

The Cheese Man

<u>English</u>					
Appledore Originally made in Ormskirk, West Lancashire, this blend of creamy Lancashire cheese and apple flakes rolled in cinnamon is surprisingly moreish.	1.2kg	Cow`s, Veg, Past	EN002		Ormskirk, West Lancashire
Bath Soft This square cheese is soft and yielding with a white bloomy rind, once cut into it reveals an ivory coloured interior. The flavour is mushroomy and creamy with a hint of lemons. It comes wrapped in parchment paper with a red wax seal.	225g	Cows, Org, Veg,	EN004		Bath soft cheese company
Barkham Blue Made in a 1kg ammonite shaped round, it is covered in an attractive natural mould ripened rustic rind. The deep yellow moist interior is spread with dark blue – green veins. It has a rich blue taste, smooth buttery texture with a melt in the mouth flavour, without the harshness associated with some blue cheese.	900g	Cows, Veg	EN001		Two hoots cheese, Reading
Barkham Blue Baby	300g		EN174		
Blue Monday Named after the New Order hit, Blue Monday is made by Shepherd's Purse, under licence from Alex James, formerly Blur's bassist. It is a complex creamy cheese with bold cracks & streaks of blue. Spicy, steely & sweet.	700g	Cows, Veg	EN014		Yorkshire
Cropwell Bishop Stilton Our Blue Stilton has a rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth.	2/4/8 kg	Cows, Veg	EN005		Nottingham
Cropwell Stilton Baby	2.25k		EN012		
Best Blue Stilton Selected Blue stilton	2/4/8 kg	Cows, Veg	EN007		Nottingham
Colston Basset The perfect Stilton from Colston Bassett should be a rich cream colour with blue veining spread throughout. The texture of the cheese is smooth and creamy with a mellow flavour and no sharp acidic taste from the blue.	2/4/8 kg	Cows, Veg	EN003		Nottingham
Blue Stilton Pre-pack	150g		EN013		
Beauvale Beauvale is perfect for both Stilton fans, and those of you that prefer a milder blue flavour. It's perfect on a cheeseboard served with crackers, bread or fruit. Or tastes just as wonderful melted in pasta or on grilled meat. And it makes a great addition to a salad or dressing too - the list is endless!	700g/ 1.7kg	Cows	EN160		Nottingham
Burwood Bole Burwood Bole is an unpasteurized cow's milk cheese made in a log shape. It is made at Chalke Valley Cheese by myself and matured in my washed rind room in Child Okeford.	300g	Unpast, Veg	EN169		Chalke valley cheese, Dorset
Barbers 1833 Cheddar A deliciously creamy cheese with both savoury and naturally sweet notes	1.2kg	Cows, Veg	EN019		Barbers, Somerset
Coloured Cheddar	5kg	Cows, Veg	EN021		Somerset
Barbers mature Cheddar A good quality block cheddar from Somerset made by Barbers	5kg	Cows, Veg	EN022		Somerset
Haystack Mature Cheddar	5kg	Cows, Veg	EN024		Somerset
Cheddar Mature unbranded	5kg	Cows, Veg	EN023		Varies
Cheddar Mild unbranded	5kg	Cows, Veg	EN025		Varies
Barbers Mellow Cheddar A good quality mild cheddar made by Barbers	5kg	Cows, Veg	EN026		Somerset
Maryland Farmhouse Truckle Maryland farmhouse cheddar in a 2 kg round, ideal for cheese towers.	2kg	Cows, Veg	EN027		Somerset

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English Cont...	Size	Type	Code	Provenance
Barbers Vintage Cheddar	5kg	Cows, Veg	EN030	Somerset
Cathedral City Cheddar Matured over many months to produce its distinctive smooth, rounded, mellow flavour.	5kg	Cows, Veg	EN020	Davidstow, Cornwall
XXX Strongman Cheddar	5kg	Cows, Veg	EN031	Yeovil
Black wax Maryland Cheddar Truckle Maryland Mature cheddar in a black wax	900g	Cows, Veg	EN100	Somerset
Godminster Cheddar A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014	2kg	Cows, Org, Veg	EN907	Bruton, Somerset
Godminster Cheddar	400g		EN908	
Godminster Cheddar	200g		EN911	
Godminster Cheddar Heart A Heart shaped deliciously creamy vintage organic cheddar in Godminster distinctive burgundy wax.	400g		EN909	
Godminster Cheddar Heart	200g		EN910	
