

## 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.

**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.

**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.

**Petit Munster Fermier:** Matured in damp cellar and washed in brine every 2 to 3 days. Process gives the characteristic sticky rind to develop and the aroma to intensify.

**Beauvale Blue:** A very soft, rich and creamy texture while the flavour is mellow, smooth, savory and full of lingering complexity. A beautifully made cheese.

**Fourme au Maury:** A Roquefort washed in a high-quality Maury Wine. This bring an amazing balance of flavour between sweet and savory. An incredible soft blue cheese

**Cheese is Accompanied by Lavoche Crisp Bread, Sweet Wine Compressed Grapes, Hazelnut Crisp, Caramelised Walnuts, Oat Digestives, Festive Quince Jam**

**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*