

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.

Oak Smoked Gubbeen: Coated with a thin black layer of wax, this delicate cheese is mild with a nutty aftertaste. The cheese is smoked using a cold smoke process which develops a delicate smooth smoked aroma.

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.

Tipsy Billy: This goats' cheese is washed with cider & matured in a whiskey barrel giving it its pale orange colour. The paste is white, moist yet creamy, rich & full.

Maroilles Nouvion: Similar to Taleggio with a golden, soft and oily texture. A persistent aroma, leaving a spicy lingering taste in the mouth.

Bocconcini di Buffalo: Made with Buffalo milk, pale white with a creamy, smooth and springy texture. Mild, milky and slightly sour. Earthy with hints of calcium crystals.

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