Godminster Traditional Organic Brie Godminster Traditional Organic Brie has a fresh flavour and creamy texture. Available in 3 sizes	1kg	Cows, Org, Veg	EN064	Bruton, Somerset
Godminster Traditional Organic Brie	200g		EN065	
Godminster Traditional Organic Brie Heart shaped Organic brie in a Heart shape with a white bloomy rind	150g		EN912	
Westcombe farmhouse Cheddar Westcombe Cheddar has a deep complex flavour with a mellow lactic tang and long notes of citrus, hazelnut and caramel. The texture is structured and firm, with a smooth breakdown that keeps the flavours lingering on your palate. This cheese is often called a 'five mile Cheddar', as you're still tasting it five miles down the road!	3kg	Cows, Unpast	EN156	Evercreech, Somerset
Keens Farmhouse Cheddar Traditionally handmade cheddar with a super crumbly texture	3kg	Cows, Veg, Unpast	EN035	Wincanton, Somerset
Quickes Farmhouse Mature A complex, creamy cheddar that offers outstanding depth of flavour. As with all our range, Quickes's Mature is handcrafted and cloth-bound by our team of nine expert cheesemakers, then slowly aged to perfection for 12 to 15 months.	3kg	Cows, Veg	EN038	Exeter, Devon
Quickes Farmhouse Extra Mature Matured to perfection for 18-21 months	3kg	Cows	EN039	Exeter, Devon
Greens farmhouse Cheddar A medal winner made by the Green family at the foot of the Glastonbury Tor. Rich, full-bodied with a lingering finish	3kg	Cows, Org, Unpast	EN034	Glastonbury, Somerset
Wookey Hole Cave Aged Farmhouse Cheddar Wookey Hole Cave Aged Cheddar is a traditional PDO cheddar made on the Ashley Chase Estate in the heart of West Dorset. The Cheddars are then taken to the Somerset Caves to mature naturally in an environment which ensures they remain mouthwateringly moist and packed full of the distinctive, earthy and nutty flavours of the Caves.	3kg	Cows, Veg	EN144	West Dorset
Wookey Hole Cave Aged Farmhouse Cheddar	800g		EN142	
Wookey Hole Cave Aged Farmhouse Cheddar Pre packed for Retail purposes	200g		EN143	
Celtic Promise Celtic Promise is an award-winning, Caerphilly type washed-rind cheese the cheese is ripened in cider to get the slightly moist, sticky orange-red rind and fruity smell. As this cheese ripens in about eight weeks, the soft buttery texture develops a pungent aroma and a delicate, mild flavour	400g	Cows, Veg, Unpast	EN043	Ceredigion, Wales
Applebys Farmhouse Cheshire A moist and crumbly cheese with a clean and zesty on the tongue followed by a rich mouth-watering finish, which you can enjoy in your mouth long after you have tasted the cheese	2 kg	Cows, Unpast	EN045	Shrewsbury, Shropshire

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College White with Truffles College White is a brie type white mould cheese made in the UK to the specifications and exclusively for the Oxford Cheese Company Ltd. When the cheese is ripe, it develops a very strong flavour and develops a creamy consistency reminiscent of Chaouce	250g	Cows	EN145		Oxford Cheese Company
Cornish Yarg The nettle wrapped Cornish Yarg made from pasteurised cows' milk, is a young, fresh lemony cheese, creamy under its natural rind and slightly crumbly in the core	3kg	Cows, Veg, Past	EN051		Truro, West Cornwall
Wild Garlic Yarg Our Wild Garlic Yarg is wrapped in the pungent Ramson leaves that arrive in our woodlands each spring. They impart a gentle garlicky flavour and their moisture gives the cheese a slightly firm texture. Painting the leaves onto the truckle gives an appearance reminiscent of a parcel wrapped with green silk ribbons	1.5kg	Cows, Veg, Past	EN050		
Cornish Blue Cornish blue is dry salted by hand before being left to mature for between 12 and 14 weeks	1.5kg	Cows, Veg, Past	EN049		Bodmin moor, Cornwall
Cumberland Smoked This cloth-bound cheese, naturally smoked over Cumbrian oak with a smooth texture and no hint of dryness	2kg	Cows, Veg, Unpast	EN147		Thornby Moor Dairy, Carlisle
