

THE DRINKS MENU

FIZZ

Charles Back, Fairview Brut 2018	£9 £53
Domaine Sérol, Turbulent, Loire, Rose NV	£62
Lazar, Pearl, Blanc de Blanc, N Macedonia '18	£63
Raventos i Blanc, De Nit Rose 2018	£11 £65
Bolney, Eighteen Acre Rose, Sussex NV	£78
Ancre Hill Estates, Blanc de Noirs, Wales NV	£102
A. Levasseur, Brut, Champagne NV	£105
Domaine Hugo, Brut Nature, Wiltshire '19	£19 £112

COCKTAILS

Gold Medal	£15
<i>Fizz, Grand Marnier, ginger, cardamom</i>	
Imperial Briar	£17
<i>Champagne, Pinot Noir gin, blackberries</i>	
Bergamot Rouge	£13
<i>Earl Grey rum, Averna, raspberries</i>	
Rowland's Cup	£13
<i>Pisco, Campari, bitters, grapefruit</i>	
Meridian	£13
<i>Akvavit, honey, amalfi, vermouth rose</i>	
Wild Peat	£13
<i>Ardbeg 10YO, mezcal, wild cherries</i>	
Covered Hill	£13
<i>Sloe gin, spiced rum, clementine - served hot</i>	
Rye Manhattan	£14
<i>Rye, Cocchi Barolo, bitters</i>	
Truffle Martini	£15
<i>Truffle gin, vermouth, olives</i>	
20YO Sazerac	£16
<i>20YO Armagnac, rye, bitters</i>	

SOFT

Spiced clementine & mandarin fizz	£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% ab 33cl	£6
Kernel, Export India Porter, 6% abv 33cl	£6.5
Isastegi, Cider (still) 6% abv 37.5cl	£7
Lucky Saint, 0.5% abv 33cl	£5.5

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 | £17 | £33

Crisp dry citrus fruit & herbs

Côtes de Gascogne Rouge '20 £6 | £17 | £33

Blackcurrant sap with soft tannin

Côtes de Gascogne Rosé '20 £6 | £17 | £33

Pale strawberry & blackcurrant leaf

Cossetti

Alba, Italy

Gavi DOCG '19 £8 | £23 | £45

Ripe yellow apple & hay

Barbera d'Asti DOCG '20 £8 | £23 | £45

Bright purple florals & morello

WHITE WINE

Beauregard Mirouze, Compana, Corbieres Blanc '21 £31

Peach, white flowers & herbs - mineral & stony classic blend

Athanasiou, Assyrtiko, Peloponnese '21 £7 | £20 | £38

Rich & structured with crisp, tropical fruit & jasmine

Dominio De Punctum, Lagasca, Viognier '20 £44

Ripe peach, mandarin & honeysuckle delight

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

White flowers, almonds & grapefruit

Grange Saint Andre, La Colonel, Languedoc '20 £51

Charming, natural Grenache Blanc made by social worker turned winemaker, Olivier Pichon

