

Cheese Menu

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

Comte Grand Reserve: Cheddar Cheese matured for 3 years giving a texture which is now grainy with tiny crunchy crystals of calcium. the aroma is fruity and sweet and the taste exquisite, filling the mouth with an explosion of flavours from nuts to toffee.

Tomme Brulee La Cave: Pasteurised sheep milk which is mild and nutty with delicate fruity and sweet flavours. The rind is singed with a flame giving a burnt aspect.

Bath Soft: Pasteurised cow's milk which creates a very soft, creamy and gooey texture. A fantastic organic cheese, slightly tart with a salty finish.

Queso De Murcia Al Vino Goats: Burgundy colour from soaking in local red wine. Pure white colour, semi-hard, slightly elastic but with a creamy, fruity & nutty.

Windsor Blue: Washed with Scottish Whisky giving a deep orange colour. Rich and creamy with mellow long lasting flavour. Beautiful balance of whiskey & a blue tang.

Cote Hill Blue: Pale yellow paste and blue-green veining. Texture is soft and creamy, almost buttery. Flavour is mild & sweet with a pleasant savory note from the veining.

Cheese is Accompanied by Lavoche Crisp Bread, Sweet Wine Compressed Grapes, Hazelnut Crisp, Caramelised Walnuts, Oat Digestives, Black Grape & Port 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

Roêda, 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 1998

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
-------	-------

Cheese & Port Selection



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