Curworthy Curworthy is a full fat hard cheese with a creamy light buttery taste when young and developing into a full flavoured mellowness when aged	1.5kg	Cows, Past	EN046		Okehampton, Devon
Fowlers Derby Sage A mellow flavoured Derby cheese layered with sage and topped with a further sprinkling of sage. Creamy traditional cheese with subtle sage taste	1.5kg	Cows, Veg	EN053		Buxton, Derbyshire
Devon Blue An excellent blue cheese with a moist, slightly crumbly texture	1.5kg	Cows, Veg, Unpast	EN055		Totnes, Devon
Dorset Red Smoked Dorset Red has an enticing amber coloured body and is encased in a rich red rind which gradually develops as it smokes over natural oak chippings at our local smokery. The texture of Dorset Red is smooth and velvety, subtly infused with tones of smoked oak	1.2kg	Cows, Veg	EN171		West Dorset
Dorset Blue Vinney This delightful, slightly crumbly blue cheese has a pleasantly soft taste. Made from semi-skimmed milk, it's also low in fat.	3kg	Cows, Veg	EN057		Sturminster Newton, Dorset
Double Gloucester Traditional Traditionally made cloth bound double Gloucester	1.2kg	Cows, Past	EN059		
Elmhirst Elmhirst is an unpasteurized triple cream, mould ripened cheese, similar to Vignotte. It has a surprisingly light and silky texture with a white and bloomy rind		Cows, Veg, Unpast	EN060		Totnes, South Devon
Finn A triple-cream cheese, a classic of the French Parisian style. Extra cream is added to the milk before making the Finn cheese, ensuring it has a rich, delectable flavour and smooth texture	250g	Cows, Unpast	EN061		Herefordshire
Francis Francis is a washed rind cheese, washed in a traditional French culture. The young fresh cheeses are matured for 8-10 weeks in my specialised temperature and humidity controlled maturing rooms in Child Okeford. It has a wonderfully pungent aroma, its texture is supple with a softness around the rind.	800g	Cows, veg	EN170		New Forest
Harrogate Blue Harrogate Blue is a soft, luxuriously creamy, blue-veined cheese, delivering a mellow blue flavour with a hint of pepper to finish	750g	Cows, Veg	EN178		North Yorkshire
Hereford Hop Full fat hard cheese made with pasteurised cows' milk and natural rennet. Encrusted with toasted hops which give a pleasing edge to the flavour	1.2kg	Cows, Veg	EN063		Dymock

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Isle of Avalon Gloriously sticky and pungent, Isle Of Avalon is one of those cheeses you just have to dig into. This soft cheese has a strong, meaty flavour that has been likened to smoked bacon. Each wheel of Isle of Avalon begins with a Port Salut, which is then lovingly washed in wine at James Aldridge's dairy in Godstone until it matures into a lovely creamy gooiness	2kg	Cows, Veg	EN068		Godstone, Surrey
Isle of Wight Blue Made by hand by the immensely talented Rich Hodgson on The Isle of Wight, this naturally rinded soft blue cheese is made with pasteurised Guernsey cows' milk from the herd grazing around the Queen Bower Dairy, capturing the flavour of the Arreton Valley. It is blue veined and sold at 4-5 weeks	210g	Cows, Past	EN066		Isle of Wight
Isle of Wight Soft This outstanding cheese melts in your mouth... It is a soft rinded cow's milk cheese from the Isle of Wight Cheese. Leave out of the fridge for a couple of hours to really enjoy this at its best	160g	Cows, Past	EN067		Isle of Wight
Jersey Exmoor Blue Exmoor Blue is a full-fat, medium soft, creamy blue cheese, It has a natural creamy-yellow colouring from the rich Jersey milk and a natural rind, while the buttery flavour is overlaid by a tangy blue, a combination which lingers deliciously in the mouth	1.5kg	Cows, Veg, Unpast	EN069		Taunton, Somerset
Lancashire Bomb The famous Lancashire Bomb is a real culinary treat and must be tasted to be believed. The bombs are so popular due to the very creamy and full flavoured taste which leaves you wanting more	460g	Cows, Veg	EN079		Newhouse Farm, Goosnargh