Nibiru, Gruner Veltliner, Kemptal '20 £52

Quince & pear notes with a peppery saline finish

Quinta Dos Carvalhais, Encruzado, Dao '20	£9 £27 £53
<i>Bright citrus & fresh nectarine. Creamy texture & a lingering finish</i>	
Dom. Laguerre, Le Ciste, Roussillon '18	£57
<i>Tart peach, herbs & smoke</i>	
Le Clos Galerne, Balade En Chenin, Anjou '20	£57
<i>Well structured & complex Chenin - elderflower & green apple</i>	
Corvers Kauter, Baiken, Riesling, Rheingau '21	£58
<i>Fresh & lean - mint, lime & great acidity - classic Trocken</i>	
Garage Wine Co, Pais & Carinena, Chile '20	£10 £30 £59
<i>Aromatic, earthy & herbaceous - truly unique from small farmers</i>	
Sepp Muster, Opok, Styria '19	£64
<i>Bight, crisp fruit with soft natural minerality</i>	
Dom. de Thalie, Macon-Bray '21	£69
<i>Great value Burgundy from a single vineyard. Wonderfully textured & rounded on the palate</i>	
Chevrot, Quatre Terroirs, Aligoté, Bourgogne '20	£14 £38 £72
<i>Refined & flattering Aligote with candied citrusy aromas</i>	
Vincent Gaudry, Tournebride, Sancerre '20	£76
<i>Complex with great minerality & a generous palate</i>	
Capezzana, Trebbiano, Toscana '19	£78
<i>Harmonious almonds, yellow flowers & vanilla</i>	
Domaine du Monteillet, Saint-Joseph '21	£80
<i>Waxy & toasty - tropical fruit, melon & a slightly spicy finish</i>	
La Violetta, Chagrin, Chardonnay, Western Australia '21	£94
<i>Full bodied with a creamy, buttery mouthfeel. Fresh and complex</i>	
Domaine Corrinne Perchaud, 1er Cru Chablis '18	£109
<i>Bright citrus fruit & pear, precise acidity & a saline finish</i>	
Sauzet, Jardin du Calvaire, Burgundy '19	£21 £64 £122
<i>Chalk minerality & citrus. From a master!</i>	

SKIN CONTACT WINE

L'archetipo, Verdeca, Puglia '17	£11 £33 £62
<i>Wonderfully aromatic. Fresh flowers, balanced tannin & spicy fruit</i>	
Domaine Bohn, L'Orange Gaulois, Alsace '20	£77
<i>Delicious orange - aromatic, orange peel & stone fruit</i>	

ROSE WINE

- Sperino, Rosa del Rosa, Nebbiolo, Piemont '21** £11 | £33 | £64
Savoury & mineral - fresh ripe fruit
- F. Schatz, Pinot Noir Rosado, Andalucia '20** £65
Fresh and robust rose - rose petals, raspberries & red fruit

RED WINE

- Theodore Grasset, Cotes du Rhone '21** £34
Ripe & juicy fruit with a spicy finish
- Laurent Bagnol, Mas Lau 'L' Carignan, Languedoc '20** £38
Rustic, earthy & rich - natural Carignan - medium ripe fruit
- Casa Ferreirinha, Vinha Grande, Tinto, Douro '19** £8 | £25 | £47
Savoury & intense blackberry with velvety tannins
- Viano Vineyards, Cabernet Sauvignon, Contra Costa '16** £50
Fresh currants, floral & crushed minerals - smooth tannins
- Joiseph, Piroska, Burgenland, Austria '20** £57
Sublime red berry juice, natural and delicious - served chilled
- Cascina Borgatta, La Milla, Dolcetto, Piemonte '17** £59
Crunchy fruit coated in spices. Tobacco-leather-coffee
- Terrazze Dell'Etna, Carusu, Rosso Etna, Sicily '17** £10 | £30 | £59
Elegant bouquet - ripe red berries & spice
- Balazu Des Vaussieres, Cuvee Hypose '17** £60
Forest fruit, spice & earth. Great Southern Rhone blend!
- Domaine Maubernard, Bandol Rouge '15** £11 | £33 | £61
Full bodied with dark spiced fruit - Provence's best
- Hacienda Grimon, Rioja Reserva '16** £64
Black fruit, tobacco & a touch of sweet spice
- Villa Melnik, Aplauz, Mavrud, Bulgaria '17** £65
Robust & flavourful. Plum jam, leather & cedar
- Du Grappin, Fleurie, Poncie '20** £66
Elegant & beautifully perfumed Beaujolais Cru
- Château de Chambert, Malbec, Cahors '16** £67
Smooth and velvety with rich dark fruit
- Copper Pot, Pinot Noir, Western Cape '21** £12 | £35 | £68
Generous red fruit, earth & wild herbs

