

THE CHEESE MAN

Wholesalers of fine Cheeses, Charcuterie
and Gourmet products

Product List

July 2026

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The Cheese Man



**Over 50 Year's
Experience in the
Fine Food industry**

**Friendly Van sales
service**

**Local Cheese
Specialist**

**Quality Products @
Competitive
Prices**

**Family Run
Sussex Based
Business**

THE CHEESE MAN

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The Cheese Man

We at The Cheese Man are passionate about cheese and fine foods, we have over 50 years experience in the fine food industry, with a wealth of knowledge to share with our customers.

We carry an extensive range of cheeses and gourmet products from around the world and as a local family run company are proud to promote Sussex cheeses and local gourmet products.

We are ever mindful of how important food miles and environmental issues are to our customers, and working closely with local cheese makers we hope to develop local awareness of quality cheeses from the surrounding areas.

In sharing our knowledge and expertise we hope this list will highlight what we already know here at The Cheese Man, that some of the finest ranges of cheeses are on our very doorstep ready to be delivered by the only Cheese Specialist Van Sales Company in Sussex....

In our fleet of temperature controlled vehicles.



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Meet The Cheese Man team

Founded in 1995 by Fred Cowling (now retired) The Cheese Man continues to offer the same reliable and excellent service that started from day one. This is thanks to the whole team that all play a big part in making this company work. Although we are relatively small, we are certainly big enough to cope. Now headed by Fred's son Tony the aim remains the same, to be led by our customer's requirements and to offer the finest cheeses and gourmet products available.

Tony Cowling
Managing Director

Started Aug 1998

Tony oversees the running of the company but is still very much hands on and always around to speak to new and existing customers.

Tony worked alongside Fred for 21 years and together they have got The Cheese Man to where it is today. With over 30 years' experience in the food industry, Tony is always on the lookout for new cheeses and products for our customers.

Likes: Eating out and socialising

Favourite Cheese: 1833 Vintage Cheddar



Verity Cowling
Director

Started Sept 2017

Tony's wife Verity has several roles at The Cheese Man. She can be found twice a week in The Cheese Hut where you will always be greeted with a friendly, approachable smiling service.

Verity also assists Sally in accounts and looks after the purchase ledger.

Likes: Eating out, walking and visiting the Theatre.

Favourite Cheese: Godminster Vintage



Carl Rowland
Manager

Started Sept 2011

Working under Tony to help run the business with roles including purchasing, sourcing new and current products.

Like Tony, Carl is always available to help with any queries and give advice when required.

Likes: Watching his daughter play rugby, family time.

Favourite Cheese: Winslade



Alex Cowling
Assistant Manager

Started June 2021

Son of directors Tony and Verity, Alex joins the team after graduating Portsmouth University with a degree in business and management. He helps Tony and Carl with all aspects of the business and is always available to help with any queries or needs you may have.

Likes: Football, eating out and socialising with friends.

Favourite Cheese: Old Winchester



Sally Frazer
Accounts Dept

Started Sept 2011

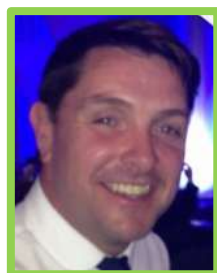
Sally runs the accounts department at The Cheese Man and is always on hand to answer any invoice or statement enquiries.

Other roles include assisting Tony with the financial side of the business making her an essential part of the team.

Known my many as "The Cheese Lady"

Likes: Spending time with the grandchildren.

Favourite Cheese: Isle of Wight Soft



Stewart Teeder
Sales Representative

Started 2023

Stewart can be found on the South coast covering areas between Rustington and Hayling Island

With big boots to follow after Pauls semi-retirement Stewart is already proving a hit with his customers. Stewart is friendly, outgoing and always happy to help.

Likes: Socialising & watching his beloved Albion.

Favourite Cheese: Cheddar



David Holden
Sales Representative

Started 2001

Covering the south coast from Lewes to Eastbourne, David is the longest serving member of the sales team and in this time has built up good strong relationships with all of his long standing customers.

If you can spare the time, David likes to CHAT! Former marathon runner now

Likes: Cycling and spending time with his grandkids.

Favourite Cheese: Stilton



Barry Judd
Sales Representative

Started Oct 2005

Barry has spent over 30 years working in the Brighton area which reflects in his thorough knowledge of the city and its occupants.

"Big Bazza" is as much of a landmark as the West Pier itself and is the friendly face behind the wheel of our most local sales van.

Likes: Watching the Albion and spending time with his family

Favourite Cheese: Barbers mature

Meet The Cheese Man team



Peter Boyling
Sales Representative
Started June 2011

Covering Mid Sussex and as far out as Hastings and Tonbridge, Peter is a former Navy chef with a great knowledge of the food industry. Peter has a genuine passion for food and cheese and will always be happy to assist and share his experience to benefit his customers.

Likes: Red hair & a sneaky G&T at the weekends
Favourite Cheese: Barkham Blue



Dan Blake
Sales Representative
Started May 2006

Dan can be found in Worthing and surrounding areas including Steyning & Hove. Known to most of his customers as "Cheesy" Dan will always bend over backwards to make sure his customers have what they need. Having Italian family on his wife's side Dan is very passionate about continental cuisine including his favourite a good tapas and red wine.

Likes: Family days out & sightseeing
Favourite Cheese: Isle of Wight Blue



Paul Hayes
Sales Development
Started April 2005

Known by his customers as "THE CHEESE DAWG" As a long serving member of the team

Paul has good product knowledge and is always prepared to go above and beyond for his customers.

Likes: Watching all sports and sharing tips.
Favourite Cheese: Montgomery



Glenn Mason
Relief Sales Representative
Started Nov 2024

Newest member of the sales team, Glen will be learning from the existing team and will then be sharing this with our customers in the future keeping up the Cheese man tradition

Likes: Watching Football
Favourite Cheese: Bomber



Doug Alexander
Sales Representative
Started March 2017

Serving areas including Gatwick, Horsham, Crawley, Reigate and Haywards Heath. A former chef himself so Doug has good knowledge in this field. Feel free to pick his brain for recipe ideas (most importantly including cheese)

Likes: Golf and modelling
Favourite Cheese: Brie



Stuart Tandy
Sales Representative
Started Aug 2021

He is a big cheese fan and has a great passion for cooking so feel free to ask away any questions you may have!! He also brings a smiling face and a hunger to make sure every customer are always left happy.

Likes: A round of golf or two, running and spending time with his wife and kids
Favourite Cheese: Isle of White Blue



Jo
Retail assistant
Started Mar 2019

Jo helps Verity with the day to day running of The Cheese Hut. Jo has gained vast experience in the retail sector having successfully worked at some of the finest cheese mongers in Sussex

Likes: Family time and Socialising
Favourite Cheese: Flower Marie



Ethan Rowland
Warehouse Team Member
Started Feb 2025

Latest edition to the team who will be responsible for running the warehouse alongside Craig making sure our high standards are maintained and all deliveries from the producers far and wide are stored correctly prior to picking orders.

Likes: Pool, spending time with his fiancé.
Favourite Cheese: Old Winchester



Craig Bourne
Warehouse Team Member
Started Aug 2017

Craig is part of the warehouse team and responsible for making sure our products are stored and then picked for the sales team.

He also makes the weekly local cheese collections from all of the farms across Sussex. Craig is very passionate about cheese so takes great pride in his work.

Likes: Family gatherings which obviously include a great cheese board
Favourite Cheese: Manchego

The Cheese Man

<u>Local</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
Mayfield Swiss This firm, golden cheese has oval shaped holes throughout and has a soft, sweet, fruity flavour. A wonderful cheese for melting.	1 / 2kg	Cows, Past, Veg	LO106		Alsop & Walker, East Sussex
Mayfield Swiss Pre-Pack	200g	“	LO113		
Oak Smoked Mayfield Oak Smoked Mayfield is cold smoked over oak for 2 days and then returned to the maturing room for a further month to develop a light smoked flavour.	1 / 2kg	Cow`s past, Veg	LO115		Alsop & Walker
Oak Smoked Mayfield Pre-Pack	200g		LO116		
Sussex Blue A sharp, aggressive and creamy cheese with small blue veins. Once heated the full aroma can be appreciated. It can be sliced, grated or melted.	1.3 / 2.5kg	Cows, Past, Veg	LO101		Alsop & Walker, East Sussex
Sussex Blue Pre-Pack	200g		LO102		
Sussex Brie This cheese is a combination of lactic and stabilised Brie. A sweet, supple and full flavoured cheese. If matured for 60 days, upon cutting, the inside cheese will be soft and bulging.	900g	Cows, Past, Veg	LO104		Alsop & Walker, East Sussex
Sussex Camembert A traditional Camembert made locally in Sussex. Starts off with the acid core and will mature in 2/3 weeks.	900g	Cows, Past, Veg	LO103		Alsop & Walker, East Sussex
Sussex Brie Pre-Pack	180g		LO109		
Sussex Camembert Pre-Pack	180g		LO110		
The Idle Hour Natural rind cheese with light yellow colour. Has a short, crumbly texture. Lemon piquant taste. An old traditional cheese recipe now brought back with a slight twist.	1.3 / 2.5kg	Cows, Past, Veg	LO108		Alsop & Walker, East Sussex
The Idle Hour Pre-Pack	200g		LO114		
Lord London (whole or half) This unique bell shaped cows' cheese is a semi-soft, clean citrus tasting cheese with a natural creaminess. It has an edible skin with a light dusting. Eat this one straight from the fridge.	600g	Cows, Past, Veg	LO112		Alsop & Walker, East Sussex
	300g		LO124		
Sussex Brie with truffles (rounds and wedges) Alsop and Walkers superb Brie filled with truffles, this is a rich and decadent cheese to take your cheese board to new heights. Truffled cream is sandwiched between a, delicious natural tasting Brie. A real treat for a special occasion.	1.2kg / 150g	Cows, Past, Veg	LO107 LO099		Alsop & Walker, East Sussex
Ewe Eatme Manchego style cheese made in Sussex by Alsop & walker	1.3 / 2.5kg	Ewe`s Past, Veg	LO117		Alsop & walker
Ewe Eatme wedges	200g		LO118		Alsop & walker
Woodside Red Natural rind cheese with a red colour. Has a short, crumbly texture.	1.3 / 2.5kg	Cow`s, Veg, Past	LO809		Alsop & walker
Woodside Red Pre-Pack	200g	Cow`s, Veg, Past	LO810		Alsop & walker
Cheesemakers Special A hard cheese with a hint of caramel undertones, creamy to taste with a depth of flavour and a delicate crunch of natural crystals.	2kg	Cow`s, Veg, Past	LO123		
	200g		LO122		
Sussex Blossom Organic sheep`s milk cheese released to celebrate the Kings Coronation, mature for 4 months and the coated in edible organic Marigold and Safflower petals.	125g	Sheep`s, Veg, Past	LO206		
Sussex Blossom	750g	“	LO207		
Sussex Floral Cows milk version of the Sussex Blossom	750g	Cow`s, Veg, Past	LO225 LO223		

