



FINE CHEESE & WINE

MARGAUX

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ARTISAN CHEESE, CHARCUTERIE & SIGNATURE DISHES

Welcome to the first Margaux Cheese & Wine Lounge. We have scoured the globe to bring you the finest Artisan Cheeses, Charcuterie and Wines, from small award winning independent farms and vineyards through to world renowned classic producers. We have hand selected the finest offerings available and brought them all to Winchester for your pleasure. We hope you enjoy the experience!

SIGNATURE DISHES

FRENCH ONION SOUP
A rich, savoury soup made with caramelized onions simmered in a flavourful beef broth, topped with a golden crust of melted Gruyère cheese over a slice of crusty baguette. £9

TARTARE AU COUTEAU
Finest Beef from a local Hampshire farm, seasoned with Shallots, Capers and Cornichons topped with a free range egg yolk. £13⁹⁵
Add 10g of Caviar as per previous page

BEEF CARPACCIO
with Parmesan shavings, Rocket, cold pressed Olive Oil and Balsamic glaze. £11⁹⁵

BURRATA
with Glazed Peach, Prosciutto and Rocket with toasted Pine Nuts. £12⁹⁵

ENGLISH GOAT'S CHEESE
Golden rounds of grilled English Goat's Cheese served warm with an Onion and Garlic Rosti on a bed of mixed leeks, Isle of Wight cherry tomatoes and a Truffle Honey Drizzle. £12⁹⁵

CAESAR SALAD
with Anchovies; crisp hearts of Romanesco lettuce tossed in creamy house-made Caesar dressing enriched with Parmigiano-Reggiano and topped with Garlic-Herb Crostons finished with marinated white Anchovies. £11⁹⁵

AUTHENTIC SWISS STYLE FONDUE
Served with Fillet Steak, Prosciutto, seasonal green vegetables, garlic potatoes, grilled Chestnut mushrooms and warm French bread. For 2 persons £45

CARAMELIZED PEAR, WALNUT AND GORGONZOLA SALAD
Fresh mixed salad leaves with Caramelised Pears, chopped Walnuts and crumbled Gorgonzola dressed with a silky Honey-Balsamic vinaigrette. £12⁹⁵

PATE DE FOIE GRAS
de Grand-Entrée with Truffle en Milligaille with Black Truffle layers, served with Ciabatta Crostini. An indulgent classic. £39⁹⁵

BAKED CHAOURCE
Baked Chaource Cheese with Garlic Cloves, White Wine and freshly cracked black pepper. For 2 persons £14⁹⁵

GRILLED OCTOPUS
Tender, char-grilled Octopus brushed with a delicate olive oil and citrus glaze, served atop a velvety mash infused with smoked paprika and roasted garlic. £16⁹⁵

FINEST HEREFORD 300G FILLET STEAK
Our finest fillet steak, paired with velvety truffle-infused Mashed Potatoes, and grilled Asparagus Spears, adding a touch of freshness and balance. Choose between Béarnaise or our signature Blue Cheese Sauce. £36⁹⁵

WILD MUSHROOM RISOTTO
A flavourful take on a classic dish, this Risotto features Arborio Rice simmered to perfection, infused with a selection of wild mushrooms and a touch of cream, garlic and white-wine, finished with 24 month aged Parmesan cheese. £12⁹⁵
Add crispy Wild Boar Salami £2.00 Supplement

BACON & BLUE BURGER
Two juicy, flame-grilled first smoked steak patties topped with a generous slab of rich, tangy Roquefort blue cheese that melts into creamy perfection. With crispy, smoky bacon strips, fresh lettuce and tomato, all nestled inside a toasted brioche bun. Served with our crispy French Fries. £17⁹⁵

SWISS BURGER
A perfectly grilled steak patty topped with creamy, nutty Emmentaler cheese that melts in every bite. Layered with tender grilled mushrooms, fresh crisp lettuce and tomato, all nestled in a toasted brioche bun. Accompanied by a mini cheese fondue on the side for dipping, this dish invites you to elevate each bite with a luscious dip of molten Swiss cheese for the ultimate gourmet burger. Served with our crispy French Fries. £17⁹⁵

PREMIUM

CAVIAR SELECTION

All of Margaux's Caviar plates are served with Chopped Shallots, Crème Fraiche, Blinis and Quail Egg

IMPERIAL CAVIAR

Exquisite Golden Pearls with a rich nutty flavour and a creamy finish. A true indulgence for those seeking sophistication and refinement.

