



Welsh Cheese & Wine Pairing

£40 per person

WELSH CHEESE BOARD

Snowdonia Black Bomber Cheddar

Rich, smooth Welsh cheddar with bold flavours.
Creamy, mature and moreish.

Perl Las Blue

Creamy, mellow Welsh blue with a gentle tang.
Soft, balanced and subtly savoury.

Pant-Ys-Gawn Soft Goat's Cheese

Fresh, light Welsh goat's cheese with a clean tang.
Creamy, delicate and smooth.

*Served with Welsh salt beef, tomato chutney,
onion marmalade, Welsh oat crackers, grapes and
traditional Bara Brith fruit tea loaf.
(W,O,D,SD,E)*





WINE LIST

*Allan Scott Sauvignon Blanc,
New Zealand | 125ml*

Perfectly complements the freshness and acidity
of the Pant-Ys-Gawn goat's cheese

*Marqués de Cáceres Excellens
Crianza Rioja, Spain | 125ml*

Pairs beautifully with the mature Black Bomber
cheddar and Welsh salt beef

*La Perle d'Arche Sauternes,
France | 50ml*

A classic match for Perl Las blue cheese and the
sweet fruit notes of Bara Brith

A discretionary 10% service charge will be added
to your bill.

Please inform us of any food allergies. Although we
take great care, our kitchen and suppliers cannot
guarantee and allergen-free environment.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP)
Spelt, (W) Wheat Nut (Tree Nut) Allergy: (A) Almonds,
(BN) Brazil nuts, (CN) Cashewnuts, (H) Hazelnuts,
(PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D)
Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs,
(MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S)
Soya, (SD) Sulphur dioxide Lifestyle: 🌿 Plant-based,
(V) Vegetarian