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<u>Local Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
Brighton Blue This cheese has a slightly open, semi-soft texture, a mellow blue flavour and a slightly salty finish. The distinctive blue green veins in the cheese deepen as the cheese matures, and the taste of the blue becomes stronger.	1.6kg	Cows, Past, Veg	LO239		High Weald, West Sussex
	150g		LO240		
Duddleswell A hard pressed cheddar-like cheese with a natural rind, a smooth creamy texture with a delicious nutty taste. Produced using local sheep milk.	1.6kg	Sheep, Past, Veg,	LO202		High Weald, West Sussex
	125g		LO203		
Duddleswell Smoked . Traditionally smoked over oak shavings.	1.6kg	Sheep, Past, Veg,	LO204		High Weald, West Sussex
	125g		LO205		
Brighton Ewe wedges Ewes milk blue cheese from high weald dairy	125g	Sheep's , veg, past	LO251		High Weald, West Sussex
Medita Pre-Pack Sussex version of the famous Mediterranean cheese, It is a soft crumbly cheese with a distinct, sharp, fresh flavour.	125g		LO208		
Ricotta Pre-Pack A fresh, low fat soft cheese.	125G		LO214		
Forresters Smoked Traditionally smoked over oak shavings.	2Kg		LO211		
Forresters smoked pre-pack	150g		LO212		
Forresters A full fat semi-hard Un-pressed cheese with a creamy slightly squidgy texture not dissimilar to Gouda.	2Kg	Cows, Past, Veg	LO209		High Weald, West Sussex
Forresters Pre-Pack	150G		LO210		
Sussex Marble A continental style, semi soft creamy cheese derived from Saint Giles, infused with Garlic and Herbs.	1.6KG	Cows, Past, Veg	LO229		High Weald, West Sussex
Sussex Chilli Marble A continental style, semi soft creamy cheese derived from Saint Giles, infused with hot & spicy chilli.	1.6KG	Cows, Past, Veg	LO227		High Weald, West Sussex
Sussex marble Pre-Pack	150G		LO230		
Sussex Chilli marble Pre-Pack	150G		LO228		
Slipcode Button Assorted Available in 3 varieties: Plain, Dill & Garlic & Herb	100G	Sheep, Past, Veg,	LO217		High Weald, West Sussex
Slipcode Log (Garlic or Plain) A soft cheese with a light, creamy and fluffy texture and a slightly sharp refreshing flavour. The name 'Slipcode' is an old English word meaning little (slip) piece of cottage (cote). The cheese is made plain or with the addition of Peppercorns or Herbs and Garlic.	500g	Sheep, Past, Veg,	LO218		High Weald, West Sussex
Tremains Cheddar This Cheddar is made using cows' milk from the farm. Matured for up to 5 months, it is golden yellow in colour, medium in strength and has a firm but crumbly texture.	1.6KG	Cows, Past, Veg,	LO222		High Weald, West Sussex
Tremains Cheddar Pre-Pack	150G	Cows, Past, Veg,	LO221		High Weald, West Sussex
Saint Giles Pre-Pack	150g		LO220		
Saint Giles Saint Giles, made with Cows' milk from the cows on the farm, is a semi soft creamy cheese. It has a rich, buttery texture, a creamy mild flavour and a stunning edible orange rind. The cheese is an English equivalent to the continental style Saint Paulin or Port Salut style of cheese found in France.	1.6kg	Cows, Past, Veg	LO219		High Weald, West Sussex
Seven Sisters A semi-soft sheep milk cheese with a light coating of pure wild Hebridean Seaweed	1.6kg	Sheep, Past, Veg	LO203		High Weald Dairy
Seven Sisters Pre-Pack	125g		LO205		
Sussex Halloumi Pre-Pack (approx. weight)	125g		LO236		
Ricotta Salata	150g	Past, Veg	LO250		
<u>Local Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>

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Sister Sarah A mild semi soft cheese made in the dairy with Goat milk “Sister Sarah” is matured for just 4 - 6 weeks. The cheese is very white as goats digest all the carotene in the grass, unlike cows, where it remains undigested in the milk, hence it making a more yellow cheese.	1.6kg	Goats, Past, Veg	LO215		High Weald, West Sussex
Sister Sarah Pre-pack	125g		LO216		
Little Sussex A small cheese about 80g, with a bloomy white coat. Based on a fresh Plain Sussex Slipcote, It’s matured for 10 days before packing. It has a delicious, mild delicate flavour and fluffy texture when young, but becomes stronger and more flavoursome as it ages.	100g	Sheep, Past, Veg	LO237		High Weald, West Sussex
Truffle Ewe Sheep’s milk cheese with added truffle	125g	Sheep, past, veg	LO246		
Flower Marie This soft white sheep milk cheese has a mushroom tint rind, and melts in the mouth like ice cream and it ripens in five to six weeks.	200g		LO302		
Golden Cross A soft log shape cheese made from goat’s milk. The recipe of the cheese is based on French Sainte-Maure. When young, the cheese is firm and slightly grainy, but with age it softens and the texture becomes very soft, like ice cream. The cheese ripens in four to six weeks.	225g	Goat, Veg, UnPast	LO304		Golden Cross, East Sussex
Chabis A small fresh goats cheese, made from milk from the 300 goats on the farm	90g	Goat, Veg, UnPast	LO301		Golden Cross, East Sussex
Burwash Rose Pre-cut wedges	200g		LO417		
Burwash Rose A semi soft cheese, washed in rose water, in the first few weeks of its maturation process. A lovely creamy flavour with floral notes, with a bouncy texture. Great for a cheeseboard	800g	Cows, Veg, Past	LO414		Traditional Cheese, East Sussex
Goodweald Smoked A rind less Olde Sussex, matured for 3 months, and then smoked over oak chippings for 4 days to create a rich, deep smoked flavour throughout the cheese. After smoking, the cheese is put back in to the maturing room for a further two months.	2Kg	Cows, Veg, UnPast	LO405		Traditional Cheese, East Sussex
Goodweald Smoked Pre-Pack	230g		LO406		
Lord of the Hundreds This unique sheep’s milk cheese is made to a closely guarded secret recipe. A fairly open textured cheese with a slightly sweet, nutty flavour. Matured for 4 months.	1.5 / 3kg	Sheep, Veg, UnPast	LO411		Traditional Cheese, East Sussex
Lord of the Hundreds Pre-Pack	230g		LO412		
Olde Sussex A Farmhouse ‘cheddar-type’ made from cow’s milk to a traditional recipe. The texture is more open than cheddar with a full body and plenty of flavour. Matured for 4-6 months.	2 / 4kg	Cows, Veg, UnPast	LO407		Traditional Cheese, East Sussex
Olde Sussex Pre-Pack	230g		LO408		
Sussex Scrumpy A tongue-tingling blend of garlic, cider and herbs are added to the Olde Sussex curd while it is still in the vat to give this cheese a unique flavour.	2Kg	Cows, Veg, UnPast	LO409		Traditional Cheese, East Sussex
Sussex Scrumpy Pre-Pack	230g		LO410		
Pevensey Blue Latest arrival in Sussex, Gorgonzola style soft blue cheese.	1/ 2kg	Cows, Past, Non Veg	LO375		Pevensey
Rag Nordic Wafers – Scandinavian Seeded Crackers Scandi seeded crackers (Rag) are made in West Sussex using a traditional Swedish recipe with wholesome ingredients. These crackers are full of goodness and will leave you feeling satisfied and energized. With a perfect balance of a selection of seeds, each bite is bursting with flavour. Enjoyed on their own or paired with your favourite dip or cheese, these crackers are sure to become your new go-to snack. Once you try them, you'll be left wanting more. RYE Bread also available to order only	150g		WA040		West Sussex
	550g		WA041		

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<u>Local Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
Charlton Charlton is a creamy, firm textured farmhouse cheese with long, rich flavours and a tangy finish	2kg	Cows, Past	LO701		Goodwood
Molecomb Blue Molecomb Blue is a blue veined soft cheese with a dark smoky grey crust. It is an exciting addition to the Goodwood Home Farm range and combines the best combination of blue cheese piquancy with a creamy texture and exciting appearance. It is named after Molecomb House, current residence of the Duke of Richmond.	250g	Cows, Veg, Past	LO703		Goodwood Farm, West Sussex
Levin Down A creamy mould ripened cheese. Each round cheese consists of a soft white mould outer surrounding a creamy and buttery interior. Delicious served as part of a cheeseboard or on its own with fresh bread, Levin Down can also be baked in the oven. Levin Down is named after the natural escarpment within the Sussex Downs in which Goodwood is located.	250g	Cows, Veg, Past	LO702		Goodwood Farm, West Sussex
Twineham This Italian style parmesan cheese is matured for 18 months. The texture is thick and crumbly and both the taste and fragrance are sharp and scented.	500g	Cows, Veg, Past	LO501		Bookham Harrison, West Sussex
Twineham Pre-Pack Pre-cut and packed in 150g triangle wedges	150g		LO502		
Twineham Grated Too order only	500g		LO509		
Sussex Charmer Sussex Charmer has a creamy mature cheddar taste followed by the zing of parmesan.	800g	Cows, Veg, Past	LO505		Bookham Harrison, West Sussex
Sussex Charmer As above but in a 100g finger or 200g cube	100g 200g		LO511 LO503		Bookham Harrison
Sussex Charmer 500g oblong	500g		LO504		
Sussex Charmer Grated Too order only	1Kg		LO506		
St George Camembert A creamy goat's milk camembert, a full fat mould ripened cheese that will develop a full flavour when allowed to reach room temperature.	1Kg	Goat, Veg, Past	LO602		Nut Knowle Farm, East Sussex
St George Camembert A creamy goat's milk camembert, a full fat mould ripened cheese that will develop a full flavour when allowed to reach room temperature.	200g		LO601		
Wealdway Coated Assorted Small goat log in a variety of coatings, Chilli, Black pepper, Lemon Pepper, Chive and Garlic & Herb	150g	Goat, Veg	LO603		
Wealdway Mature Ash A versatile small goat log, coated in herbs, seeds or ash. Ideal for cheeseboards but mainly used in cooking as can be grilled or baked.	250g	Goat, Veg	LO604		
Sussex Yeoman A hard pressed goat's cheese, with a moist, but crumbly texture, and distinctly nutty flavour.	2Kg	Goat, Veg, Past	LO607		Nut Knowle Farm, East Sussex
Wealden A small very mature cheese with a heavy crust, rustic and powerful.	60g	Goat, Veg	LO608		
Ash Pyramid A matured and ash coated pyramid. Quite strong and delicious. Adds a great finish to a wedding cheese tower.	250g	Goat, Veg	LO605		
Gunhill (Smoked) Starting out as a Sussex Yeoman this is a lovely goat's cheese gently smoked over Scott's Pine.	1Kg	Goat, Veg	LO611		
Goat Curd (Unpressed) A full fat soft goat's cheese. Ideal for cooking or spreading.	1Kg	Goat, Veg, Past	LO610		Nut Knowle Farm, East Sussex
<u>Local Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>

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Blue Knowle Soft mould ripened goats cheese with a slightly blue veined centre	40g	Goat, Veg, Past	LO609		Nut Knowle
Blue Clouds by Balcombe Dairy A new cheese made in the Dairy at Balcombe where the milk from the Norwegian Red-Holstein Cows only travels 10 yards to the cheese making facilities. A mild, creamy blue made in small batches by hand from a single herd to create a cheese that is not too dissimilar to the well-known Gorgonzola style	0.8 / 1.75k /3.5K	Cow`s Past, Veg	LO350		Balcombe Dairy
Balcombe Breeze Tomme style cheese made at Balcombe dairy	1.7/ 3.4kg	Cow`s, veg, past	LO352		"
Joe`s Chilli Sauce Co.					
Original Hot Sauce	165ml 1ltr		LO150 LO162		
Chipotle Chilli Hot Sauce	165ml 1ltr		LO151 LO163		
Mango Chilli Ketchup	165ml 1ltr		LO152 LO164		
Naga Extra Hot Chilli Sauce	165ml 1ltr		LO153 LO165		
Chilli Jam	200g 850g		LO154 LO166		
Salsa Verde	165ml 1ltr		LO155 LO167		
Hot Honey	200g 700g		LO157 LO168		
BBQ Chilli Sauce	165ml		LO158		
Sweet N Hot Sauce	165ml		LO159		
Chilli & Herb Oil	165ml		LO160		
Sussex Crisp Oil	200g		LO156		
Hot Ghost Chilli Jam	200g		LO161		
Sussex Honey (runny)	340g		LO180		
Sussex Honey (set)	340g		LO181		
<u>Surrey & Kent & Hampshire</u>					
Kentish Blue Kentish Blue is a young blue cheese with a firm but moist texture. It has gentle smooth flavours on the first bite developing into a long lasting pleasant aftertaste.	1.5kg 200G	Cows, Unpast,veg	EN070 EN064		Kingcott dairy,Kent
Kingcott Blue Semi soft blue cheese, matured for 6 weeks. Made in small batches by hand.	1.2kg 160G	Cows, Unpast,veg	EN069 EN073		Kingcott
Graceburn Original A marinated soft cow`s milk cheese, creamy cheese in a British rapeseed oil with garlic, thyme, bay & pepper	250g	Cows, Past, veg	EN350		Kent
Graceburn Chipotle & Lemon	250g	"	EN351		Kent
Graceburn Truffle	250g	"	EN352		Kent
<u>English</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
Bath Soft This square cheese is soft and yielding with a white bloomy rind, once cut into it reveals an ivory coloured interior.	225g	Cows, Veg,	EN004		Bath soft cheese company
<u>English Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
Baron Bigod	1kg 250g	Cows, past	EN204 EN206		Fen Farm, Suffolk