Seghesio, Zinfandel, Sonoma County, CA '20	£70
<i>Luscious black fruit with remarkable complexity and length</i>	
Mullineux Signature, Syrah, Swartland '19	£13 £37 £72
<i>Silky texture with refined black fruit</i>	
Tenuta Casenuove, Chianti Classico, Toscana '16	£72
<i>Tobacco, leather & tart red cherry. Great Sangiovese</i>	
Domaine Chapel, Chiroubles, Beaujolais '20	£75
<i>Intense and aromatic with juicy fruit & wild herbs</i>	
Broc Cellars, Eagle Point Ranch, Counoise, Mendocino '18	£76
<i>Earthy nose, peppery cranberry & pomegranate seeds</i>	
Bartinney, Cabernet Sauvignon, Stellenbosch '17	£77
<i>Classic Cabernet with rich cassis & a hint of chocolate</i>	
Momento, Tinta Barocca, Western Cape '19	£80
<i>Grippy tannins, red cherry & long, savoury finish</i>	
Château Marjose, Ortolan, Cab Franc, Bordeaux '19	£14 £43 £83
<i>Delicate red berries, a touch of pepper & floral nuances</i>	
Nin-Ortiz, Les Planetes, Priorat '19	£15 £45 £86
<i>Earthy, meaty & iron notes. Fresh, long finish</i>	
Ebner-Ebenauer, Alte Reben, St. Laurent '18	£87
<i>Charming red fruit, delicate spice & a silky structure</i>	
Sobrero, Ciabot Tanasio, Barolo '18	£16 £47 £91
<i>Wild berries, rose petals & baked spices - classic Nebbiolo</i>	
Kunin Wines, Pape Star, G.M.S.C. Goleta '18	£92
<i>Crushed red berries, blood orange & mint - New World C.N.D.P.</i>	
Dom. de la Biscarelle, Les Anglaises, C.N.D.P. '15	£94
<i>Peppery kirsch, thyme & anise. Robust Grenache</i>	
Bannockburn, De La Roche, Shiraz, Geelong '11	£97
<i>Dry liquorice, sweet cherry & cracked pepper - savoury shiraz</i>	
Camus-Bruchon, Savigny-Les-Beaune 1er Cru '20	£18 £52 £99
<i>Pure and elegant red Burgundy with exceptional depth!</i>	
Durfort-Vivens, Vivens, Margaux '15	£22 £66 £130
<i>Rich & round. Violets, cassis & blackberries</i>	

THE CELLAR LIST - LIMITED BOTTLES

CELLAR LIST - SPARKLING

Leclerc Briant, Millésime, 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 '12	£350

CELLAR LIST - WHITE & ROSE

F.X. Pichler, Ried Steinertal, Wachau Grüner Veltliner '20	£126
Florent Rouve, Vin Jaune, Savagnin '12	£130
Domaine Charvin, Châteauneuf-du-Pape '19	£131
Domaine Tempier, Bandol Rose '18	£140
Nikau Farm, Tolone Riesling, Gippsland '18	£145
Domaine de Montille, Saint-Aubin 1er Cru, En Remilly '20	£146
Stephane Otheguy, Condrieu '19	£148
Château Des Quarts, Clos des Quarts, Pouilly-Fuissé '19	£150
David Moret, Les Narvaux, Meursault '20	£175
Von Winning, Pechstein, Riesling, Pfalz '19	£175
Livio Felluga, Terre Alte, Rosazzo '19	£186
Penfolds, Reserve Bin 13A, Chardonnay, Adelaide Hills '13	£190
The Sadie Family, Palladius, Swartland '19	£193
Domaine Laroche, Les Blanchots, Chablis Grand Cru '19	£199
Stephane Bernaudeau, Les Coqueries, Martigne-Briand '18	£200
Gaja, Rossj-Bass, Chardonnay, Langhe '13	£210
Schloss Johannisberger, Silberlack Rheingau '05	£210
Staglin, Salus, Chardonnay, Napa Valley '18	£210
Domaine de Chevalier, Grand Cru Classé, Pessac-Léognan '14	£220
Domaine De Montille, Les Perrières, Meursault 1er '13	£350

