OXO

CHEESE

Karst
goat's milk, ash, soft, cream

Westcombe cheddar
cow's milk, semi hard, clothbound aged 12 – 18 months

Risley
sheep's milk, soft, creamy

Tunworth
cow's milk, soft, creamy

Pevensey blue
cow's milk, deep, creamy

three cheese 14 / five cheese 20
biscuits, chutney

DESSERTS

Valrhona chocolate (V) 16
cheesecake, tart, mousse

Dark chocolate (VE) 12
pear, ginger

Blood orange polenta cake (V) 11
hazelnut praline, caramel fudge ice cream

Lemon and rhubarb posset (V) 11
Chantilly cream, shortbread

Mango tartlet 12
coconut, lime

Ice cream (V) 8
vanilla, chocolate, caramel fudge

Sorbet (VE) 8
lemon, mango, raspberry

DESSERT WINES

Maury 12
Domaine Pouderoux, Languedoc-Roussillon, France, 2022

Tokaji 22
Classic Winery, Tokaji Aszu, 5 Puttonyos, Hungary, 2016

Château D'Yquem 80
Sauternes, 1er Cru Supérieur, Bordeaux, France, 2007

PORT

Fonseca 10
Quinta do Panascal,Vintage,2008

Fonseca 13
Guimaraens, Vintage, 2012

Taylor's Tawny 33
Golden age 50-year-old Tawny served from Jeroboam

SHERRY & MADEIRA

Manzanilla 5
La Goya, Delgado Zuleta

Bodegas Hidalgo 9.5
Pedro Ximénez, Triana, Spain

Blandy's 11
10 Year Old, Bual, Madeira, Portugal

Henriques & Henriques 41.5
Sercial, Madeira, Vintage, 1971

(V) suitable for vegetarians (VE) suitable for vegans. Adults need around 2000 kcal a day.
Should you have any food allergies or special dietary requirements please inform your waiter.
Please note that allergens are used on our premises. All prices are inclusive of V.A.T. A discretionary service charge of 13.5% will be added to your bill.
To view our ALLERGEN menu please speak to your server.

Karst
Karst is produced by former-schoolteacher-turned-cheesemaker Siobhan Ni Ghairbhith in the town of Inagh in County Clare. Made with goat's milk it is a fairly loose textured,mild and creamy.

Riseley
A testament to the power of maturation and its influence on the flavour and personality of this soft sheep's milk cheese. Bold and savoury with hints of smoky bacon.

Westcombe cheddar
Cheddar has been made at Westcombe farm since the late 19th century. Mellow but complex in flavour, Westcombe Cheddar has long brothy notes and hints of hazelnut, caramel and citrus.

Tunworth
Tunworth is a particularly rich cow's milk cheese with vegetal truffly notes, sometimes with a hint of roasted nuts.

Pevensey blue
A soft, creamy and rich tasting blue cheese made with milk from cows that graze the Pevensey Levels in Sussex. A delightful Gorgonzola Piccante-like cheese with a creamy hazelnut aftertaste