10g plate: £30
30g plate: £60
50g plate: £95

OSCIETRA CAVIAR

Medium sized Pearls in warm, golden hues, offering a delicate balance of Hazelnut notes and a whisper of the ocean. Perfect for a refined palate.

10g plate: £30
30g plate: £60
50g plate: £95

BELUGA CAVIAR

The epitome of luxury, with large, velvety Pearls and unmatched butters, marine essence. A rare delicacy for the ultimate indulgence.

10g plate: £90
30g plate: £160
50g plate: £250

Curate your own selection of artisan cheeses and charcuteries from our extensive range. All boards are served with our signature accompaniments, including premium chutneys, marinated olives & vegetables, grapes, seasonal fruit, freshly baked bread and a selection of crackers.

1 Person Board
2 Artisan Cheeses
+ 2 Cured Meats
£28

2 Person Board
4 Artisan Cheeses
+ 4 Cured Meats
£55

4 Person Board
8 Artisan Cheeses
+ 8 Cured Meats
£110

Add additional cheeses for £5 per item

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ARTISAN CHEESE & CHARCUTERIE BOARDS

Curate your own selection of artisan cheeses and charcuteries from our extensive range. All boards are served with our signature accompaniments, including premium chutneys, marinated olives & vegetables, grapes, seasonal fruit, freshly baked bread and a selection of crackers.

WASHED RIND CHEESES

(No.1) GRUYERE AOC EXTRA MATURE
Lovingly nurtured by Swiss Affineur Walo von Muhlenen, this exceptional Gruyere undergoes a warm and moist aging process in a cellar to retain its humidity and unlock layers of intricate flavours. Each taste reveals a bouquet of alpine flowers, mingling with notes of ripe, dried fruits. This Gruyere is a tribute to the time-honoured Swiss tradition, balancing intensity with finesse.

(No.2) STÄRNACHAS EXTRA MATURE
From the top of the majestic Alp Santis, this cheese by Kaserer Gabriel is a true expression of Swiss terroir. Its rich, creamy texture and decadent nutty flavours are complemented by a delightful aroma of honey, transporting you to the alpine pastures with each bite. This cheese speaks to the mystery of traditional Swiss cheesemaking, enhanced by natural alpine flavours.

(No.3) PITCHFORK CHEDDAR
Crafted by the renowned Trithowan Brothers Dairy in Somerset, this cheddar is a masterpiece that marries tradition with excellence. Awarded "Best Cheddar" at the 2021 World Cheese Awards and ranking fourth in the "World's Best Cheese" category, it boasts a robust, complex flavour profile with buttery undertones and a tangy finish that lingers elegantly on the palate. This cheddar represents the pinnacle of English cheesemaking.

(No.4) ALP BLOSSOM
A stunning visual and sensory experience, Alp Blossom has a rind coated in an artful blend of aromatic mountain flowers and herbs, evoking the freshness of alpine meadows. With a sweet and gentle flavour, it brings a floral delicacy to the palate, making it not much a feast for the eyes as for the taste buds—a refined choice for the connoisseur.

(No.5) KEEN'S EXTRA MATURE
A bold, mature cheddar with a firm bite, crafted by the Keen family at Moorhayes Farm in Somerset, where cheesemaking has been a tradition since 1899. This cheddar, now produced by the fifth generation of the Keen family, is robust and complex, offering a creamy texture with a sharp finish that celebrates the rich heritage of English cheddar.

SOFT CHEESES

(No.6) YARLINGTON
From Gloucestershire's King Stone Dairy, this cheese boasts a silky, smooth texture, achieved through its unique cider-washed rind made from Yarlington Mill apples. Its delicate flavour profile, reminiscent of the French Reblochon, combines a creamy body with gentle notes of apple, creating a uniquely English twist on a French classic.

