

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.

Valencay Goats: Covered in salted charcoal ash in a Pyramid shape. The smooth, fine-grained, white interior has a mild goat and nutty flavour.

Langres La Cave: Washed and filled up the Fontaine of Marc de Bourgogne which gives the cheese a fruity alcoholic taste. Beautiful bouquet and a very creamy texture.

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 Sauternes: A Roquefort washed in a high-quality Sauterne Dessert Wine. This bring an amazing balance of flavour between sweet and savory. An incredible soft blue cheese, One of our favorites!

Cheese is Accompanied by Lavoche Crisp Bread, Hazelnut Crisp, Caramelised Walnuts, Oat Digestives & Spiced Quince Jam

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

Port

Barros Vintage 1996

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	£8.00
125ml	£19.90

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*