silky texture with refined black fruit - great with game!</i>	
<b>Tenuta Casenuove, Chianti Classico, Toscana '16</b>	<b>£72</b>
<i>Tobacco, leather &amp; tart red cherry. Great Sangiovese</i>	
<b>Tissot, Arbois DD, Trousseau-Poulsard-P. Noir, Jura '20</b>	<b>£75</b>
<i>Light &amp; aromatic. Wild herbs, spices &amp; bramble fruit</i>	
<b>Broc Cellars, Eagle Point Ranch, Counoise, Mendocino '18</b>	<b>£76</b>
<i>Earthy nose, peppery cranberry &amp; pomegranate seeds</i>	
<b>Bartinney, Cabernet Sauvignon, Stellenbosch '16</b>	<b>£77</b>
<i>Classic Cabernet with rich cassis &amp; a hint of chocolate</i>	
<b>Momento, Tinta Barocca, Western Cape '19</b>	<b>£80</b>
<i>Grippy tannins, red cherry &amp; long savoury finish</i>	
<b>Château Marjosse, Ortolan, Cab Franc, Bordeaux '18</b>	<b>£14   £43   £83</b>
<i>Delicate red berries, touch of pepper &amp; floral nuances</i>	
<b>Nin-Ortiz, Les Planetes, Priorat '19</b>	<b>£15   £45   £86</b>
<i>Earthy, meaty &amp; iron notes. Fresh finish</i>	
<b>Ebner-Ebenauer, Alte Reben, St. Laurent '18</b>	<b>£87</b>
<i>Charming red fruit, delicate spice &amp; a silky structure</i>	
<b>Guyon, Les Planchots, Savigny Les Beaune '17</b>	<b>£88</b>
<i>Bright red fruit, vibrant acidity &amp; chalky tannins</i>	
<b>Dom. de la Biscarelle, Les Anglaises, C.N.D.P. '15</b>	<b>£94</b>
<i>Peppery kirsch, thyme &amp; anise. Robust Grenache</i>	
<b>Bannockburn, De La Roche, Shiraz, Geelong '11</b>	<b>£97</b>
<i>Dry licorice, sweet cherry &amp; cracked pepper - savoury shiraz</i>	
<b>Fog Monster, Petite Sirah, Sierra Foothills, Ca '16</b>	<b>£107</b>
<i>Powerful but truly balanced. Plum, black fruit &amp; spices</i>	
<b>Durfort-Vivens, Vivens, Margaux '15</b>	<b>£20   £60   £116</b>
<i>Rich &amp; round. Violets &amp; intense spicy notes</i>	

## THE CELLAR LIST - LIMITED BOTTLES

### CELLAR LIST - SPARKLING

Leclerc Briant, Millesime, Extra Brut Champagne '15	£155
Charles Heidsieck, Brut Reserve Champagne NV Magnum	£265
Raventos, Mas del Serral, Penedes '10	£275
Pol Roger, Winston Churchill, Champagne 2012	£350

### CELLAR LIST - WHITE

Le Grappin, Sous La Velle, Meursault '20	£125
F.X. Pichler, Ried Steinertal, Wachau Grüner Veltliner '20	£126
Florent Rouve, Vin Jaune, Savagnin '12	£130
Domaine Charvin, Châteauneuf-du-Pape '19	£131
Joseph Drouhin, Chassagne-Montrachet, Burgundy '18	£135
Nikau Farm, Tolone Riesling, Gippsland '18	£145
Domaine de Montille, Saint-Aubin 1er Cru, En remilly '20	£146
Stephane Otheguy, Condrieu '19	£148
David Moret, Les Narvaux, Meursault '19	£175
Stephane Bernaudeau, Les Coqueries, Martigne-Briand '18	£180
Livio Felluga, Terre Alte, Rosazzo '19	£186
Penfolds, Reserve Bin 13A, Chardonnay, Adelaide Hills '13	£190
The Sadie Family, Palladius, Swartland '19	£193
Domaine de Chevalier, Grand Cru Classé, Pessac-Léognan '14	£195
Domaine Laroche, Les Blanchots, Chablis Grand Cru '19	£199
Schloss Johannisberger, Silberlack Rheingau '05	£210
Domaine De Montille, Les Perrières, Meursault 1er '13	£350
Comtes Lafon, Perrieres, Meursault 1er Cru '90	£740

### CELLAR LIST - RED

Sinskey, Los Carneros, Pinot Noir, Napa Valley '16	£120
Le Grappin, Gravières, Santenay 1er Cru '18	£125
Abrie Beeslaar, Pinotage, Stellenbosch '18	£133
Au Bon Climat, Isabelle, Santa Maria '18	£138
Cirillo, 1850 Grenache, Barossa Valley '15	£155
Domaine Rostaing-Ampuis, Ampodium, Cote-Rotie '18	£160
Giaconda, Shiraz, Beechworth '16	£164
Giovanni Rosso, Barolo, Cerretta '15	£166
Dom. Bitouzet-Prieur, Volnay Pituers 1er Cru '17	£171

The Sadie Family, Columella, Swartland '18	£180
Bergstrom, Le Pre Du Col Vineyard, Willamette Valley '16	£195
Château de Pommard, Marey-Monge, Vivant '16	£195
Dom. de Montille, 1er Cru Aux Thorey, Nuits-Saint-Georges'17	£215
Domaine Michel Lafarge, Volnay '14	£240
Staglin, Salus, Cabernet Sauvignon, Napa Valley '16	£250
Domaine de Pagau, Cuvee Reservee, CNDP '06	£255
Mastroberardino, Radici, Taurasi Riserva '99	£265
Ch. Ducru-Beaucaillou, Croix de Beaucaillou, Saint-Julien '05	£270
Château Talbot, Grand Cru Classé, Saint-Julien '08	£286
Château Gruaud Larose, Grand Cru Classé, Saint-Julien '99	£300
Château Roc De Cambes, Côtes de Bourg, Bordeaux '00	£320
Denis Bachelet, Corbeaux, Gevrey-Chambertin 1er Cru '08	£340
Château L'Arrosée, Grand Cru, Saint-Emilion '90	£360
Confuron-Cotetidot, Suchots, Vosne Romanée 1er Cru '08	£375
Arnoux-Lachaux, Les Chaumes, Vosne-Romanée 1er Cru '10	£395
Ch. Pichon Longueville, Comtesse de Lalande, Pauillac '83	£470

## MAGNUMS

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
Fossacolte, Brunello Di Montalcino '15	£275
G.D. Vajra, Bricco Delle Viole, Barolo '15	£340
'La Poja', Allegrini, Veneto, Italy '12	£350

## SWEET WINES

Corte Del Sole, Recioto Di Soave 2018 (75 ml/500ml)	£10   £53
Staffelter Hof, Riesling, Mosel 2006 (75 ml/750ml)	£11   £104
Domaine La Luminale 2019 Rasteau, Grenat (75 ml/500ml)	£9   £49
Nibiru, Auslese, Rose (75 ml/500ml)	£11   £62
Chateau Barouillet, Monbazar (75 ml/750ml)	£9   £81
Carl Koch, Bacchus, Beerenauslese 1994(75 ml/500ml)	£10   £90
Schloss Vollrads, Riesling Auslese, Rheingau 2016 (375ml)	£92
Sandeman 20 YO Tawny Port(750ml)	£104
Bussola, Recioto della Valpolicella 2016(500ml)	£110
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
Whistle Pig 10YO rye	£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 summer sky	£13
<i>Fino, cherry liqueur, vermouth</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

### SHERRY

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