Lancashire Bomb As well as the original Lancashire Bomb we now make a selection of flavoured bombs ranging from the delicate and delicious Strawberry & Champagne to the very popular Red Onion and the best seller Luxury Spiced Apple and Port	230g		EN181		Newhouse Farm, Goosnargh
Grandma Singletons An intensely strong dark flavour from the first taste with a smooth, buttery texture. This cheese is matured for up to a year, Lancashire cheese doesn't come any stronger than this!	2.5kg	Cows, Veg	EN071		Preston, Lancashire
Lancashire Mrs Kirkham's A Traditional Raw cow's milk Lancashire, using only the milk from our own herd. Our cheese is what we believe to be a true old fashioned traditional Lancashire so rather than the white crumbly commercial Lancashire's ours is creamy yellowy in colour and has a rich creamy 'Buttery crumble' texture	4k	Cows, Veg, Unpast	EN072		Preston, Lancashire
Traditional Red Leicester Traditionally made cloth bound Red Leicester	1.2kg	Cows, Veg	EN179		
Red Leicester Block Classic Cheese with natural colouring	2.5kg /5kg	Cows, Veg	EN075		Barbers, Somerset
Red Leicester Sparkenhoe A traditional Red Leicester cheese, a true revival of a fabulous cheese, nutty, sweet with a citrus finish. Cloth bound and matured for 6 months on beech shelves	2kg	Cows, Unpast	EN152		Leicestershire
Lincolnshire Poacher Usually matured for about 14 to 16 months and has quite a lot upfront with a rich full flavour	2kg	Cows, Unpast	EN077		Alford, Lincolnshire
Old Harry Named after the Old Harry Rocks on the Dorset coast, this farmhouse cheddar-style cheese is matured in small 2 kilo truckles, just long enough to develop a wonderfully complex flavour and smooth texture within the natural rind, which can be trimmed prior to eating	2kg	Cows, Unpast	EN168		Chalke Valley, Dorset
Oxford Blue Oxford Blue cheese is a full-fat semi-soft Stilton-type blue cheese with a creamy texture and sharp clean flavour. It has won gold medals at the British cheese awards in 2001 and 2003	2.7kg	Cows, Veg	EN086		Oxford Cheese Company
Oxford Isis Washed in honey mead & matured for a month, this cheese is full flavoured & pungent with a spicy tang	250g	Cows, Veg	EN087		Oxford

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Partridge Blue Partridge's Blue is a full fat, soft blue cheese, which is made in a small drum form weighing approximately 1.1 kg. It is matured in 6-8 weeks and is more mellow than Exmoor Blue	1kg	Cows, Veg	EN088		Taunton, Somerset
Quickes Oak Smoked Cheddar An exquisitely smokey cheese, blended from the most balanced of Quickes's mature cheddars, handcrafted and cloth-bound by our expert cheesemakers	1.2kg	Cows, Veg	EN172		Devon
Rosethorn Blue Rosethorn Blue is a lovely soft textured creamy blue cheese made with Friesian cow's milk. It is gentle on the palate but becomes stronger and softer with age. Mould ripened with an attractive blue grey rind	1kg	Cows, Veg	EN151		Reading
Sharpham Brie 'Sharpham' is an unpasteurized Coulommiers type Cheese which has been handmade in the Creamery to our own recipe since 1980. Salt, starter cultures and vegetarian rennet are the only additions to fresh Jersey cow milk	1kg	Cows, Veg, Unpast	EN107		Totnes, South Devon
Sharpham Rustic The Plain Rustic is a semi-hard, unpasteurized cheese made with Jersey cow milk. It has a fresh, lemony, creamy flavour when young, developing a lovely nutty taste when mature	1.5kg	Cows, Veg, Unpast	EN108		Totnes, South Devon
Sharpham Rustic Garlic & Chive The Chive & Garlic Rustic is a semi-hard, unpasteurized cheese made with Jersey cow milk. It has a real savoury depth of flavour due to the fresh pureed garlic, complementing the creamy character of the cheese	1.5kg	Cows, Veg, Unpast	EN109		Totnes, South Devon