(No.7) STINKING BISHOP
Crafted by Charles Murrell in Gloucestershire, this cheese is famous for its pungent aroma and fruity undertones. The rind, washed in perry, contributes to its intense bouquet, while the interior reveals a surprisingly refined and fruity flavour. Featured in Wallace and Gromit's "Curse of the Were-Rabbit," this cheese embodies a robust character with a touch of humour.

(No.8) ST CRY
Produced in Suffolk from Jersey Crickmore's prized Montbélard cows, this cheese starts with a buttery smoothness and matures to an intense, meaty depth. Its rich, oozing texture and evolving flavours showcase the artistry of Suffolk cheesemaking, delivering a memorable tasting experience.

(No.9) ROLLRIGHT
This luxurious cheese from King Stone Dairy is bound with spruce bands that impart a distinct resinous aroma. Named after the ancient Rollright Stones, it carries a rich backstory alongside its creamy, earthy flavour and soft, spoonable texture. Rollright invites a quiet, contemplative tasting.

(No.10) EPOISSES
With its silky, sometimes liquid centre and intensely aromatic rind, this French classic is a sensory delight. Its legendary pungency is balanced by creamy, complex flavours. So pungent it's rumored to be banned on the Paris Metro, Epoisses is for the adventurous cheese lover seeking a robust experience. Supplement £5

(No.11) PETIT MUNSTER AU LAIT CRU
Made in the Haut-Rhin region, this raw milk Munster, crafted with monastic tradition, is supple and buttery with a sweet, milky taste and a hint of spice. Its heritage and delicate texture evoke the pastoral beauty of rural France, making it so distinctive.

(No.12) REBLOCHON FERMIER
This farmstead cheese from Fromagerie Joseph Paccard in Haute-Savoie is washed twice by hand, creating a soft, velvety rind and an earthy, nutty flavour with a touch of acidity. Reblochon is a luxurious experience, perfect for those who appreciate the depth of traditional French cheesemaking.

(No.13) LANGRES
From the Haute-Marne region, this cheese is uniquely shaped by a characteristic dip at its top, a result of its singular aging process. Under its golden, wrinkled rind, Langres reveals a creamy interior with a touch of acidity, offering a decadent contrast between textures and flavours.

(No.14) TALEGGIO
Handcrafted in the heart of Val Taleggio by the Arrigoni family, this cheese is lovingly brushed and turned daily for 60 days. It has a knobby, crumbly texture that matures to a silky, fruity richness, embodying the rustic charm of Italian countryside cheesemaking.

(No.15) DRUNK MONK
This Belgian cheese, drunk in Rex Blonde Ale by Johan Deweer, combines the deep flavours of malt and hops with a fudgy, floral, and slightly meaty profile. It's a marriage of Belgian beer and cheese-making traditions, resulting in a unique and flavourful delight.

(No.16) CABRIOLAT
An innovative twist on a classic abbey-style cheese by Belgium's Het Hinkelspel co-op, this cheese is made with raw goat's milk, yielding a supple, rich texture. Its balanced softness and almond sweetness pay homage to Belgium's organic cheesemaking heritage.

(No.17) VACHERIN MONT D'OR (Seasonal)
Only produced from mid-August to mid-March, when cows descend from high pastures, this cheese is a testament to traditional French cheesemaking. It's creamy, melting texture and decadent, velvety flavor makes it a seasonal treat that's simply unparalleled.

BLUE CHEESES

(No.18) BARON BIGOD TRUFFLED
This British delicacy from Fen Farm Dairy combines Jonny Crickmore's rich cultured double cream with a tartufo-longue summer truffle cream, encased within the sumptuous centre of Baron Bigod. The result is a cheese of unparalleled richness and elegance, with earthy truffle undertones and a luxurious, melting texture.

(No.19) TUNWORTH
Described by culinary legend Raymond Blanc as "the best Camembert in the world," this Hampshire creation boasts a thin, wrinkled rind and an earthy, vegetal aroma. Its creamy, yielding texture and complex, slightly nutty flavour make it an English tribute to the iconic French Camembert, with character all its own. Supplement £5

(No.20) BATH SOFT
Once a favourite of Admiral Lord Nelson, this soft and yielding cheese carries a historical charm alongside its delicate, creamy flavour. With references found in the Nelson family's correspondence, it brings a creamy, buttery indulgence to the plate, a true English heritage cheese.