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English version of Brie de Meaux. Made by the Crickmore Family at the The Fen Farm Dairy Suffolk This Soft white bloomy-rind raw milk cheese, is made on the farm, from the milk from their Montbeliarde herd of cows.					
Baron Bigod Truffle Fen farm's exceptional Brie de Meaux but now with truffles blended with the cream made at the farm.	1kg 250g	"	EN214 EN215		
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.	800g	Cows, Veg, Past	EN001		Village Maid Cheese
Blue Monday (1/2 moons & wedges) 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 180g	Cows, Veg, Past	EN014 EN175		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, Past	EN005		Nottingham
Cropwell Stilton Baby	2.25k		EN012		
Best Blue Stilton Selected Blue stilton	2/4/8 kg	Cows, Veg, Past	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, Past	EN003		Nottingham
Blue Stilton Pre-pack Individual pre packed Stilton wedges	200g		EN013		
Beauvale Beauvale is perfect for both Stilton fans, and those of you that prefer a milder blue flavour.	700g/ 1.7kg	Cows, Past	EN160		Nottingham
Blacksticks Blue A Soft blue veined cheese with a distinct amber hue	1.25 / 2.5k	Cows, Veg, Past	EN016		Lancashire
Black Cow Vintage Cheddar	200g		EN829		
Barbers 1833 Cheddar A deliciously creamy cheese with both savoury and naturally sweet notes. Aged for 24 Months	1.2kg	Cows, Veg, past	EN019		Barbers, Somerset
Coastal Cheddar Coastal has been developed to appeal to the consumer demand for rich, rugged and mature cheddars. Aged for a minimum of fifteen months, Coastal is often characterised with a distinctive crunch – a result of the calcium lactate crystals which form naturally in the cheese as it matures.	1.2kg	Cows,Veg, Past	EN033		Ford farm Dorset
Barbers mature Cheddar A good quality block cheddar from Somerset made by Barbers	5kg	Cows, Veg,Past	EN022		Somerset
Cheddar Mature unbranded	5kg	Cows,Veg,P	EN023		Varies
Barbers Mellow Cheddar A good quality mild cheddar made by Barbers	5kg	Cows,Veg,P	EN026		Somerset
Haystack Tasty Cheddar	5kg	Cows,Veg,P	EN029		Somerset
Barbers Vintage Cheddar	5kg	Cows,Veg,P	EN030		Somerset
Black wax Maryland Cheddar Truckle Maryland Mature cheddar in a black wax	900g	Cows,Veg,P	EN100		Somerset
Godminster Cheddar A round deliciously creamy vintage Somerset cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014	2kg 1kg 400g 200g	Cows, Veg	EN907 EN912 EN908 EN911		Bruton, Somerset
English Cont...	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
Godminster Cheddar Heart	200g		EN910		

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A Heart shaped deliciously creamy vintage Somerset cheddar in Godminster distinctive burgundy wax.	400g		EN909		
Truffle and Devils Dance Chilli Hearts – available for Valentines Day	200g				
Godminster Truffle Cheddar	200g 1kg		EN924 EN925		
Godminster Devils Dance Creamy Vintage cheddar with a hot kick	200g		EN926		
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!	1.5 / 3kg	Cows, Unpast	EN156		Evercreech, Somerset
Keens Farmhouse Cheddar Traditionally handmade cheddar with a super crumbly texture	1.5 / 3kg	Cows, Unpast	EN035		Wincanton, Somerset
Quickes Farmhouse Mature A complex, creamy cheddar that offers outstanding depth of flavour. As with all our range, Quicke's Mature is handcrafted and cloth-bound by our team of nine expert cheesemakers, then slowly aged to perfection for 12 to 15 months. Veg rennet but clothbound with Lard	1.5 / 3kg	Cows, Past	EN038		Exeter, Devon
Pitchfork Pitchfork cheddar has a dense, creamy texture and is distinguished by its full-bodied flavour with a succulent and lactic bite. Made just 5 miles away from Cheddar itself this cheese was <u>voted 4th best in the whole world</u> at the 2019/2020 world cheese awards achieving Super Gold .	1.5kg / 3kg	Cow`s Unpast	EN006		Somerset
Smoked Pitchfork	1kg		EN000		
Montgomery Montgomery's Cheddar is one of the few truly traditional, handmade, unpasteurised types of Cheddar produced by James Montgomery in Somerset, England. The farm uses milk only from Montgomery's own herd of 200 Friesian cows. The cheese is aged in cloth, and stripped after long maturing. It is golden and glorious: rich, nutty and sweet, with a full lingering flavour and the slightly crumbly texture that is characteristic of a properly developed, cloth-bound cheese. Matured for around 14 months, Montgomery's Cheddar is complex, with a real depth of flavour.	1.5 / 3kg	Cows, UnPast	EN041		Somerset
Oglesfield England's answer to a Raclette style cheese but better	1.5kg	Cows,	EN085		
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 650g 200g	Cows, Past,	EN144 EN142 EN143		West Dorset
Applebys Farmhouse Cheshire A moist and crumbly cheese which is 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
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
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
Cornish Yarg Baby	1kg		EN052		
Cornish Yarg Medium	1.7kg		EN052		
Wild Garlic Yarg Baby	1kg		EN054		
<u>English Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>

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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 Kern Kern is longer-matured (16 months), more dense in texture and much more intense than Yarg. Catherine Mead and her team have been working on this for years: starting with the idea of a gouda-type recipe, the cheese evolved, and – with the addition of Alpine starter cultures – the result has something of the flavour you might associate with Comté or Gruyère. Kern is coated in a black wax-type coating.	1.6 / 3.2kg	Cows, Past	EN042		Lyther dairy, Cornwall
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
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, Past	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, Past	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.	1.5 / 3kg	Cows, Veg, past	EN057		Sturminster Newton, Dorset
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
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, Past	EN178		North Yorkshire
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
Isle of Wight Borthwood Soft mould ripened cheese with a layer of indulgent truffle running through the middle, named after the Borthwood corpse which is close to the dairy.	200g	Cow's Past	EN068		Isle of Wight
Maida Vale A semi-soft, washed-rind cheese made from unpasteurised Guernsey cow's milk with a vegetarian rennet. The rind is washed with Soundwave , a local IPA from Siren Craft Brewery which produces tangy, bittersweet, malty notes on the palate and a buttery soft texture.	180g	Cow's Past, Veg	EN133		Village Maid, Berkshire
Heckfield A semi hard Guernsey cow's milk cheese made with vegetarian rennet. It's matured for 8-9 months and has a rich umami flavour and a buttery texture that melts in the mouth.	2kg	Cow's Past, Veg	EN102		Village Maid, Berkshire
English Cont...	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>

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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, Past	EN079		Newhouse Farm, Goosnargh
Lancashire Bomb Other varieties available	230g	Cows, Veg, Past	EN181		Newhouse Farm
Lancashire Mrs Kirkham`s</b> 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	2 / 4kg	Cows, Unpast	EN072		Preston, Lancashire
Red Leicester Block Classic Cheese with natural colouring	2.5kg	Cows,Veg,P	EN075		Barbers, Somerset
Red Leicester Sparkenhoe A traditional Red Leicester cheese, a true revival of a fabulous cheese, nutty, sweet with a citrus finish.	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
Oxford Blue Oxford Blue cheese is a full-fat semi-soft Stilton-type blue cheese with a creamy texture and sharp clean flavour.	1.3 / 2.7kg 150g	Cows, Veg, Past	EN086 EN099		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, Past	EN087		Oxford
Oxford Dolce Gorgonzola style cheese, sweet and fudgy.	1.25k 150g	“ “	EN088 EN106		“
Witheridge Semi hard cheese which is aged in hay	2kg	C,O,P	EN254		
Bix Triple cream mould ripened soft cheese - winner of BEST SOFT WHITE at the British Cheese Awards 2018.	100g	C,O,P	EN255		Nettlebed creamery
Highmoor A square, washed-rind semi-soft cheese. With brothy and bacony notes.	300g 150g	C,O,P	EN256 EN257		Nettlebed creamery
Sharpham Brie 'Sharpham' is an pasteurized Coulommiers type Cheese which has been handmade in the Creamery to our own recipe since 1980.	1kg	Cows, Veg, past	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	1.7kg	Cows, Veg, Past	EN108		Totnes, South Devon
Sharpham Rustic Chive & Garlic	1.7kg	“	EN109		
Sharpham Savour	1kg	Goats, veg, past	EN120		
Sharpham Elmhirst	750g	Cows, veg, Past	EN060		
Sharpham Cremet	450g	Cows, veg, Past	EN021		
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	2/4/8 kg	Cows, Veg, Past	EN110		Nottingham
Somerset Brie (Cricket St Thomas 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, Past	EN118		Cricket St Thomas, Somerset
Somerset Brie (Cricket St Thomas brie)	1kg		EN119		
English Cont...	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>

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Somerset Camembert (Cricket St Thomas Camb) 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	220g	Cows, Veg, past	EN121		Cricket St Thomas, 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.	2kg 500g 200g	Cows, Veg, past	EN123 EN EN124		Dymock, Glouc
Solstice Washed in Somerset Cider Brandy it has a very easy and creamy nature.	200g	Cows, Veg, past	EN162		
Cotswold Brie Cotswold Brie is a delicious white, soft moulded cheese, produced from our organic milk. It has a rich creamy, clean and fresh taste	1kg 140g	"	EN127 EN139		Simon weaver Gloucestershire
Cotswold Blue Veined Brie Organic soft white moulded cheese with a Roquefort blue mould running through the centre. It has a delicious creamy texture, with a fresh clean taste that develops as the cheese ages into a rich aromatic piquancy	140g	"	EN122		"
St Jude	100g	Cows, UP	EN200		White wood
St Cera	90g	Cows,UP	EN201		"
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
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
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	EN137		Hampshire Cheese Company
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, Past	EN128		Village Maid, Berkshire
Waterloo Baby	180g	" "	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, Past	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, Past	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, Past	EN130		Wensleydale, North Yorkshire
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, past	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	1.5 / 3kg	Cows, Veg, Past	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, Past	EN163		Lyburn Farm, Hampshire
English Cont...	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>

