

White Nancy

Price: £200 – £220

Weight: Approx. 7.5 – 8kg

Feeds: Approx. 90 – 100

Types of Cheese:

- **Cheddar (Montgomery's or Isle of Mull)**

Superb handmade traditional cheddar which has the quality and unique and complex flavour of a traditional rinded cheddar.

(Non-Veg, Pasteurised) Cow's Milk

- **Montagnolo Blue**

Montagnolo Affine is a blue, triple crème soft cheese made in Germany. Award winning cheese combines the rich texture and taste of a brie, buttery, creamy with the biting nature of a classic blue. It has a sweet aroma and a beautifully soft texture.

(Vegetarian, Pasteurised) Cow's Milk

- **Baron Bigod Brie**

Fabulously full-flavoured brie-style cheese. Hand made in Suffolk. Stunning cheese with a rich, full, earthy flavour and lingering finish.

(Non-Veg, Unpasteurised) Cow's Milk

- **White Nancy**

Stunningly good handmade goats milk cheese with a slightly sweet, yet fresh taste and a crumbly texture.

(Vegetarian, Unpasteurised) Goat's Milk

- **Langres**

Soft rind washed cheese made from cow's milk with a soft centre. The cheese is matured according to a very demanding method of successive washings which gives it a beautiful orange colour. It's a cheese that has a pungent, intense, and characteristic aroma which gives way to a mild taste.

(Non-Vegetarian, Pasteurised) Cow's Milk

Riverside

Price: £240 – £260

Weight: Approx. 9 – 9.5kg

Feeds: Approx. 100 – 120

Types of Cheese:

- **Cheddar (Montgomery's or Isle of Mull)**

Superb handmade traditional cheddar which has the quality and unique and complex flavour of a traditional rinded cheddar.

(Non-Veg, Pasteurised) Cow's Milk

- **Cornish Yarg Nettle Wrapped (Medium)**

This unique cheese is wrapped in nettle leaves which are picked wild from the surrounding area. A semi-hard cheese, slightly creamy and crumbly, texture. The flavour is fresh & lemony when the cheese is young becoming more aromatic with age and the edible nettles impart a delicate, slightly mushroom flavour as the cheese matures.

(Vegetarian, Pasteurised) Cow's Milk

- **Delice de Bourgogne**

A decadent triple-cream cheese. Rich and full-flavoured with a smooth, velvety, melt-in-the-mouth texture. Delice de Bourgogne is made by adding creme fraîche to full fat cow's milk. It has a white bloomy rind which has a mushroom smell that contrasts nicely with the buttery and tangy notes of the cheese.

(Non-Veg, Unpasteurised) Cow's Milk

- **Cashel Blue**

Characterful but not strong. Cashel has a rich flavour with a delightful creaminess. Buttery yellow with edible surface mould which is intrinsic to the cheese and contributes to the breaking down of the paste, adding further flavour and complexity.

(Vegetarian, Pasteurised) Cow's Milk

- **Dorstone Goat**

Individual fresh goats milk cheese covered in ash with a beautiful, wrinkled rind. A lovely creamy texture with zesty notes.

(Non-Vegetarian, Unpasteurised) Goat's Milk

Treacle

Price: £180-£200

Weight: Approx. 6.5 – 7kg

Feeds: Approx. 60 – 80

Types of Cheese:

- **Cornish Yarg (Large)**

A semi-hard cheese, slightly creamy and crumble. The flavour is fresh & lemony when the cheese is young becoming more aromatic with age and the edible nettles impart a delicate, slightly mushroomy flavour as the cheese matures.

(Vegetarian, Pasteurised) Cow's Milk

- **Montagnolo Blue**

Blue, triple crème soft cheese from Germany. Award winning cheese combines the rich texture and taste of a brie, with the biting nature of a classic blue. It has a sweet aroma and a beautifully soft texture. *(Vegetarian, Pasteurised) Cow's Milk*

- **Wigmore/Waterloo**

Waterloo, this irresistible brie style cheese has a rich and distinctive yellow interior which is from the deliciously rich, yellow Guernsey cow's milk they use. It is a smooth, creamy and slightly salty.