(No.21) CAMEMBERT d e NORMANDIE
Crafted by Fromagerie Domaine de St Loup in Calvados, this rare Camembert is made with raw Normande cow's milk and hand-laddled to perfection. Its thin, undulating rind gives way to a creamy, undulating early interior, capturing the essence of traditional French cheesemaking with every bite.

(No.22) BRILLAT SAVARIN
A tribute to gourmand Jean Anthelme Brillat-Savarin, this cheese, created by Fromagerie Rouzaire, exudes luxury. With an ice-cream-like texture, it offers notes of sour crème fraîche that mature into earthy, mushroomy undertones. This is a cheese for indulgence, embodying Brillat-Savarin's famous saying: "Dessert without cheese is like a beauty with only one eye."

(No.23) CHAOURCE
Hailing from Burgundy and made since the Middle Ages, this cheese has a soft, snowy rind and a rich, creamy interior. Its slow setting process allows it to develop a delicate texture that begins fresh and creamy, ripening to reveal earthy and salty notes. A timeless cheese that brings the essence of Burgundy to life.

(No.24) BRIE d e MEAUX DONGE
Produced by the Donge family since 1930, this cheese is a testament to traditional French cheesemaking. It's creamy, melting texture and decadent, velvety flavor makes it a seasonal treat that's simply unparalleled.

(No.25) TEMPLIER
Inspired by the Knights Templar, this unique cheese is crafted with cow's milk, a creative departure from the traditional goat's milk. Shaped like a shield, it has a delicate, buttery flavour and a smooth texture, offering a modern twist on historical cheesemaking traditions.

GOATS CHEESES

(No.27) COLSTON BASSETT STILTON
Hand-laddled and made by the Colston Bassett Dairy since 1913, this rich and smooth Stilton boasts notes of sweet minerals and a hint of wine spice. Under the watchful eye of Head Cheesemaker Billy Kevan, it remains a celebrated English blue, maintaining centuries of tradition and excellence.

(No.28) PERI LAS
Translating to "Blue Pearl," this Welsh blue by Carwyn Adams features a delightful accident. Its creamy, tangy blue veining and slightly mineral taste reflect the lush landscape of Wales, offering an elegant blue with a story as unique as its flavour.

(No.29) BEAUVALE
From the Skilles family, master Stilton makers for 160 years, this soft and spreadable blue combines a striking snow-dusted appearance with a buttery texture. A modern take on blue cheese, it's perfect for those who seek an approachable yet sophisticated blue.

(No.30) BATH BLUE
This award-winning blue from the Bath Soft Cheese Co. earned "Supreme Champion" at the World Cheese Awards in 2014, praised for its light vegetal notes and creamy texture. With its historical charm and balance of richness, it's a perfect centrepiece for a luxury cheese platter.

(No.31) CASHEL BLUE
Ireland's iconic blue, named after the Rock of Cashel, begins crumbly and matures to a creamy, honeyed richness. This Tipperary creation, with its distinctive piquant flavour, is a tribute to the dedication of the Grubb family since 1984.

(No.32) ROQUEFORT CARLES
The legendary Roquefort from Fromagerie Carles is created with a unique, house-grown penicillium roqueforti. This rich, sublime blue cheese has a creamy paste with sharp, mineral notes, embodying the mastery of Roquefort's most renowned producer.

(No.33) FOURME D'AMBERT
Aged in the caves of Massif Central, this blue cheese has soft mineral tones and a creamy texture. Affineur Xavier Morin has perfected the aging process, resulting in a cheese that reflects the mountainous terroir of its origin.

(No.34) BLU di CAPRA
An organic goat's milk blue, this cheese is a creamy riff on Gorgonzola Dolce, yet with a unique character. It boasts a milky sweetness that unfolds into a rich, eye-rolling decadence on the palate. Its supreme, luxurious texture and complexity make it a standout blue, embodying a refined touch of Italian tradition.

(No.35) GORGONZOLA DOLCE
This gentle Gorgonzola from the Arrigoni family has a soft, luscious paste and a mellow sweetness. A true Italian classic, it pairs beautifully with fruits and honey, making it a luxurious addition to any cheese board.