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Stoney Cross	2/4kg	Cow`s Veg, Past	EN553		“
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
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	1 / 2kg	Cows, Veg, Past	EN136		Shepherds Purse, Thirsk
Rollright Rollright is a washed rind soft cheese banded in spruce bark. Based on a French Mont D`or Vacherin.	250g	Cows, past	EN404		“
Rollright Rollright is a washed rind soft cheese banded in spruce bark. Based on a French Mont D`or Vacherin.	1.2kg	Cows, past	EN403		Kingstone dairy Cheltenham
Ashcombe Based on a French Cheese with the traditional layer of ash running through the middle. Milky gentle flavour, slightly nutty.	1.3kg / 2.7kg / 5.5kg	Cows, past	EN407		“
Cornish Gouda Mature Mature Cornish Gouda is aged 10-12 months. It won ‘best hard cheese’ at the Great British Cheese Awards. It has a rich complex flavour while still holding a great moisture level, with a beautiful crunch from the crystals which form around 8 months so are still fairly small.	1.5kg / 3kg	Cows, Past	EN243		Cornish Gouda company Talvan farm, Cornwall
Cornish Gouda Extra Mature Extra mature Cornish Gouda is aged 18months+ This cheese is much drier but has an incredibly rich flavour with very large crystals giving it an amazing crunch.	“	“	EN244		Talvan farm, Cornwall
Cornish Gouda with Cumin Semi mature gouda with flavour	“	“	EN246		“
Cornish Gouda with Truffles Seasonal- September to December	“	“	EN247		“
<u>Pre-Packed Cheeses</u>					
Barbers Mellow Cheddar	200g	Cows, Veg	EN093		Somerset
Barbers Mature Cheddar	200g	Cows, Veg	EN091		Somerset
Barbers Vintage Cheddar	200g	Cows, Veg	EN092		Somerset
Barbers Mellow Cheddar	320g	Cows, Veg	EN093		Somerset
Barbers Mature Cheddar	320g	Cows, Veg	EN094		Somerset
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>					
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, Past	EN805		Ilchester, Somerset
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	185g	Cows, Veg, Past	EN808		Ilchester, Somerset
<u>Blended Selection Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>

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Bowland Lancashire cheese with apples, raisins and cinnamon. A very popular cheese with an almost Christmas cake like flavour	1.5kg	Cows, Veg, Past	EN806		Shropshire
Double Gloucester & Onion (Cotswold) Double Gloucester, which has been supplemented with chopped onions and chives for added flavour	1.2kg	Cows, Veg, past	EN801		Gloucester
Classic Five The cheese is made by combining five English cheeses namely, Cheddar, Cheshire, Derby, Double Gloucester and Red Leicester	1.5kg	Cows, Veg, past	EN809		Ilchester
Mexicana® Not for the faint hearted, Mexicana® combines firm Cheddar with an abundance of bell peppers and hot chilli spices	1.5kg	Cows, Veg, past	EN812		Ilchester
Innkeepers Choice Mature Cheddar is blended with tangy pickled onions and a hint of chives	1.1kg	Cows,Veg, Past	EN825		Long Clawson, Nottingham
Char-Coal Deliciously creamy, mature cheddar blended with charcoal.	1kg	Cows,Veg, Past	EN832		
Char-Coal The original briquette version	200g	Cows,Veg, Past	EN833		
Char-coal truckle New round shaped truckle	200g	Cows,Veg, Past	EN914		
White Stilton & Apricot White Stilton is combined with succulent chunks of dried apricots	1.1kg	Cows,Veg, Past	EN821		Derbyshire
White Stilton, Mango & Ginger White Stilton is joined by sweet mango and a hint of warming ginger	1.1kg	Cows,Veg, Past	EN820		Nottingham
Wensleydale & Cranberries Crumbly, creamy Wensleydale combined with the sharp, tangy flavour of juicy cranberries	1.2kg	Cows,Veg, Past	EN816		Dorset
Wensleydale & Ginger Yorkshire Wensleydale combined with Stem Ginger	1.1kg	Cows,Veg, Past	EN817		Yorkshire
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, Past	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, Past	EN826		Nottingham
<u>Goat`s / Sheep`s Cheese</u>					
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
Capricorn Button (Cricket St Thomas goats) 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 (Cricket St Thomas goats) Larger version in a 1kg square shaped cheese	1kg	Goat	EN507		
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
<u>Goat`s / Sheep`s Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
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, Past	EN509		Totnes, North Devon

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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
English Pecorino Supreme champion 2019 @ the British cheese awards	2kg	S, UP, Veg	EN537		White lake
Ribblesdale Honey & Flower logs Fresh goats milk cheese log flavoured with a hint of honey and covered in bright edible flowers	100g	Goat	EN514		
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.	2kg	Goat, Veg, Unpast	EN513		Yorkshire Dales
Ribblesdale Superior This pure white semi-firm goat's cheese is moist and crumbly with a mild nuttiness and just a hint of lemon	2kg	Goat, Veg	EN515		Yorkshire Dales
Rosary Log Rosary is a fresh, creamy goats' cheese with a mousse-like texture and a natural acidity. It is made from pasteurised milk, using a microbial rennet, which makes it suitable for vegetarians.	1kg	Goat, V, P	EN518		Salisbury
Rosary log Garlic & Herb	1kg	Goat, V, P	EN546		
Rosary Button Plain Smaller version of the 1kg log, individually packed	100g	Goat, V, P	EN511		
Rosary Button Herb	100g	Goat, V, P	EN516		
Rosary Button Ashed	100g	Goat, V, P	EN516		
Rosary Goat Ashed log	275g	Goat, V, P	EN530		
Rosary Goat Curd	1kg	Goat, V, P	EN523		
Dazel Ash Goats log with an edible ash rind	220g	Goat, V, P	EN526		
Little Lepe Sister cheese to St Ella but with an edible ashed rind	70g	Goat, V, P	EN536		
St Ella Named after the cheesemakers mum "Stella", this cheese has an ivory white crinkly rind	70g	Goat, V, P	EN525		
Sinodun Hill A ripened goat's cheese pyramid, similar in style to a Pouligny and other French goats cheeses. A light nutty edge with a mousse like texture, will develop blue and grey moulds as it matures.	200g	Goat	EN502		Norton & Yarrow cheese
Rustler From White lake cheese	1kg	Ewes			White lake cheese
Spenwood A hard pressed cheese, matured for 6 months with a natural rind that develops a sweet nutty flavour	2kg	Sheep, Past	EN519		Village maid, Reading
Ticklemore The Sharpham Ticklemore Goat is a pasteurised, semi-hard goat milk cheese made with vegetable rennet.	2kg	Goat, veg, Past	EN527		Totnes, North Devon
Wigmore Wigmore is a soft white-rinded cheese, it has a very creamy texture and wonderfully subtle flavour of caramel and macadamia nuts.	800g	Sheep, Past	EN524		Village maid, Reading
Wigmore Baby	180g	Sheep, Past	EN525		
<u>Scottish</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
Blue Murder Blur Murder is a spicy, sea-salty, ripe and creamy European style blue from Scotland	600g	Cows	SC014		Highland Cheese Company

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Black Crowdie Black Crowdie (or Gruth Dhu) is a soft cream cheese with slightly sour, tangy milky flavour followed by a good kick of spicy pepper	500g 110g	Cows	SC005 SC022		Highland Cheese Company
Caboc Caboc is a Scottish cream cheese, made with double cream or cream-enriched milk. This rennet-free cheese is formed into a log shape and rolled in toasted pinhead oatmeal, to be served with oatcakes or dry toast	110g	Cows	SC007		Highland Cheese Company
Isle of Mull It's a pale ivory colour with a very sharp, fruity tang, thanks to the unusual diet of the cows that eat the fermented grain from the nearby Tobermory whisky distillery.	3kg	Drunk Cows	SC010		Isle of Mull
Lanark Blue Spring cheese will be fresh and sweet with the blue veins providing a light blue flavour while cheese for Christmas/ Burns night will be more powerful becoming more pungent	1.3kg	Ewes, Veg Unpast,	SC011		Errington Cheese
Mull of Kintyre Vintage (now called 1057) Rugged, bold and full of character, our cheddar is slowly aged until perfect, then hand selected by our master cheese graders to ensure its firm body and deep, rounded flavour with nutty, sweet hints – resulting in a distinctive experience that slowly stimulates the different taste sensations	1.25kg	Cows	SC017		Mull of Kintyre
<u>Irish</u>					
Cashel Blue Depending on the age, Cashel Blue texture varies from chalky to soft yellow paste and a characteristic bluish green mould. Young cheeses taste & smell chalky, lactic and mildly blue while the older ones are rich & buttery with a well-formed blue colour. Over 18 weeks of maturing, the cheese takes on a robust flavour and is granular in texture. It is one of the finest blue cheeses that relies on its balance in taste, texture and aroma.	1.5kg	Cows, Veg	IR005		Beechmount Farm
Cooleeney White mould rind. Pale yellow paste, generally with some chalkiness at the centre, when fully ripened the paste is soft and smooth. The cheese is Creamy and buttery with 18iscernible white mushroom notes coming through on the finish, pleasant bitterness	2kg	Cows, Veg, Unpast	IR008		Coleeney Farm
Crozier Blue Crozier Blue has a rich, full and well-rounded flavour. It is gently salty with a distinctly rich creamy texture, offset by a touch of spice	1.5kg	Sheeps, Veg	IR016		Beechmount Farm
Gubbeen Gubbeen Cheese is a surface ripened, semi-soft, cow's milk cheese with a pink and white rind. The flavours are creamy with mushroom and nutty aftertastes	1.5kg	Cows	IR011		County Cork
<u>Welsh</u>					
Gorwydd Caerphilly The cheese is matured on the farm for two months and exhibits a fresh lemony taste with a creamy texture to the outer (known as the "breakdown") and a firmer but moist inner.	4kg	Cows, past	WE001		Weston Super Mare
Monteray Jack A semi soft cheese made from pasteurised cow's milk. Mild and buttery.	2.5kg	Cows, Veg	WE004		
Harlech A strong and creamy Cheddar blended with horseradish and parsley.	1.5kg 150g	Cows, Veg, Past	WE003 WE005		Worcester
Y Fenni A mature cheddar with mustard seeds and real ale.	1.5kg 150g	Cows, Veg, Past	WE008 WE006		Worcester
Tintern A mature, creamy Cheddar blended with onion, fresh chives and shallots	1.5kg 150g	Cows, Veg, Past	WE007 WE010		Worcester
<u>Welsh Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
<u>Snowdonia Cheese Company</u>					
Black Bomber Creamy & smooth extra mature Cheddar loved for its depth of flavour.	2kg	Cows, Veg	WE009		Snowdonia cheese comp