CELLAR LIST - RED

Sinskey, Los Carneros, Pinot Noir, Napa Valley '16	£120
Denis Carre, Pinot Noir, Pommard '18	£120
Piedrasassi, Syrah, Sta. Rita Hills '19	£125
Le Grappin, Gravières, Santenay 1er Cru '18	£125
Abrie Beeslaar, Pinotage, Stellenbosch '18	£133
Podere Scopetone, Brunello di Montalcino '15	£135
Au Bon Climat, Knox Alexander, Santa Maria Valley '18	£138
Cirillo, 1850 Grenache, Barossa Valley '15	£155
Domaine Rostaing, Ampodium, Cote-Rotie '18	£160
Giaconda, Shiraz, Beechworth '16	£164
Nicolas Jay, Pinot Noir, Willamette Valley '16	£165
Giovanni Rosso, Barolo, Cerretta '15	£166
Dom. Bitouzet-Prieur, Volnay Pitures 1er Cru '16	£171

Joseph Drouhin, Vosne-Romanée '17	£178
Bergstrom, Le Pre Du Col Vineyard, Willamette Valley '16	£195
Château de Pommard, Marey-Monge, Vivant '16	£195
Benjamin Leroux, Pinot Noir, Vosne-Romane '18	£200
Dom. de Montille, 1er Cru Aux Thorey, Nuits-Saint-Georges'17	£215
La Pousse d'Or, Les Jarollieres, Pommard 1er Cru, '12	£220
Peyre-Rose, Clos Des Cistes, Coteaux Du Languedoc '06	£250
Staglin, Salus, Cabernet Sauvignon, Napa Valley '16	£250
Domaine Rostaing, La Landonne, Côte-Rotie '17	£260
Domaine de Pagau, Cuvee Reservee, CNDP '06	£265
Mastroberardino, Radici, Taurasi Riserva '08	£265
Ch. Ducru-Beaucaillou, Croix de Beaucaillou, Saint-Julien '05	£270
Brown Ranch, Pinot Noir, Carneros, Saintsbury '97	£295
René Barbier, Clos Mogador, Priorat '96	£300
Château Gruaud Larose, Grand Cru Classé, Saint-Julien '99	£300
Bruno Clavelier, Les Corbeaux, Gevrey-Chambertin 1er Cru '99	£320
Château Roc De Cambes, Côtes de Bourg, Bordeaux '00	£320
Bussola, Amarone della Valpolicella, Vigneto Alto TB '10	£320
Vietti, Barolo Lazzarito '13	£335
Denis Bachelet, Corbeaux, Gevrey-Chambertin 1er Cru '08	£340
Monteverdine, Le Pergole Torte, Toscana '14	£460
Ch. Pichon Longueville, Comtesse de Lalande, Pauillac '83	£470

MAGNUMS

Dom. Sables Verts, Glouglou, Saumur Champigny '19	£115
Ch. Patache d'Aux, Médoc Cru Bourgeois, Bordeaux '17	£160
Domaine Chapel, Fleurie Charbonnières, Beaujolais '20	£160
John Duval, 'Plexus', Barossa Valley, South Australia '17	£192
R. Lopez de Heredia, Vina Tondonia, Rioja '09	£225
Jane Eyre, Côte de Nuits Villages, Burgundy '19	£245
G.D. Vajra, Bricco Delle Viole, Barolo '15	£340
'La Poja', Allegrini, Veneto, Italy '12	£350
Staglin, Salus, Chardonnay, Napa Valley '19	£400

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
L'Archetipo Moscattello Selvatico Dolce (100 ml/750ml)	£11 £62
Chateau Barouillet, Monbazar (75 ml/750ml)	£9 £81
Carl Koch, Bacchus, Beerenauslese 1994 (75 ml/750ml)	£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
East London Single Malt	£13
Bruichladdich	£13
Penderyn "Madeira"	£13
Arran Amarone Cask	£14
Clonakilty Bordeaux cask	£14
Hakushu Reserve	£14
Green Spot	£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	£9
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 Sky	£13
<i>Fino, cherry liqueur, vermouth</i>	
Irish Coffee	£12
<i>Irish whiskey, Coffee, Cream</i>	

EAUX DE VIE

Capreolus Perry Pear	£11
Vieille Prune	£11
Grappa Bassano Riserva	£9

AMARO

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

SHERRY

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

QCH Sloe Gin £9