(Vegetarian, Unpasteurised) Cow's Milk

Wigmore – Ewes milk cheese alternative.

- **White Nancy**

Stunningly good handmade goats milk cheese with a slightly sweet, yet fresh taste and a slight crumbly texture.

(Vegetarian, Unpasteurised) Goat's Milk

- **Langres**

Soft, rind washed cheese made from cow's milk with a soft centre. The cheese is matured according to a very demanding method of successive washings which gives it a beautiful orange colour. It's a cheese that has a pungent, intense, and characteristic aroma which gives way to a mild taste.

(Non-Vegetarian, Pasteurised) Cow's Milk

Jodrell

Tegg's Nose

Price: £220 – £240

Weight: Approx. 8.5 – 9kg

Feeds: Approx. 80 – 100

Types of Cheese:

- **Cheddar (Montgomery's or Isle of Mull)**

Superb handmade traditional cheddar which has the quality and unique and complex flavour of a traditional rinded cheddar.

(Non-Veg, Pasteurised) Cow's Milk

- **Colston Bassett Stilton**

One of Britans best known cheeses is Stilton, Colston Bassett is one of the best in the country. Mellow and deliciously creamy with lovely rich, deep, savoury flavours. A delicate spicy tang from the blue veins comes through with a rounded and superb lingering finish.

(Vegetarian, Pasteurised) Cow's Milk

- **Baron Bigod**

Fabulously full-flavoured brie-style cheese. Hand made in Suffolk. This is a stunning cheese with a rich, full, earthy flavour and lingering finish.

(Non-Vegetarian, Unpasteurised) Cow's Milk

- **Cornish Yarg Small**

This unique cheese is wrapped in nettle leaves which are picked wild from the surrounding area. A semi-hard cheese, slightly creamy and crumbly. The flavour is fresh & lemony when the cheese is young becoming more aromatic with age and the edible nettles impart a delicate, slightly mushroomy flavour as the cheese matures. This is their 1kg baby version.

(Vegetarian, Pasteurised) Cow's Milk

- **Dorstone**

Individual fresh goats milk cheese covered in ash with a beautiful, wrinkled rind. A lovely creamy texture with zesty notes.

(Non-Vegetarian, Unpasteurised) Goat's Milk

Tegg's Nose

Price: £110 – £130

Weight: Approx. kg 4 – 4.5kg

Feeds: Approx. 40 – 50

Types of Cheese:

- **Cornish Yarg Medium**

This unique cheese is wrapped in nettle leaves which are picked wild from the surrounding area. A semi-hard cheese, slightly creamy and crumbly. The flavour is fresh & lemony when the cheese is young becoming more aromatic with age and the edible nettles impart a delicate, slightly mushroom flavour as the cheese matures.

(Vegetarian, Pasteurised) Cow's Milk

- **Blue Monday**

This is a rich, sophisticated blue cow's milk cheese created by Alex James, former band member of Blur, turned cheesemaker. Blue Monday has a faintly sweet, intensely savoury, spicy and rich complex flavour. The cheese has bold cracks and blue streaks with a thin natural rind.

(Vegetarian, Pasteurised) Cow's Milk

- **Tunworth Camembert**

Superb, handmade, bloomy English camembert style with soft creamy texture and a long-lasting sweet and nutty flavour.

This stunning cheese is made from carefully selected cow's milk in the heart of Hampshire.

(Vegetarian, Pasteurised) Cow's Milk

- **Dorstone Goat**

Individual fresh goats milk cheese covered in ash with a beautiful, wrinkled rind. A lovely creamy texture with zesty notes.

(Non-Vegetarian, Unpasteurised) Goat's Milk