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This cheese marries a delicious rich flavour with a smooth creaminess, lasting long on the palate but remaining demandingly moreish!					
Black Bomber	200g	Cows, Veg	WE017		
Green Thunder It's perfectly balanced flavour allows the mature Cheddar, garlic & herbs to complement without taking over	200g	Cows, Veg	WE019		
Red Devil A classic savoury Red Leicester playfully warmed with a tingling hot chilli hit	200g	Cows, Veg	WE018		
Pickle Power A mature Cheddar with savoury chunks of pickled onion	200g	Cows, Veg	WE020		
Bouncing Berry Mature white Cheddar balanced to perfection with cranberries – deliciously sweet and moreishly creamy	200g	Cows, Veg	WE021		Snowdonia Cheese Company
Amber Mist A mature Cheddar warmed through with a generous splash of Whisky	200g	Cows, Veg	WE022		
Beechwood Smoked A mature Cheddar with smokey mellow notes of Beechwood throughout	200g	Cows, Veg	WE035		
Ruby Mist A mature Cheddar with rich, warming hints of Port and Brandy	200g	Cows, Veg	WE037		
Red Storm Sweet and surprisingly complex flavour – a vintage red with a crystalline nutty texture throughout	200g	Cows, Veg	WE039		
Truffle Trove Enrobed in a white wax, Truffle trove is a combination of Black summer truffles and carefully crafted Extra Mature Cheddar.	150g	Cows Veg	WE046		
Rock Star Rock Star is Snowdonia Cheese Company's first ever cave-aged vintage Cheddar, matured in Welsh slate caverns in the heart of Snowdonia	200g 1.5kg	Cows, Veg	WE031 WE032		
Black Bomber Rarebit Cheese Bake	150g	Cows, Veg	WE054		Snowdonia
Rock Star Fondue Cheese Bake	150g		WE055		
Purple Vale New from Snowdonia Rich and crumbly mature cheddar combined with balsamic red onion chutney and infused with Giusti 3 gold medals balsamic vinegar of Modena	200g		WE016		
Golden Cernarth This washed-rind, semi soft cheese is pungent, savoury-tasting and has a slightly nutty aftertaste. Perfect for baking as each cheese come in its own wooden box.	200g	Cows, Veg	WE036		Caws Cenarth
Perl Wen Perl wen is a creamy brie style cheese, its soft and succulent with a citrus centre	1.3kg	Cows, Veg, Past	WE024		Caws Cenarth
Perl Wen mini	250g	Cows, Veg	WE025		Caws Cenarth
Perl Las Unlike any other blue cheese, strong but delicate, creamy with lovely lingering blue overtones.	2.5kg	Cows, Veg	WE029		Caws Cenarth
Perl Las mini	200g	Cows, Veg	WE027		Caws Cenarth
Perl Las mini	450g	Cows, Veg	WE028		Caws Cenarth
Abaty Brie Caws Penhelyg Abaty is an organic, raw-milk soft cheese very similar to a classic Brie de Meaux. It is made on a very small scale by Roger Yorke in his micro-dairy.	1.6kg	Cows, Veg, Unpast	WE050		Roger Yorke
<u>French</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
Baby Brie A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use	1kg	Cows, Veg	FR002		
Brie 60%	3kg	Cows, veg	FR004		

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Brie de Meaux PASTEURISED SUBSTITUTE A full flavoured AOC brie that ripens from a firm core to smooth, runny, creamy consistency with a deeper flavour and aroma over its life	3kg	Cows, Unpast	FR005		
Brie de Meaux ¼ PASTEURISED SUBSTITUTE	700g	Cows	FR097		
Brie wedges Classic brie that ripens from a firm core to smooth, runny, creamy consistency with a deeper flavour and aroma over its life.	180g	Cows, Veg	FR009		
Brique Brie Creamy brick-shaped brie ideal for slicing throughout its life. A favourite for sandwich makers	900g	Cows, Veg	FR010		
Camembert small boxed – President Brand Bold and rich, yet creamy. Not Vegetarian!	145g	Cows	FR016		
Camembert small Miniature version of a classic Camembert that ripens over its life from a firm core to smooth, runny consistency with a deeper flavour and aroma.	125g	Cows, Veg	FR014		
Camembert Boxed – sharing size Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and very moreish Presented in a wooden box for baking	250g	Cows, Veg	FR013		
Camembert Calvados A traditional farmhouse-made cheese which is produced in several steps; it is first aged as a standard Camembert, the rind is then carefully removed and the cheese is dipped in a Calvados and Cider mixture, and finally it is covered in a fine biscuit crumb. The taste is deliciously fruity, with an apple brandy sweetness that commands the remarkable arc of flavour	250g	Cows, Unpast	FR017		
Queton D` Isigny Camembert Cave aged Camembert is lovingly made and carefully matured so you can enjoy its uniquely rich taste and creamy texture... every time	1kg	Cows, past	FR018		
Bleu D`avergne</b> Aged for a of minimum 4 weeks, by which time the cheese showcases its assertive flavour`s and smooth texture. The rind is moist and sticky unveiling a soft paste with a grassy, herbaceous, and (with age) spicy, peppery, salty, pungent taste.	1.5kg	Cows, unpast	FR020		
Roche Baron / Mont Briac Coated with an edible ash rind, the rich & creamy Roche baron has a characteristic blue flavour while being not very strong or aggressive	600g	Cows or Sheep, Veg	FR021		
Fourme D`ambert Made with the same penicillium roqueforti cultures as Roquefort, air is introduced into the pâte using syringes to encourage the mould to grow. The crust is a mottled, thin dry rind of red or white mould. The texture is creamy, rich and buttery with a mellow, nutty, subtle flavour. It has an aroma of the cellar in which it is aged	2kg	Cows, Unpast	FR022		
Roquefort Societe Société® Roquefort has an ivory-coloured paste with emerald-green veining and a creamy, moist texture. Its rich, intense sheep milk flavour balances the blue mould aroma creating the magic taste that has made Roquefort famous around the world.	1.5kg	Ewes, Unpast	FR023		
Roquefort Papillion This exceptional Roquefort PAPILLON is characterised initially by its white paste and the generous streaks of intense blue in its broad and numerous cavities. In the mouth, its rich and flexible texture develops a delicious fondant accompanied by a typical balanced and long-lasting taste	1.5kg	Ewes, Unpast	FR025		
Roquefort Unbranded Roquefort cheese is moist and breaks into little pieces easily. Genuine Roquefort is rich, creamy and sharp, tangy, salty in flavour	1.5kg	Ewes, Unpast	FR024		
Roquefort Wedges	100g		FR026		
<u>French Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
Saint Agur Saint Agur is a unique combination of smooth, creamy texture with salty and tangy taste, though not as salty as traditional blue cheese. It is more rich and buttery with a subtle spicy taste	2.2kg	Cows, Veg	FR027		
Saint Agur wedges	100g	Cows, Veg	FR028		

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French Brie with Truffles Boxed French brie with a truffle centre (1/4 of a whole wheel)	900g	cows	FR132		
Beaufort A firm, raw cow's milk cheese associated with the gruyère family. An Alpine cheese, it is produced in Beaufort, which is located in the Savoie region of the French Alps	2kg	Cows, veg	FR030		
Banon The cheese is wrapped in a case of chestnut leaves, held in place with raffia. Banon is aged for a minimum of two weeks. As it ages further, the soft & sticky cheese develops blue and gray moulds on and under the leaves, leading to a strong and intense flavour.	100g	Goats, Unpast	FR031		
Brebis (Fleur De Marquis) The rind of the cheese is smooth, revealing a pate that is pale yellow, soft and thick. It is the perfect choice if you desire something that is creamy and rich with a strong, powerful taste balanced by earthy undertones. The cheese requires a very short maturation period	300g	Sheep's, Unpast	FR035		
Brillat Savarin A matured Brillat-Savarin has a typical white, bloomy rind with an interior paste that is buttery-white in colour. The texture is dense, moist, and slightly chalky with enough lusciousness and creaminess for a triple cream cheese. Flavours are of butter, salt and cream with hints of mushroom, nuts and truffles	500g	Cows, past	FR036		
Brebirousse D` Argental A delightfully soft sheep's milk cheese with an orangery-red rind and a deep rich flavour.	1kg	Sheep's, Veg, Past	FR108		
Cantal A semi-Hard cheese which is fresh, sweet, milky in flavour with a light hint of hazelnut, and vanilla.	3kg	Cows	FR043		
Chaource Chaource is a soft cheese made from cow's milk in the village of Chaource, France. It has a soft-ripened, creamy and a little bit crumbly texture	350g	Cows, Unpast	FR038		
Chaumes Chaumes has got an aromatic soft golden rind and a pale yellow, creamy pate. The smooth, supple and rather springy texture is complemented by the rich, intense and full bodied flavour of the cheese. Its taste can be described as complex, leaving behind a smooth and hazel-nutty aftertaste	2kg	Cows, Unpast	FR040		
Comte Block Has a complex, nutty and caramelized flavour. It goes well as a fondue cheese. It can also be grated, chunked or melted	2kg	Cows, Unpast	FR042		
Comte Farmhouse (prestige) 18 months matured A French cheese produced in the Jura Massif region of Eastern France. This hard ripened cheese is made from raw milk and has been matured for 18-24 months. It has a smooth and nutty flavour with a velvet finish	3kg	Cows, Unpast	FR041		
Comte farmhouse 24 month matured	1.7kg	“ “	FR053		
Delice de Bourgogne Delice de Bourgogne is a French classic triple crème cheese, The cheese is made by blending full fat cow's milk with crème fraîche to create an incredibly delicious soft cheese with a rich flavour and a smooth, melt-in-the-mouth texture	2kg	Cows	FR095		
Emmenthal Specially developed for sandwiches	2kg	Cows, Veg	FR044		
Epoisse Epoisses, an unpasteurised washed-rind cow's milk cheese, The aroma is matched by the wickedly strong, strangely meaty taste. The fine textured paste melts in the mouth, with a mixture of salt, sweet metallic and milky flavours	250g 125g	Cows, Unpast	FR045 FR046		
<u>French Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
Gaperon Gaperon is a cow's milk cheese flavoured with cracked peppercorns and garlic. It has a fluffy coat and is shaped into a dome	350g	Unpast	FR048		
Langres	180g	Unpast	FR051		

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Soft washed-rind cheese, tangy with a strong penetrating bouquet. Made with unpasteurised cow's milk. Drum shaped with a dip in the reddish orange coloured cheese so one can put wine in the dip					
Liverot It has a strong flavour and a heavy mouth feel and spicy finish	250g	Cows, Unpast	FR055		
Morbier The cheese has an ivory colour, and it is a bit soft and fairly elastic. It gets immediately identified because of its black layer of tasteless ash, which separates horizontally in the middle	1.5kg	Unpast	FR057		
Munster Has a very soft, smooth paste which is slightly sticky and sweet with the flavour of rich milk. When young, the rind is orange-yellow which darkens to an orange-red with maturity. A ripe Munster smells very strong	125g	Past, cows	FR058		
Munster	800g	Past, cows	FR060		
Coeur de Neufchatel Heart Neufchatel has a soft and slightly crumbly texture, a slightly salty taste finished with a sharp bite – and an aroma of mushrooms coming through. Visually it has similarities with Camembert – a dry, white and edible rind	200g	Unpast	FR050		
Ossau Iraty Beneath its amber, mold-dappled rind lies an ivory paste that is both slightly granular and very rich, boasting toasted wheat aromas and nutty, grassy-sweet flavours	4kg	Sheeps	FR062		
Pierre Robert Cheese is matured for longer than Brillat Savarin to produce a full meltingly rich, smooth, buttery flavoured product that you know is not going to be good for the waistline	500g	Cows, Unpast	FR065		
Pont L'evêque	1.7kg	Cows,UP	FR068		
Pont L'evêque This cheese has a slightly mouldy aroma with an open, springy texture. During maturation the pate is repeatedly washed in a brine and cider solution. Pont l'Eveque when cut has a glistening appearance due to the richness of the milk and is dotted with small holes. It has a savoury piquant taste with a trace of sweetness and a robust tang on the finish	220g	Cows, Unpast	FR067		
Raclette Raclette is a semi-hard cheese made on both sides of the French and Swiss Alps It has a very distinctive pleasant, aromatic smell with a creamy texture, similar to Gruyere cheeses, which does not separate even when melted. The flavour can vary from nutty, slightly acidic to milky	1.5kg	Cows, Unpast	FR075		
Raclette sliced (pre packed)	250g	cows	FR134		
Rambol inc Nuts Soft creamy cheese topped with walnuts	2kg	Cows, Veg	FR074		
Reblochon A classic cheese with a terracotta coloured rind and a soft, smooth texture with a nutty after taste	250g	Cows, Unpast	FR076		
Reblochon Semi-soft washed rind cheese has a creamy texture and distinctive aroma but a mild tangy flavour	470g	Cows, Unpast	FR077		
Roule Herb Made with pasteurised cow's milk, the cheese is easily recognizable due to the distinctive swirl pattern	800g	Cows	FR079		
Saint Marcellin St. Marcellin is similar to Banon but creamier and more forceful in flavour. Each cheese is supplied in its own ceramic pot as it is traditionally heated and served warm	80g	Cows	FR084		
<u>French Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
Tomme de savoie Tomme de Savoie is a semi-soft, pressed cheese with a pliable and firm texture. It has numerous irregular "eyes" spread throughout the ivory-coloured paste. The flavours are of grass, nuts and rusticity. Expect some tangy, slight citrus and mushroom notes underlined by odours of cave	2kg	Cows, thermised	FR086		

