

**FIZZ**

Funambul, Brut Nature, Cava	£8   £45
Moet & Chandon, Brut, Champagne	£89
Lamiable, Extra Brut, Champagne	£15   £87

**SHERRY**

En Rama Fino or Los Arcos Amontillado	£8
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**BEER & CIDER**

Braybrooke, Keller Lager - 33cl	£5.5
Little Victories, IPA - 33cl	£6
Partizan, Lemon & Thyme Saison - 33cl	£6
Hallets, Real Cider - 33cl	£6

**COCKTAILS**

20 YO Sazerac- 20 YO armagnac, rye, bitters	£15
New Cuban- Rum, camomile, champagne	£13
Victorian Cup - Shiraz gin, grapefruit	£12
Raspberry Sour - Pisco, raspberries, egg white	£12
Wild Peat - Ardbeg, mezcal, wild cherries	£12
Blackberry Collins - Gin, lemon, blackberries	£12
Secret flor - Drambuie, oloroso, ice cidre	£12
Sweet Oak- Cognac, sloe gin, amontillado	£12
Bloody Mary- Vodka, QCH spice mix, tomato	£12
Strawberry Mimosa - Strawberries, bubbles	£12
Strawberry Lemonade (alcohol-free)	£5

**Q WINES - MADE FOR THE QUALITY CHOP HOUSE**

Côtes de Gascogne Blanc '20 <i>Crisp dry citrus fruit &amp; herbs</i>	£5   £15   £30	Côtes de Gascogne Rouge '19 <i>Blackcurrant sap with soft tannin</i>	£5   £15   £30
Gavi DOCG '19 <i>Ripe yellow apples &amp; hay</i>	£7   £21   £42	Barbera d'Asti DOCG '18 <i>Bright purple florals &amp; morello</i>	£7   £22   £38

**WHITE WINE**

Arbeau, Diane, Languedoc '20 <i>Lively acidity - citrus, apple, blossom aroma</i>	£26
Allion, Sauvignon Blanc, Tourraine '18 <i>Zippy, grassy, classic Sauvignon Blanc</i>	£28
Cantina Gambellara, Monopolo '19 <i>Fresh yellow peach &amp; spices</i>	£34
Dom. La Croix Gratiot, Brechallune, Picpoul <i>Rich &amp; bright; grapefruit &amp; lemon aroma</i>	£44
Meyer Fonne, Reserve, Alsace '18 <i>Very special Riesling for the price</i>	£8   £24   £46
Bussoletti, Colle Ozio, Puglia '18 <i>Soft honeydew &amp; elderflower</i>	£50
Cullen, Semillon, Margaret River '14 <i>Mineral floral, peach &amp; pineapple nuances</i>	£10   £30   £56
Dom. de Thalie, Macon-Bray '18 <i>Unfiltered Chardonnay. Fresh pear &amp; salinity</i>	£61
Sigurd, Chenin Blanc, Clare Valley '19 <i>Fresh honeycomb, toffee &amp; kumquat</i>	£11   £33   £65
Gerard Boulay, Chavignol, Sancerre '18 <i>The region's finest vigneron, we think</i>	£66
Olivier Leflaive, Montagny 1er Cru '18 <i>Creamy texture with baked lemon notes</i>	£13   £36   £70
Dr. Loosen, Wehlener Sonnenuhr, Mosel '12 <i>Wonderfully complex. A tart yet rich Riesling</i>	£72
Villa Bucci, Verdicchio Riserva '16 <i>Full-bodied. Honey, beeswax &amp; minerality</i>	£78
Domaine Bott, St. Joseph '19 <i>White Rhone. Firm apricot &amp; white florals</i>	£14   £42   £80

**ORANGE**

A. Camillo, Procanico, Toscana '19 <i>Lovely stone &amp; dried fruit; summer herbs</i>	£8   £25   £46
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**RED WINE**

Dom. Moulin Camus, Gamay, Loire '20 <i>A great winemaker making house wines</i>	£26
Pirineos, Moristell, Somontano '19 <i>Bright &amp; punchy Pyrenean black cherry</i>	£29
Balaguer, Tragolargo, Monastrell, Alicante '20 <i>Rustic, mediterranean, vegetal &amp; slightly spicy</i>	£31
Mandarossa Costadune Frappato '20 <i>Chilled, sweet red fruit. Italian holiday in a glass!</i>	£6   £18   £32
Botanica, Big Flower, Stellenbosch '16 <i>Blackberries, dark chocolate &amp; mint leaf</i>	£35
Château Carignan, Bordeaux '15 <i>Plum &amp; black cherry with velvet &amp; violets</i>	£40
P. Rodriguez, Mencia, Ribeira Sacra '19 <i>Ripe blackberry, fresh &amp; bright spice fruit</i>	£42
Senorio Amezola, Rioja Reserva '15 <i>Red fruit &amp; a touch of sweet spice. So classic!</i>	£8   £24   £48
Bérangerie, Quatre Chambrées, Cahors '12 <i>Rich Malbec with cassis &amp; violet notes</i>	£50
Franz, Plane Turning Right, SA '16 <i>Big, ripe Merlot - very meat friendly</i>	£10   £28   £55
Crystallum, Western Cape '20 <i>Elegant &amp; juicy Pinot Noir - refreshing acidity</i>	£12   £34   £65
M. Barret, Et La Bannière, Crozes-Hermitage '19 <i>Smooth &amp; fresh berries, savoury Syrah</i>	£70
C. Audoin, Les Longerois, Marsannay '18 <i>Ripe red berries &amp; cinnamon, round fine tannins</i>	£99
Q Wine, Rosé, Côtes de Gascogne '20 <i>Pale strawberry &amp; blackcurrant leaf</i>	£5   £15   £30

**PINK**

*Our cellar list of special & limited bottles is also available*