



WELSH CHEESE & WINE EVENING

£40 per person

Merlins Welsh Cheese Board

**Snowdonia Black Bomber cheddar, Perl Las blue
and Pant-Ys-Gawn soft goat's cheese**

*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)





ENJOY OUR WELSH CHEESE BOARD PAIRED WITH THREE SPECIALLY SELECTED WINES

**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 advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat
Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (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