Blue Shropshire Blue Shropshire cheese has an exquisite, nutty flavour, shot through with spicy notes. Its delightful taste and creamy texture are matched by its beautiful appearance, as blue veins radiate through its deep-orange body	8kg	Cows, Veg	EN110		Nottingham
Somerset Brie Somerset Brie is creamy with a mild, fresh flavour and a soft edible white rind. The curd is the colour of straw, and as it ripens from the outside in, it becomes softer, richer and with a fuller flavour	2.5kg	Cows, Veg	EN118		Cricket St Thomas, Somerset
Somerset Brie	1kg		EN119		
Somerset Camembert Somerset Camembert is rich and creamy with a soft edible white rind. As the cheese matures the curd softens, becoming a uniform butter or straw colour and developing a fuller flavour	250g	Cows, Veg	EN121		Cricket St Thomas, Somerset
Smoked Wedmore Smoked over Cherrywood for 12 hours	2kg	Cows, Veg	EN115		Somerset
Stinking Bishop Full fat pasteurised cows' milk soft cheese made with vegetarian rennet. The rind is washed in perry which gives it its characteristic flavour, brown/pink rind and pungent smell. The cheese is supported with a beechwood lath and is wrapped in waxed paper	2kg	Cows, Veg, Unpast	EN123		Dymock, Glouc
Stinking Bishop Baby	500g		EN124		
St Endillion St Endillion is a delicious luxury Cornish Brie hand-made using Cornish double cream to create a rich and creamy soft cheese	1kg	Cows, Veg	EN125		Newquay, Cornwall
Stichelton Stichelton is a natural-rinded 8 kg cylinder. While it is a blue cheese, the flavour of the paste is not dominated by blue. Instead, it displays a balance of the broken down milky white paste, the washed rind flavours provided by the rind and enough blue to taste without dominating the other aspects of the cheese. The texture is soft and creamy without being weak; the cheese still needs chewing	2/4/8 kg	Cows, Unpast	EN149		Nottingham
Tilly Whim This colourful little cheese has a natural rind encasing a wonderfully smooth textured semi-soft cheese. Throughout its ripening period of around 6-10 weeks, the wonderful range of natural flavours from the rind develop into the cheese underneath	1kg	Cows, Unpast	EN167		Chalke valley, Dorset

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Tornegus Tornegus is made from Caerphilly cheese washed in wine and marinated in mint and verbena until it turns creamy, semi soft and absolutely delicious	2kg	Cows, Veg	EN146		Eastside cheese, Surrey
Tunworth Tunworth has a long lasting sweet , nutty flavour and a creamy texture with a thin wrinkled rind. Described as the Best Camembert you will taste.	250g	Cows, Past	EN138		Hampshire Cheese
Waterloo This is a mild, soft Guernsey milk cheese with a buttery flavour , made using a wash curd method which dilutes the acidity to achieve a soft, gentle flavour	800g	Cows, Unpast	EN128		Village Maid, Berkshire
Waterloo Baby	400g		EN129		
Wensleydale (Hawes) Yorkshire Wensleydale is creamy, crumbly and full of flavour. Yorkshire Wensleydale cheese is lovingly handcrafted to a time-honoured recipe, using Wensleydale milk from local family farms	4kg	Cows, Veg	EN132		Wensleydale, North Yorkshire
Wensleydale Mature (Green Wax) This Wensleydale is matured for up to 9 months but the cheese retains its crumbly, moist nature which is typical of the younger variety	2.5kg	Cows, Veg	EN131		Wensleydale
Wensleydale Blue From Yorkshire cheesemaker Wensleydale Dairy reviving an old recipe this pasteurised cow's milk cheese, formerly known as Jervaulx Blue, is delicately flavoured blue veined, creamy and mellow with texture similar to Stilton	1.5kg	Cows, Veg	EN130		Wensleydale, North Yorkshire
Wensleydale Smoked Naturally smoked for 18 hours using oak chips, producing a cheese with a subtle, smoked flavour	2kg	Cows, Veg	EN133		Wensleydale
White Stilton White stilton has a crumbly, open texture with a fresh, creamy background flavour and is best eaten when young at 3 or 4 weeks of age	1.2kg	Cows, Veg	EN134		Nottingham
