

Green Apple Collins
Gin, green apple & soda £11



Chamomile & Cucumber
Chamomile, cucumber & soda £5

Friday 23rd October

SNACKS & STARTERS

Game tea £5

Chorizo £6

Sourdough, Jersey butter £2.5

Iron age pork croquette, fermented chilli mayonnaise £4

Smoked cods roe, cured egg yolk £8

Devilled sprats, malt vinegar mayonnaise £8

Black fig, Stilton, walnut, celery, watercress £10

Duck liver parfait, Norfolk cep, crispy pig skin £16

Corned beef, fried egg, XO sauce £12

Iron age shoulder, anchovy, pickled walnut, capers £12

Yorkshire rabbit & prune terrine, pickles & mustard £12

Fallow deer cavatelli, Parmesan, Fontodi, black truffle £15

MAINS

Black pepper gnocchi, Delica pumpkin, miso, grape, pine nut £18

Brixham brill, potatoes, red pepper, sea vegetables £25

WILD GAME

With trimmings

Partridge £24 | Grouse £39

STEAKS

Blue Grey sirloin 400g £48

White Park Fillet 250g £30

Blue Grey bone-in ribeye 650g £65 | 800g £80

CHOPS

Iron Age 375g £30

Swaledale loin chop 200g £17

SIDES

Confit potatoes £6 | Cauliflower, yoghurt, pumpkin seeds £5.5

Signed Quality Chop House Cookbook £15

Game may contain shot.

We currently do not accept cash. A discretionary 12.5% service charge will be added to your bill.

Please inform your server if you have any allergies or dietary requirements.

DRINKS MENU

FIZZ

Antech, Cremant, Limoux - <i>house fizz</i>	£7 £37
Moet & Chandon Brut Imperial	£15 £89
Lamiable, Extra Brut, Champagne	£87

SHERRY

Lustau: Manzanilla or Amontillado	£8
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COCKTAILS

Old Oak - <i>Champagne, amaro, grapefruit</i>	£12
Sweet Palomino- <i>Sherry, bourbon, cherries</i>	£11
Fresca Limari - <i>Pisco, Chartreuse, Strawberry</i>	£11
Spiced Root - <i>Calvados, ginger, lemon</i>	£11
Smokey Island - <i>Rum, Lagavulin, Raspberries</i>	£11
Pleasant Heath - <i>Chilli tequila, vermouth, PX</i>	£11
Chamomile & cucumber - <i>Alcohol free</i>	£5

WHITE WINE

Allion, Sauvignon Blanc, Tourraine '18	£5 £28
<i>Zippy sauv blanc with bite</i>	

Sarotto, Bric Sassi, Gavi di Gavi '19	£34
<i>An elegant Gavi - nutty & slightly saline</i>	

Lost Vineyard, Chardonnay, St. Roch '18	£6 £37
<i>Substantial Auvergnat chardonnay</i>	

Bruno Lupin, Roussette, Savoie '18	£41
<i>Alpine freshness, clean & crisp fruit</i>	

Vignerons Parisiens, Lutece, Rhone '17	£44
<i>White Rhone vinified in Paris. No gimmick</i>	

Meyer Fonne, Reserve Riesling, Alsace '16	£45
<i>Very special Riesling for the price</i>	

Morgado do Quintão, Algarve '18	£8 £50
<i>Tropical fruit from ancient Iberian varieties</i>	

Leflaive, Les Sétilles, Burgundy '18	£57
<i>Brilliant old-school white Burgundy</i>	

Pinon, Clos Tenau, Vouvray '15	£10 £60
<i>Rich, giving Chenin. Chop wine</i>	

Gerard Boulay, Chavignol, Sancerre '18	£66
<i>The region's finest vigneron, we think</i>	

Vocoret, En Boucheron, Chablis '18	£12 £71
<i>Crystalline but rich. Modern Chablis</i>	

Idlewild, The Bee, Mendocino '17	£85
<i>Honeycomb & wildflowers</i>	

Domaine Bott, St. Joseph, Blanc '18	£89
<i>Firm apricot & white flower</i>	

PINK

Ollieux Romanis, Rose, Corbieres '19	£5 £29
<i>Page 1 of the textbook. Quaffable</i>	

Castell-Reynoard, Rose, Bandol NV	£49
<i>Regal rose from deepest Provence</i>	

BEER

Braybrooke, Keller Lager - 33cl	£5.5
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Kernel, Table Beer Pale Ale - 33cl	£5.5
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Lucky Saint, Low Alcohol Beer - 33cl	£5.5
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RED WINE

Guerin, Abstraction Merlot, Vallet '19	£5 £26
<i>A genius winemaker making house wine</i>	

Pirineos, Moristell, Somontano '17	£29
<i>Bright & punchy Pyrenean black cherries</i>	

Di Majo Norante, Sangiovese, Molise '18	£6 £35
<i>We love this! Pure Italian holiday juice</i>	

Bodega Akutain, Rioja '18	£37
<i>Modern Rioja is here. Clean & fresh</i>	

Château Carignan, Bordeaux '15	£7 £39
<i>Rich, ripe fruit with excellent tannin</i>	

Chalon, Grande Ourse, Cotes-du-Rhone '17	£43
<i>Summer Rhone. Brambles & plums</i>	

Domaine de la Bérangerie, Cahors '12	£50
<i>Rich Malbec with cassis & violets notes</i>	

Cossetti, Albarossa, Piedmont '15	£53
<i>Bright & spicy, sister grape to Barbera</i>	

Franz, Plane Turning Right, Barossa '15	£9 £55
<i>Big, ripe Merlot - very meat friendly</i>	

Patelin de Tablas Creek, Paso Robles '15	£62
<i>Savoury, smokey Rhone blend from California</i>	

Au Bon Climat, Pinot, Sta. Barbara '17	£12 £69
<i>A classic. Crunchy & moreish Pinot</i>	

Dom. Bernard Gripa, St. Joseph '17	£16 £92
<i>Black pepper & blueberries; perfect for game!</i>	

SKIN-CONTACT

Rocamadre, Blanco, Mendoza '19	£10 £59
<i>A great find. Peach Melba-esque richness</i>	

Sigurd, Chenin Blanc, Clare Valley '19	£11 £65
<i>Fresh honeycomb, toffee & kumquat</i>	

Fabien Jouves, Pieces Longues, Cahors '17	£74
<i>Delicate & golden Chenin richness</i>	

HALF BOTTLES

White Wine	
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Ch. Des Antonins Blanc '19	£16
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Clos Lapeyre, Jurancon Sec '17	£22
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Gerard Tremblay, Chablis '18	£26
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Red Wine	
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Estezargues, Cotes-du-Rhone '18	£16
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Desvignes, Fleurie '18	£22
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Ch. La Claymore, Lussac '15	£26
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Drouhin, Dundee Hills Pinot '17	£4
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