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Vacherin Mont D`or</b> Few things in life are as delectable or as comforting! Mont d`Or full bodied aroma has a hint of fermentation which soon gives way to a host of associations such as spruce potatoes or mushrooms. Its taste is soft and creamy and has a rich earthy flavour which evokes the forests of the Haut-Doubs where it is produced	3kg	Cows, Unpast	FR088		
Vacherin Mont D`or</b> Mont d`Or is shaped in cloth-lined moulds and encircled with a strip of spruce bark. The curd is left to age on spruce planks for three weeks during which time it is turned and rubbed with salt water each day. It undergoes its final ripening in a spruce box which is slightly smaller than it should be so that the cheese rises above the brim. A seasonal cheese available from September to March.	500g	Cows, Unpast	FR089		
Valencay Valencay is an unpasteurised goats-milk cheese. Its rind has a rustic blue-grey colour which is made by the natural moulds. The rind is then are darkened by dusting charcoal powder	200g	Goats, Unpast	FR106		
Crottin With a young fresh taste these trays of 12 small drum shaped pasteurised goats milk cheeses are vac packed to retain their freshness and lemony flavour	12x 60g	Goats, past	FR103		
French Gruyere King cut French gruyere	1.7kg	cows	FR112		
French Gruyere wedges	200g	Cow`s	FR137		
Sliced Emmental	150g	Cow`s	FR138		
Sliced Gouda	150g	Cow`s	FR141		
Sliced Edamer	150g	Cow`s	FR142		
Grated Emmental	150g	Cow`s	FR139		
Emmental wedges	220g	Cow`s	FR140		
Comte Wedges (pre packed) 12 months matured	200g	cows	FR136		
<u>European</u>					
Goat log The most popular goat cheese in Europe. Smooth and creamy with mild caprine flavours. Extremely versatile for both table and cooking use The shell pack acts as a micro cave to optimise ripening and minimise dessication.	1kg	Goats, Veg	SP012		
<u>Spanish</u>					
Garrotxa Garrotxa is a semi-firm cheese aged for 75 days. The full-bodied cheese is rich in flavour with a soft paste and a moist, creamy, yet almost flaky, texture. It is covered by a velvety grey mould coating that lends it a woody aroma.	1kg	Goats	SP025		
Mahon & Mahon Mini Mahón cheese is a soft to hard white cheese made from cow's milk, named after the natural port of Mahón on the island of Minorca off the Mediterranean coast of Spain	3kg	Cows	SP003		
	750g		SP017		
Manchego The flavour of this Spanish Manchego cheese is slightly acidic, strong and tasty that becomes spicy in long cured cheeses. It has a nice and unique aftertaste provided by Manchego sheep's milk.	1.5kg / 3kg	Past ewes	SP004		
	250g		SP001		
<u>Spanish Cont...</u>					
	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
Aged Manchego Aged for 18 months	1.5kg / 3kg	Past ewes	SP011		
Pre Packed Aged Manchego wedges Aged for 18 months	200g		SP009		

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Pico`s Blue (Valdeon) A smooth, creamy blue cheese made in Northern Spain with a mix of cows and goats milk and wrapped in Maple leaves	2.5kg	Cows, Goats, Unpast	SP005		
Sheeps cheese with Truffle Infused with Black truffles	680g	Sheep`s	SP022		
Spanish truffle infused brie	1kg		SP041		Seasonal
Spanish truffle infused brie	200g		SP040		Seasonal
<u>Swiss</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
Appenzella Appenzeller® is one of Switzerland's supreme cheese specialties. It obtains its uniquely spicy taste from the loving application of the mysterious herbal brine, the composition of which is a closely guarded secret	1.5kg	Cows, Unpast	SW003		
Emmenthal Block Emmenthal has a Savory but mild taste. It is medium hard and is generally enjoyed cold, cut into pieces or slices	1kg	Cows, Unpast	SW004		
Gruyere King Cut Block Aged for a minimum of five months with a flavour profile that develops as the cheese continues to mature under the watch of skilled affineurs, this cheese has a firm yet pliant texture and flavour notes of candied walnuts, dried fruit and spice.	1kg	Cows, Unpast	SW006		
Cave Aged Gruyere An epic Gruyère. The very best cheese is selected at three months to cure in the Kaltbach caves, where it is nurtured through a proprietary curing method for more than 300 days to develop the hallmark brown rind. Robust and deeply full flavoured with balanced undertones of fruit and nuts and occasional crystallization	2kg	Cows, Unpast	SW002		
Tete de Moine Tête de Moine, literally monk's head, is a cylindrical semi-hard smear cheese that weighs around 800 grams and has a very fine dough that melts a little in the mouth. It is not cut, but shaved into thin, twirly rosette shaped slices using a special knife such as the "Girolle	900g	Cows, Unpast	SW008		
Kaltbach Alpine Creamy Semi-hard cheese made from cow's milk with added cream, matured for 4 - 5 months. Wonderful creamy smooth texture with mature, slightly sweet flavour.	2kg / 4kg	Cows, Past	SW011		
<u>Dutch</u>					
Edam Round Edam Mild has a mild and creamy texture and is a favourite in homes across the world. When the cheese matures, it acquires a stronger flavour.	1.9kg	Cows	DU002		
Gouda A traditionally produced young Gouda from the Netherlands. Made using pasteurised cow's milk, is mild and smooth in flavour with a semi-firm, creamy texture	4kg	Cows, past	DU006		
Old Amsterdam A smooth, waxy textured, slightly granular Dutch Gouda that is well matured for around 18+ months. The resulting cheese has a deep, lingering mellow flavour with hints of caramel and marmite on the palate	1.5kg	Cows	DU011		
<u>Dutch Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
Maasdammer It ripens faster than other Dutch cheeses, being ready in four to 12 weeks. The outside shell of the cheese has smooth, waxed yellow or naturally polished rind similar to Gouda. Inside the pate is a semi-firm, pale yellow with big eyes. It has a creamy texture and a sweet, buttery, nutty taste with a fruity background.	2.5kg	Cows	DU012		

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Goat Gouda Mild goat cheese made of 100% goat milk	4kg	Goats, Past, Veg	DU007		
Gouda with Cumin	2/4kg	CVP	DU008		
Prima Donna	2kg		DU017		
<u>Norwegian</u>					
Gjetost No traditional Scandinavian breakfast would be complete in Norway without this sweet semi-hard, tasting of fudge with a mild savoury flavour red cheese. The texture may be hard or soft but it always has an unmistakable sweet, almost fudgy caramel taste	250g	Mixed Milk,	NO001		
Gjetost	1kg		NO002		
Gjetost Blue (EKTE) A full fat whey cheese made from a blend of goats whey, milk and cream	500g	Goats	NO006		
Jarlsberg Jarlsberg is a mild, semi-soft cow's milk cheese of Norwegian origin. Beneath the yellow-wax rind of Jarlsberg is a semi-firm yellow interior that is buttery, rich in texture with a mild, nutty flavour. It is an all-purpose cheese, good for cooking as well eating as a snack	1.5kg	Cows,	NO003		
<u>Italian</u>					
Asiago Asiago is an Italian cow's milk cheese that can assume different textures, according to its aging, from smooth for the fresh Asiago to a crumbly texture for the aged cheese, the flavour of which is reminiscent of Parmesan	2.5kg	Cows, Unpast	IT001		
Bel Paese Buttons (36x28g)	28g		IT002		
Dolcelatte A blue veined Italian soft cheese. The cheese is made from cow's milk, and has a sweet taste. Its name translates from Italian to 'sweet milk' in English	1.5kg	Cows	IT005		
Pecorino Moliterno (truffle pecorino) This luxurious and holiday party-worthy pecorino is aged for six months before earthy black truffle is added to the mix. The result is a visually stunning cheese that manages to taste even better than she looks.	1.3kg	Ewe's, Unpast	IT043		
Umbriaco drunken cheese, soaked in red wine in large barrels.	1.5kg	Cows	IT047		
Fontal Similar in style to Fontina, Fontal is a pressed uncooked pasteurised cow's milk cheese with a brushed rind. Semi firm yet creamy in texture has a mild nutty flavour with easy smooth melting properties.	2.5kg	Cows	IT007		
Italian Fiordilatte Pizza Mozzarella	2.5kg		IT003		TOO
Gorgonzola Dolce It has a white or pale yellow, buttery and melty paste speckled with a homogeneous distribution of blue coloured veins. The rind is compact, rough, hard and grey/pinkish in colour but not edible. Flavours are not very assertive but sweet, mild with notes of sour cream and lactic tang	1.5kg	Cows, Past	IT009		
Mountain Gorgonzola A classic cow's milk cheese produced in the mountains of Italy using ancient-traditional methods. This Gorgonzola has a rich, slightly salty flavour with a sharp-peppery finish, having a dense, straw-coloured paste with blue-green veins	1.5k	Cows, Past	IT010		
<u>Italian Cont...</u>		<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Provenance</u>
Mascarpone Lovingly made in Lombardy from good quality milk this is the softest, smoothest and creamy sweet mascarpone that will guarantee a perfect tiramisu every time. It is also perfect for cakes for use in sauces and for filling pasta	2kg 500g 250g		IT012 IT013 IT014		
Mozzarella (Galbani) Block	1kg	Cows, Veg	IT015		

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A fresh mozzarella log that is easy to slice and serve, making it ideal for salads, sandwiches and pizzas					
Mozzarella (Latbri) Block	1kg	Cows, Veg	IT016		
Mozzarella Ball Lightly salted. Delicate, white and creamy. It is best eaten as soon as you open the package to get most of its freshness. It has a semisoft, elastic texture and is drier and not as delicately flavoured as its buffalo counterpart.	125g	Cows, Veg	IT017		
Mozzarella Buffalo PDO A fresh mozzarella made with buffalo milk, for a more distinctive and authentic flavour. Ideal as a tasty main meal, or as an ingredient in hot or cold dishes	125g	Buffalo, non veg	IT019		
Mozzarella Buffalo Vegetarian	125g	Buffalo	IT018		
Burrata di Puglia Fresh Italian cheese made from mozzarella and cream, the shell is solid mozzarella while the inside contains both mozzarella and cream, giving it an unusual, soft texture. Also available in 50g mini balls x 3	125g 3x50g	Cows, past & Non Veg	IT028 IT006		
Burrata – Smoked & Truffle 2 new varieties including smoked and truffle infused	125g	""	IT038 IT049		
Mozzarella Pearls (Bocconcini) 1kg bag & 150g Doy Packs Fresh and delicately flavoured, add to pasta sauces or salads (1kg tray of 8g balls)	1kg 125g	Cows, Veg	IT021 IT039		
Mozzarella Smoked (Scarmoza) Scamorza is an Italian, spun paste cow's milk cheese belonging to the pasta filata family. Shaped similar to a provolone in pear shape, it is available in many other forms as well. A semi-soft white cheese with a texture comparable to that of a firm, dry Mozzarella	250g	Cows, Veg	IT022		
Grana Padano Grana Padano is a hard, slow-ripened, semi-fat cheese from Italy, comparable to Parmigiano Reggiano or "parmesan" cheese	1kg	Cows, UP	IT023		
Grana Padano	200g		IT024		
Reggiano (15 or 24 matured) Parmigiano Reggiano® is made with raw milk — using the same traditional methods that were 'round since the world was flat — and aged at least 15 months for intense, complex flavours. Nutty, sweet, grassy, creamy, fruity	1kg 2kg 200g	Cows, Unpast	IT025 IT045 IT026		
Padano Shavings	1kg		IT027		
Grated Grana Padano Supplied finely grated in bag	1kg 100g		IT030 IT050		
Pecorino Romano Pecorino Romano is one of most widely used, sharper alternatives to Parmesan cheeses. Because of the hard texture and sharp & salty flavour, Pecorino Romano is an excellent grating cheese over pasta dishes, breads and baking casseroles. Although, the use of the cheese is limited because of its extreme saltiness	1.5kg 150g	Sheep's	IT032 IT011		
Provolone Provolone Dolce, which is aged for 2-3 months, has a pale yellow to white colour and sweet taste	1kg	Cows	IT040		
Ricotta Very versatile: you can use it to season pasta dishes, as an alternative to the main course, or in combination with other ingredients to produce deserts	250g 1.5kg	Cows	IT034 IT035		
Taleggio Taleggio is a semisoft, washed-rind, smear-ripened Italian cheese that is named after Val Taleggio. The cheese has a thin crust and a strong aroma, but its flavour is comparatively mild with an unusual fruity tang	2kg	Cows	IT036		
<u>Greek</u>					
Feta Cubes Cheese is cut into equally sized cubes, ready to use for Greek salads. The most practical solution for restaurants.	800g	Mixed Milk, Veg	GR005		
Feta Block	900g	Sheep's	GR002		

