

Cheese Menu

Black Bomber: A multi award-winning cheddar cheese. Delicious rich flavour with a smooth creaminess, lasting long on the palate with an extra mature flavour.

Gubbeen Smoked: A delicate cheese coated with a black wax. Mild with a nutty aftertaste. Smoked using a cold smoke process developing a delicate smoked aroma.

Brin d'Amour: This soft cheese is rolled in a mixture of aromatic wild dried herbs. The subtle, fragrant herbs complement the slightly citrus flavour. This cheese is matured to create a very soft texture which is full of flavour.

Tete de Moine: Melt in the mouth Artisan Swiss cheese. Semi hard with delicate texture & milky flavour. Cut on a Girolle roller for a unique presentation.

Tor Ash Goats: Tor has a soft, creamy, light texture and a clean, mild lemony taste. Pyramid shaped, Pasturised & hand-coated in Somerset's Whitelake Dairy.

Harbourne Goats Blue: An incredible white in colour, blue cheese with a very subtle taste of goat's milk, but a prominent blue flavour which crumbles into a creamy finish.

Fourme au Maury: A Roquefort washed in a high-quality Maury Wine. This brings an amazing balance of flavour between sweet and savory.

Cheese is Accompanied by Lavoche Crisp Bread, Hazelnut Crisp, Caramelised Walnuts, Oat Digestives, Carrot & Caraway, Celery Cress, Quince & Medlar Jelly

Four Cheeses Selection at £10.50 or a Taste of Each for £14.50

Port

Barros Vintage 1995

Dark Ruby with a Beautiful Aged Colour, Reveals Full Bodied Intense Aroma with Notes of Wild Berries, Soft Tannin and finish that lasts forever. Barros is one of the more Prestigious Companies to be Producing Port, something very special!

50ml	£8.80
125ml	£20.50

Roeda Vintage 1997

This Developed Port Remains a Youthful Quality of Berry and Cassis Fruit Notes, which is Enhanced by Rich, Nutty Characters and a Spicy Undercurrent. The Elongated Finish Coats the Mouth.

50ml	£9.30
125ml	£21.50

Quinta do Crastro Colheita 1997

A fantastic Tawny Port created from the oldest vineyards of Quinta do Crastro. Beautiful aged colour with deep flavours of figs, prunes & very soft on the palate. Aged in Portuguese oak casks until bottled.

50ml	£6.40
125ml	£15.60

Warre's Otima 10

Served chilled bringing an elegant floral essence with gentle spicy notes with a fine caramel & orange peel flavour. Aged in seasoned oak casks in the Warre's stone walled cellars in northern Portugal.

50ml	£6.00
125ml	£14.50

Barros White Port

Lively citrine colour. Inviting perfumed nose, dominated by fresh and floral aromas. Delicate and engaging taste, combined with a long, harmonious and desirable finish.

125ml	£8.50
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Cheese & Port Selection



*Carefully Chosen Artisan Cheeses and
Notable Ports Aimed to Complete your
Experience at The Mermaid*