Wyfe of Bath A fantastic semi-hard succulent gouda like cheese with a yellow rind redolent of buttercups and summer meadows, named after a character from Chaucer's Canterbury Tales	3kg	Cows, Veg	EN901		Bath
Olde Winchester This is a much dryer and harder cheese, becoming more reminiscent of an Old Amsterdam with a distinctive nuttiness in flavour	2/4kg	Cows, Veg	EN163		Lyburn Farm, Hampshire
Winterdale Shaw From the green pastures of the North Downs in Kent a traditional, cheddar style cloth bound, cellar matured, hard raw cow's milk cheese. Matured for 10 months to develop individual taste characteristics	2kg	Cows, Unpast	EN148		Kent
Winslade The name of their new cheese, comes from a local village and the style reminds you of Vacherin. The centre is runny - when fully ripened it can be eaten with a spoon. The overall flavour is more delicate: a creamy flavour with a note of mushroom and a hint from the spruce that it is wrapped in	280g	Cows, Past	EN173		Hampshire Cheese Company
Yorkshire Blue Made from 100% Yorkshire cow's milk, Yorkshire Blue is a mild, soft, creamy, blue veined cheese. The traditional recipe has been developed to give the cheese a unique buttery/sweet flavour with no sharp bite	2kg	Cows, Veg	EN136		Shepherds Purse, Thirsk
<u>Pre-Packed Cheeses</u>					
Haystack Tasty Cheddar	200g	Cows, Veg	EN150		Somerset
Barbers Mellow Cheddar	200g	Cows, Veg	EN093		Somerset
Barbers Mature Cheddar	200g	Cows, Veg	EN091		Somerset
Barbers Vintage Cheddar	200g	Cows, Veg	EN092		Somerset
Haystack Tasty Cheddar	320g	Cows, Veg	EN153		Somerset
Barbers Mellow Cheddar	320g	Cows, Veg	EN093		Somerset
Barbers Mature Cheddar	320g	Cows, Veg	EN094		Somerset

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Barbers Vintage Cheddar	320g	Cows, Veg	EN095		Somerset
Barbers Red Leicester	200G	Cows, Veg	EN096		Somerset
Barbers 1833 Cheddar	180g	Cows, Veg	EN098		Somerset
<u>Blended Selection</u>					
Afterburn Made using only the finest blend of Jalapeño peppers, red chillies and a mix of red and green bell peppers; this fiercely hot hand forged cheese packs a real chilli kick. We then add Garlic into the mix to give a really well balanced flavour	1.5kg	Cows, Veg	EN804		Dorset
Applewood Applewood is made using a traditional hand-turned farmhouse Cheddar, with a delicate smoky flavour and a lovely smooth texture, all finished with a dusting of paprika for good measure	1.5kg	Cows, Veg	EN805		Ilchester, Somerset
Bowland Lancashire cheese with apples, raisins and cinnamon. A very popular cheese with an almost Christmas cake like flavour	1.5kg	Cows, Veg	EN806		Shropshire
Cotswold Cotswold is a variation of Double Gloucester, which has been supplemented with chopped onions and chives for added flavour	1.2kg	Cows, Veg	EN801		Gloucester
Five Counties The cheese is made by combining five English cheeses namely, Cheddar, Cheshire, Derby, Double Gloucester and Red Leicester	1.5kg	Cows, Veg	EN809		Ilchester
Marmite Cheddar Creamy cheddar is blended with yeast extract to produce a savory, tangy cheese	1.5kg	Cows, Veg	EN807		Dorset
Mexicana Not for the faint hearted, Mexicana® combines firm Cheddar with an abundance of bell peppers and hot chilli spices	1.5kg	Cows, Veg	EN812		Ilchester
Jalapeno Jack Perfectly balanced amount of Jalapeño Peppers mixed with mature Cheddar give this one a real kick!	1.5kg	Cows, Veg	EN813		Dorset
Innkeepers Choice Mature Cheddar is blended with tangy pickled onions and a hint of chives	1.1kg	Cows, Veg	EN825		Long Clawson, Nottingham
Sundried Tomato Cheddar Sweet sundried tomatoes and fresh spring onions blended with the finest mature Cheddar	1.5kg	Cows, Veg	EN810		Dorset
<u>Blended Selection Cont...</u>					
White Stilton & Apricot White Stilton is combined with succulent chunks of dried apricots	1.1kg	Cows, Veg	EN821		Derbyshire
White Stilton, Mango & Ginger White Stilton is joined by sweet mango and a hint of warming ginger	1.1kg	Cows, Veg	EN820		Nottingham