The Cheese Man

Yamas! Feta is so deliciously creamy, because unlike other feta cheeses, this one is made from 100% sheep's milk. With a slightly tangy taste and crumbly texture, this feta is ideal in salads and pasta					
Feta Portion	200g		GR003		
Halloumi Halloumi is especially tasty when served warm, thanks to its high melting point and firm texture, making it delicious grilled, baked, fried or barbequed!	250g	Mixed Milk, Veg	GR004		
Halloumi Sliced	1kg		GR007		
Halloumi Block	1kg		GR010		
<u>German/Austrian</u>					
Cambazola Cambazola is a triple cream, brie-style blue cheese, The cheese, a cross between Camembert and Gorgonzola, is creamy, moist and rich like a Camembert with the sharpness of Gorgonzola	2kg	Cows, Veg	GE002		
Cambazola Mini	150g		GE003		
Smoked Cheese log Processed cheese from Austria with a synthetic light smoked flavour, ideal as a breakfast cheese	2.7kg	Cows	GE004		
Montagnolo Montagnolo Affine is a surface-ripened, triple cream blue veined cheese made by Käserei Champignon, Lauben / Allgäu, Germany.	2kg		GE008		
Grand Noir Grand Noir is extremely creamy soft cheese that melts in the mouth instantly. This amazing cheese is aged in the waxy black mantle that gives a distinctive flavour to it.	2kg	Cow's Veg, Past	GE009		
Champignon Brie A double cream brie with bits of mushroom through the paste	2kg	Cow's, Veg			
<u>Danish</u>					
Danish Blue Wedge	100g		DA002		
Danish Blue Round Danish Blue cheese has a fine, nutty, blue aroma with hints of marzipan overlaid on a sourdough flavor, creating a soft and elegant bitterness	3kg	Cows, veg	DA003		
Havarti Havarti is a mild and aromatic cheese with just a hint of tanginess. Soft and creamy, its taste develops more character as it matures.	2kg	Cows, Veg	DA010		
Mozzarella Block A processed version of the classic Italian cheese, made in Denmark	2.3kg	Cows, Veg	DA006		
Mozzarella portion	200g		DA007		
<u>Sliced Cheese</u>					
All sliced 1kg packs come with 50 slices at 20 grams each slice.					
Mature Cheddar Slices	1kg	Cows, veg	SL001		
Emmenthal Slices	1kg	Cows, veg	SL007		
Mozzarella Slices	1kg	Cows, veg	SL008		
Monterey Jack Slices	1kg	Cows, veg	SL009		
Applewood Slices Perfect for burgers (30 slices per pack)	750g	Cows, veg	SL010		
Mexicana Slices Perfect for burgers (30 slices per pack)	750g	Cows, veg	SL011		
Sliced Burger Cheese (112 slices per pack)	1.4kg		SL012		
<u>Grated Cheese</u>					
Mild White	2kg	Cows, Veg	GT001		
Mature White	2kg	Cows, Veg	GT006		
Mozzarella/Cheddar Mix (80% Mozzarella 20% Cheddar)	2kg	Cows, Veg	GT007		
Mozzarella 100%	2kg	Cows, Veg	GT008		

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Red Cheddar	2kg	Cows, Veg	GT010		
Cubed Mozzarella 10mm	2kg	Cows, Veg	GT013		
Somerset Fiordilatte Mozzarella bulk (Brue Valley) 19x265g balls x 5 packs	25kg		EN371		
British Fiordilatte Napoli Cut	2kg	Cows, Veg	GT014		
<u>Soft Cheese</u>					
Cottage Cheese	2kg 250g	Veg	SO005 SO004		
Crème Fraiche	2kg	Veg	SO007		
Crème Fraiche (Normandy, France)	20cl		SO017		
Crème Fraiche (Normandy, France)	1kg		SO008		
Full Fat Soft Cheese	2kg 200g	Veg	SO009 SO021		
Set Soured Cream	2.0kg	Veg	SO011		
Cottage Cheese	250ml	Veg	SO004		
Philadelphia	1.6kg	Veg	SO016		
Philadelphia	165g	Veg	SO013		
Greek Style Yoghurt	5kg	Veg	SO023		
Greek Yoghurt	1kg		SO020		
Cows Curd	1kg		SO002		
<u>Cream</u>					
Buttermilk	1ltr		CR002		
Double Cream	2ltr		CR004		
Clotted Cream	1kg		CR013		
Clotted Cream	100g		CR016		
<u>Mayonnaise</u>		<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Provenance</u>
The Cheese Man Real Mayo (free range eggs)	10ltr		MA009		
The Cheese Man Real Mayo (free range eggs)	5ltr		MA010		
Locally Produced seeded Cracker (Rag Nordic wafers – see local products for description)	150g		WA040		
<u>Millers Damsel</u>					
Wheat wafers	125g		WA002		
Three Seed Wafers	125g		WA006		
Charcoal Wafers	125g		WA007		
Buttermilk Wafers	125g		WA003		
Three Nut Wafers	125g		WA004		
Three Fruit Wafers	125g		WA002		
Fire Crackers	100g		WA010		
Water Seaweed crackers	100g		WA011		
Earth Crackers	100g		WA012		
Ale Wafers	100g		WA013		
<u>Millers Damsel Cont...</u>		<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Provenance</u>
Cranberry & Raisin Toasts	100g		WA032		
Plum & Date Toasts	100g		WA032		
Fig & Sultana Toasts	100g		WA032		

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Best of millers selection pack (3 varieties)	350g		WA001		
GLUTEN FREE Charcoal wafers	110g		WA020		
GLUTEN FREE Cranberry & Raisin Toasts	100g		WA033		
<u>Peters Yard</u>					
Sourdough crispbread original	105g		WA024		
Sourdough crispbread spelt & fig	100g		WA025		
Sourdough crispbread Rosemary & Sea salt	90g		WA		
Sourdough crispbread charcoal & rye	90g		WA027		
Sourdough crispbread selection pack 3 varieties including original, charcoal & spelt & poppy seed	265g		WA		
Sourdough crispbread original large with hole	350g		WA029		
Sourdough crispbread original medium size	200g		WA030		
Sourdough crispbread original medium size with Hole	145g		WA026		
<u>Stockton`s Oatcakes</u>					
Thick Oatcakes	200g		WA016		
Thin Oatcakes	100g		WA019		
<u>Butter</u>					
Goat Butter	250g x 10		BU019		
Unsalted Butter	250g		BU003		
Slightly Salted Butter	250g		BU004		
Butter Portions 6.2g x 100 Arla Individual foil wrapped butter portions	6.2g x 100		BU008		
Butter Portions 6.2g x 150 Lakeland Individual foil wrapped butter portions	6.2g x 150		BU007		
Netherend butter rolls (British)	250g		BU028		
Netherend butter portions 15gx100 (British) English made table butter portion, will look good on any table with a traditional creamy butter taste. Presented in a gold foil wrap (round)	100x 15g		BU027		
Bungay butter Bungay Raw Butter is the UK's only raw farmhouse butter produced by using a lactic culture. Roll or boxed	200g		BU016		Too order only
Sussex Southdown Butter Rolls Unsalted	200g		BU012		
Sussex Southdown Butter Rolls Salted	200g		BU011		
Sussex Southdown Butter Tubs Unsalted / Salted	2kg		BU010		
Southdown butter portions Individual butter dishes	15g x100		BU013		
<u>Dips</u>					
Houmous	1kg		DI005		
Retail pots houmous	300g		JO014		
Retail pots spicy houmous	300g		JO015		
Taramasalta	1kg		DI003		TOO
Tzatziki	1kg		DI004		TOO
Guacamole (frozen product)	1kg		DI001		
<u>Charcuterie</u>					
	<u>Size</u>		<u>Code</u>		<u>Provenance</u>

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<u>Continental</u>					
Mortadella Sliced (Corte Buona)	100g		CH070		Italy
Speck Sliced (Corte Buona)	80g		CH071		Italy
Spinata Romana sliced (Corte Buona)	80g		CH072		Italy
Antipasto misto (Italian tapas selection) (Corte Buona) Salami, Coppa, Prosciutto	70g		CH073		Italy
Milano Salami	2.5kg		CH001		
Napoli Salami	1.5kg		CH003		
Danish Salami	1.8kg		CH005		
Chorizo vela	1kg		CH006		
Chorizo Sarta (horse shoe)	200g		CH007		
Cooking Chorizo (Rosario) Also available in mini links retail packs	1kg 300g		CH008 CH002		
Chorizo Grill (bbq range) 4 varieties available in a retail package: classic, inferno, mediterranean, Arizona & wine	150g	New size	CH063		
Peppered Salami Block	1.6kg		CH010		
Hungarian Salami	1kg		CH004		
Nduja	400g		CH055		
Nduja Retail	125g		CH056		
Meats Tapa's Selection Chorizo, Lomo, Serrano	150g		CH014		
Sliced Chorizo	250g		CH017		
Sliced Chorizo	100g		CH018		
Diced Chorizo	1kg		CH044		
Sliced Lomo	80g		CH019		
Sliced Milano	80g		CH022		
Sliced Milano	500g		CH020		
Sliced Napoli	80g		CH023		
Prosciutto ham Too order only	5.5kg		CH028		
Sliced Prosciutto	500g		CH029		
Sliced Prosciutto	80g		CH030		
Serrano Block	2kg		CH026		
Sliced Serrano	500G		CH032		
Sliced Serrano	100G		CH031		
Chorizo Con Vino (red wine flavoured)	200g		CH009		
<u>Cooked ham</u>					
	<u>Size</u>		<u>Code</u>		<u>Provenance</u>
Plain Ham Joint (KENT)	2.5kg		CH033		
Honey Roast Ham (KENT)	2.5kg		CH034		
Smoked Ham Joint (KENT)	2.5kg		CH035		
Sliced Gammon Ham	500g		CH036		
Sliced Honey Roast Ham	500g		CH037		
<u>Cooked ham Cont...</u>					
	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
Ready to Cook Gammon	10kg		CH038		
Ready to Cook Gammon Smoked	10kg				
Ham on the Bone	6kg		CH041		