(No.36) GORGONZOLA PIGGONZO
Originating from the ancient caves of Valassina, where it was first crafted by traveling cow herders in the 9th century, this bold Gorgonzola is hand-selected by Cas Arrigoni. Aged for longer to develop its dense, mouth-filling texture, it reveals an intense spiciness and layered complexity that sets it apart from its milder counterparts. A masterpiece for those who seek depth and intensity in blue cheese.

(No.37) STICHELTON
A rich, creamy, and complex blue made from raw cow's milk, produced in the heart of Nottinghamshire. With its smooth texture and crumbly yet velvety mouthfeel, Stichelton offers a deep, earthy flavour profile, balanced by a subtle sweetness. The blue veins are tangy but not overpowering, making it a perfect introduction to blue cheeses for those new to it. The natural rind adds a rustic touch, while the cheese itself is matured to develop a nuanced, slightly nutty finish. A true artisanal cheese that showcases the best of British cheesemaking heritage.

CHARCUTERIE SELECTION

WILD BOAR SALAMI
A rustic and flavourful cured meat, offering a bold taste that reflects its origins in traditional countryside cuisine. Made from wild boar meat blended with select herbs and spices, this salami delivers a rich, gamey flavour with a hint of earthiness. Its coarse texture and robust character make it a standout addition to any charcuterie board.

FINOCCHIONA I.G.P.
Finocchiona I.G.P. is a classic Tuscan cured meat celebrated for its distinctive flavour, infused with fennel seeds and sometimes fennel pollen. This traditional salami owes its Protected Geographical Indication (I.G.P.) status to its deep roots in Tuscany's culinary heritage, where it has been crafted for centuries. The use of fennel, instead of the more typical black pepper, arose during the Middle Ages and gives Finocchiona its signature sweet and aromatic character.

VENTRICINA SALAMI
Renowned for its coarse texture and vibrant colour, it is crafted from premium cuts of pork, including the shoulder and thigh, combined with a generous blend of spices such as sweet paprika, chili, and sometimes fennel or garlic. This gives Ventriscina its characteristic smoky heat and deep savouriness.

CULATTA di COTENARA GEMMA DI TORRECHIARA
Known as a delicacy, this prized Italian meat is derived from the finest part of the pork leg with a deep rich flavour. Aged for 13 months under the artisan care of Torrechiara, this specialty is encased in its natural rind, which preserves its tenderness and allows for an even curing process.

ARTISAN SMOKED SPECK
Speck is a dry-cured, lightly smoked ham known for its unique flavour and delicate balance of smokiness and spice. Made from high-quality pork, it undergoes a meticulous process of curing with a blend of herbs, spices, and salt, followed by gentle smoking and slow air-drying. This process creates a tender texture and a rich taste with hints of juniper and rosemary.

SALAME FIOCCO
A refined Italian cured meat crafted from the leanest cuts of pork, offering a delicate and mild flavour that embodies elegance. Traditionally prepared with this salami is seasoned with a subtle blend of spices and herbs, enhancing its natural richness

TRUFFLE MORTADELLA
Luxurious two-way classic delicacy, combining the creamy richness of finely ground pork with the earthy elegance of black truffles. Infused with the unmistakable aroma and flavour of truffle, elevates this traditional cold cut to a gourmet delight.

COPPA di PARMA
Known for its marbled texture and rich flavour, Coppa di Parma is delicately blended with a selection of salt, spices, and herbs before being cured slowly to perfection. The result is a tender, melt-in-the-mouth delicacy with a balanced depth of savoury and subtly sweet notes.

PROSCIUTTO AL TARTUFO
Prosciutto al Tartufo is a luxurious cured ham infused with the exquisite flavour of truffle, elevating this delicacy to new levels of sophistication. Made from high-quality pork, the prosciutto undergoes traditional curing methods, where the addition of black truffle enhances its naturally sweet and savoury profile with a rich, earthy aroma.

TRUFFLE SALAMI
A luxurious cured meat that marries the savoury richness of premium pork with the earthy sophistication of black truffles. This artisanal delicacy is carefully seasoned and slowly cured, allowing the flavours to develop in harmony. Each slice reveals bold notes from the salami and the aroma of truffle, creating a truly indulgent experience.