Wensleydale & Cranberries Crumbly, creamy Wensleydale combined with the sharp, tangy flavour of juicy cranberries	1.2kg	Cows, Veg	EN816		Dorset
Wensleydale & Ginger Yorkshire Wensleydale combined with Stem Ginger	1.1kg	Cows, Veg	EN817		Yorkshire
Whirl Herb & Garlic Red Leicester is complemented by herbs, a touch of garlic and a swirl of soft cream cheese	1.8kg	Cows, Veg	EN824		Nottingham
Windsor Red Windsor Red is a pink mottled cow`s milk flavoured cheese consisting of White Cheddar steeped in Port and French Brandy	1.1kg	Cows, Veg	EN819		Leicestershire
Huntsman Stilton is sandwiched between layers of satiny Double Gloucester, resulting in a powerful flavour combination of the two	1.2kg	Cows, Veg	EN826		Nottingham

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<u>Goat`s / Sheep`s Cheese</u>				
Cerney Ash Hand-coated with oak ash/ sea salt coating, it has a subtle flavour with a hint of a lemony tang. The flavour deepens with age	250g	Goat	EN501	North Cerney, Cirencester
Brock Blue A Vegetarian Blue goats cheese made in Lancashire	2kg	Goat, Veg	EN504	Lancashire
Beenleigh Blue The nature of the cheese varies greatly over the season. The first cheeses for sale in June are very light, fresh, and quite crumbly whereas the older cheeses develop significantly greater depth of flavour and become richer and creamier	1.5kg	Sheep	EN505	Totnes, North Devon
Berkswell A superb, hard-rinded, unpasteurized ewe's milk cheese, delicious lingering, mouth-filling flavour with hints of caramel and a definite tang on the finish	1kg	Goat, Unpast	EN010	Berkswell, West Midlands
Capra Nouveau A rich, creamy, smooth and flavour-some rind washed cheese	900g	Goat, Unpast	EN535	Brock hall Fm, Shropshire
Capricorn Button Capricorn has a delicate velvety soft white coat. When young it is mild and crumbly and has a slightly nutty flavour. As it ripens from the outside towards the centre, the white curd becomes softer and creamier, and develops a fuller flavour	100g	Goat	EN506	Cricket St Thomas, Devon
Capricorn Cutting Larger version in a 1kg square shaped cheese	1kg	Goat	EN507	
Dutch mistress A full-flavoured, rind washed cheese. Ageing brings a depth of flavour and richness	2kg	Goat	EN536	Shropshire
Eve This is a soft goat's cheese washed in Somerset Cider Brandy and wrapped in a vine leaf	150g	Goat	EN537	Whitelake cheese, Somerset
Fairleigh Wallop Fairleigh Wallop is a wonderful goat cheese that is made in complete 115g rounds. It tastes fresh and clean and it has the slightest taste of thyme from the sprig that is pressed into the top of it	150g	Goat	EN062	
Harbourne Blue Harbourne Blue is also quite variable over the season, occasionally it can be very strong but more often it has a sweet, clean, fresh taste	1.5kg	Goat, Unpast	EN509	Totnes, North Devon
Katherine A raw milk version of Rachel made with animal rennet and washed in Somerset Cider Brandy this cheese has a slightly softer texture and a stronger and more complex flavour than its cousin Rachel	200g	Goat	EN534	Whitelake cheese, Somerset
<u>Goat`s / Sheep`s Selection Cont...</u>				
Little wallop A soft washed cheese. When young it has a subtle citrus flavour balanced with salt + a creamy aftertaste. As it ripens it has a slightly pungent smell & flavour due to the rind	150g	Goat	EN076	Whitelake Cheese
Goats Cheddar Block	1kg	Goat	EN521	Devon
Rachel This cheese is a semi soft cheese with a washed rind and has a sweet medium flavour. The cheese is named after a friend of Peter the cheese maker (like the cheese, she is sweet, curvy and slightly nutty).	2kg	Goat	EN101	Whitelake cheese, Somerset
Ribblesdale Blue This is a full-flavoured tangy goat's cheese hand-made in North Yorkshire. Made by hand with unpasteurised milk and vegetarian rennet, goat's milk contains less lactose sugar than cow's milk so this cheese has a distinctly sharp bite to it.	2kg	Goat, Veg, Unpast	EN513	Yorkshire Dales