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<u>Assorted Meats</u>					
Stirchley Back Bacon Smoked	2.27kg		ME006		
Stirchley Back Bacon Unsmoked	2.27kg		ME007		
Stirchley Smoked Streaky Bacon	2.27kg		ME001		
Sliced Bresaola	70g 500g		ME01 ME017		
Doreens Black Pudding A unique triangular shaped (baked not boiled) black pudding stick.	1kg		ME082		
Black Pudding Sticks	1kg		ME008		
Black Pudding Ring	500g		ME009		
Cooked Beef	2kg		ME012		
Corned Beef Tin	3kg		ME021		
Sliced Corned Beef	500g		ME022		
Grumpy Pigs Cooked Beechwood Streaky Bacon	1kg		ME029		
Grumpy Pigs Cooked Beechwood Back Bacon	1kg		ME023		
Sliced Cooked Chicken Fillets (frozen) 5mm strips	2.5kg		ME061		
Cooked Chicken Fillets whole (frozen)	2.5kg		ME055		
Garlic Sausage	1kg		ME025		
Liver Sausage	1kg		ME030		
Mortadella	3kg		ME032		
Sliced Mortadella	250g		ME034		
Pancetta Block	2kg		ME035		
Sliced Pancetta	250g		ME036		
Pastrami Block	1.5kg		ME039		
Shaved Pastrami (Kent)	500g		ME041		
Sliced Salt Beef	500g		ME067		
Sliced Pepperoni	1kg		CH012		
Premium Italian Sliced Pepperoni (Napoli)	1kg		CH013		ITALIAN
Speck	1.5kg		ME044		TOO
Tuna in Brine	1.8kg		ME045		
Tuna Pouch	1kg		ME046		
Turkey Breast Boneless Voly	3kg		ME049		
Sliced Turkey (too order only)	500g		ME053		
<u>Chutneys/Sauces/Jellies</u>					
	<u>Size</u>		<u>Code</u>		<u>Provenance</u>
Et Voila Cranberry Sauce	2x2kg		CT001		
Snowdonia Chutney Available in the following varieties: Balsamic caramelised onion, Fig & Apple, Spiced Tomato & Vodka, Pear with Date & Cognac, Rhubarb & Gin.	100g x 12		CT008 CT009 CT010 CT011		
Snowdonia Chutney catering tubs Available in Balsamic Onion or Fig & Apple	1kg		CT014 CT015		
Snowdonia Hot Honey Available in 2 sizes	114g 1kg		CT013 CT016		
<u>Pates</u>					
	<u>Size</u>		<u>Code</u>		<u>Provenance</u>
Ardennes Brussels Garlic Chicken Liver 1kg loaf shaped, ideal for slicing	1kg		PA002 PA003 PA005 PA001		

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Duck & Orange	1kg		PA004		
Game pate 1kg loaf shaped, ideal for slicing. Available in Wild Boar, venison or Pheasant	1kg		PA013 PA011 PA015		
Le Noireau Campagne Pate in a Ceramic Bowl	2.2kg		PA007		
Apple Shaped Ceramic Bowl Pate covered with sliced apples	1.5kg		PA008		
Individual Pate Available in Brussels, Ardennes, Duck & Orange or Mushroom	175g		PA010		
<u>Gourmet products</u>	<u>Size</u>		<u>Code</u>		<u>Provenance</u>
Extra Virgin Olive Oil	500ml		GO002		
Extra Virgin Olive Oil	5ltr		GO003		
Pomace Olive Oil	5ltr		GO004		
Sunflower Oil	5ltr		GO005		
Sunblush Tomatoes ®	500g		GO010		
Sunkissed Tomatoes	1kg 300g		JO001 JO011		
Sundried Tomatoes Tub	2.5kg		JO003		
Sundried Tomatoes Dry	1kg		GO012		
Anchovy Fillets	1kg		GO014		
Arborio Rice	1kg		GO017		
Artichokes grilled Halves (Tray)	2kg		GO020		
Artichoke Hearts Tin	390g		GO021		
Baby Figs in Syrup	1.2kg		GO091		
Balsamic Glaze	250ml		GO024		
Balsamic Vinegar	5ltr		GO022		
Balsamic Vinegar	500ml		GO023		
Borettane Onions (in Balsamic Vinegar)	2.6kg		GO025		
Caperberries	1kg		GO026		
Capers	1kg		GO028		
Lilliput Capers	1kg		GO029		
Chestnuts whole	200g		GO096		
Cold pressed rapeseed oil (Mellow Yellow)	5ltr		LO901		
Cooking White Wine	5ltr		GO074		
Cooking Red Wine	5ltr		GO073		
Cornichons	1kg		GO037		
Garlic Puree	1kg		GO032		
Gherkins (Pickled Chip shop style)	2.6kg		GO034		
Honey	2kg		GO180		
Jalapeno Sliced Red	2.7kg		GO043		
Jalapeno Sliced Green	2.7kg		GO043		
Liquid Whole Egg (22 Eggs)	1kg		GO058		
Liquid Egg White (33 Whites)	1kg		GO057		
<u>Gourmet products Cont....</u>	<u>Size</u>		<u>Code</u>		<u>Provenance</u>
Liquid Egg Yolk (66 Yolks)	1kg		GO056		
Maldon sea Salt	250g		GO044		
Maldon Sea salt	1.4kg		GO045		
Maldon Smoked Sea Salt	500g		GO055		
Mushrooms (Mixed Dried Oyster, Porcini & Shitake)	400g		GO047		

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Mustard Wholegrain	5kg		GO049		
Mustard Dijon	5kg		GO048		
Pesto green	900g 300g		JO004 JO008		
Pesto red	900g 300g		JO002 JO009		
Quails Eggs	12`s		GO059		
Fruit Purees Most if not all flavours available on request, please ask? Prices vary depending on flavour	1kg				
Quince Paste	800g		GO061		
Quince Paste	200g		GO062		
Roasted Red Peppers Tin	2kg		GO063		
Saffron	1g		GO189		
Vanilla Bean Paste One teaspoon is equivalent to 1 Vanilla pod.	120g		GO185		
Vanilla Pods	100g		GO070		
Vine Leaves	400g		GO071		
Vine Leaves	2kg		GO072		
Malt Vinegar	5ltr		GO068		
White Wine Vinegar	5ltr		GO082		
Red Wine Vinegar	5ltr		GO083		
Truffle Olive Oil (infused)	250ml		GO069		
Roquito Drop Peppers	2kg		GO142		
Roquito Drop Peppers	793g		GO177		
White truffle & Porcini Cream	50g		GO132		
Black Truffle & Mushroom Salsa	80g		GO133		
Truffle Honey	170g		GO086		
Pork Scratchings Pub favourite in a big 5kg bag	5kg		ME064		
<u>Gourmet Chocolate</u>					
Callebaut Chocolate Dark 70%	2.5kg		SA001		
Callebaut Chocolate Dark 53%	2.5kg		SA002		
Callebaut Chocolate Milk	2.5kg		SA003		
Callebaut Chocolate White	2.5kg		SA004		
Stewart Arnold Chocolate Dark 55%	10kg		SA011		
<u>Stuffed Vegetables</u>					
African Sweet Pepperdews stuffed with Cream Cheese	2kg		VE008		
Red Bell (Hot) Peppers stuffed with Cream Cheese	2kg		VE002		

The Cheese Man

<u>Olives</u>					
Black Pitted Olives Tin	2kg		OL003		
Green Pitted Olives Tin	2kg		OL004		
Kalamata Stone in Tubs	2kg		OL006		
Kalamata Pitted Tubs	2kg		OL008		
Queen Green Olives	2kg		OL011		
Queen Green Pitted Olives	2kg		OL015		
Queen Black Olives	2kg		OL010		
Queen Black Pitted Olives	2kg		OL014		
Sliced Black Olives	2kg		OL001		
Sliced Green Olives	2kg		OL002		
Nocellara Del Belice (stone in) From Castelvetrano the best Sicilian Green Nocellara del Belice Olives.	3kg 5kg	Drained weights	OL013		
			OL012		
Herbs de Provençal Dry cured black olives in herbs	3kg		OL016		
Chilli Olives Mixed Queen Olives in Oil Marinade & Whole Chilli's	2.5kg 300g		JO007 JO012		
Sundried Olives Mixed Queen Olives in Oil Marinade with Sundried Toms and Rosemary	2.5kg 300g		JO006 JO013		
<u>Med foods Range</u> All Ambient storage retail packs	<u>Size</u>		<u>Code</u>		<u>Provenance</u>
Sweet Stuffed Peppers	280g		MED01		
Sundried Tomatoes with herbs	280g		MED02		
Mixed Olives with Sundried tomatoes	280g		MED03		
Mixed olives with Cheese	280g		MED04		
Olives with Oregano	160g		MED05		
Olives with Lemon & Oregano	160g		MED06		
Olives with Red Peppers & Garlic	160g		MED07		
<u>Sapori D`italia Olives</u>	<u>Size</u>		<u>Code</u>		<u>Provenance</u>
Boscaiola Marinated large green pitted olives	3kg		OL100		
Kalamata Marinated black pitted olives	3kg		OL101		
Mistoliva Marinated Mixed black and green pitted olives, perfect all rounder	3kg		OL102		
Aglioliva Large green pitted olives stuffed with Garlic	3kg		OL105		
<u>Nuts & Bar Snacks</u>					
Dry Roasted Peanuts Signature blend of peanuts dry roasted to perfection.	1kg 50g		NU024 NU008		
Jalapeno & Lemon Nuts Luxurious mix of cashews & peanuts roasted in honey and seasoned with zesty lemon & spicy, smoky jalapeno.	1kg 45g		NU002 NU009		
Salt & Pepper Nuts	1kg		NU003		

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Signature blend of peanuts & cashews roasted in honey and seasoned with black pepper & sea salt.	45g		NU010		
Roasted Salted Cashews Signature blend of Cashews roasted to perfection.	1kg 45g		NU025 NU011		
Pretzels with Sea Salt A great healthy alternative snack.	400g 25g		NU006 NU013		
Smoky Almonds Sweet & smoky with a satisfying crunch – incredibly addictive!	1kg 45g		NU007 NU014		
Summer Truffle Almonds	1kg 45g		NU023 NU028		
Crunchy Chilli Corn	600g 33g		NU026 NU027		
Black Pepper Sesame Crackers	400g 25g		NU012 NU029		
Ground Almonds	1kg		NU015		
Walnuts Halves	1kg		NU016		
Roasted Hazelnuts	1kg		NU017		
Flaked Almonds	1kg		NU018		
Broken Cashews	1kg		NU019		
Pistachios (shell on)	1kg		NU020		
Pine Nuts	1kg		NU021		
Pistachios (shelled) green kernals	1kg		NU022		
<u>Dairy Free Alternative range</u>					
Vegan range now available from the Cheese Man					
Dairy Free Cheddar style block (Violife)	2.5kg		DF001		
Creamy Sheese Cheddar style spread	255g		DF002		
Greek style block Sheese	180g		DF008		
Grated mozzarella style Sheese	180g		DF010		
Grated Mozzarella style Sheese catering bag	2kg		DF013		
Vegan Applewood Block	200g		DF017		
Vegan Applewood Sliced	200g		DF018		
Violife Prosociano (parmesan style)	150g		DF021		
Kinda Blue Spirulina	120g		DF060		
Kinda Chilli	120g		DF061		
Kinda Farmhouse	120g		DF062		
Kinda Garlic & Chive	120g		DF063		
Kinda Smoked	120g		DF064		
Kinda Summer Truffle	120g		DF065		

Dairy Free Alternatives





As the van sales service is quite unique and our vehicles can only carry a certain number of products, we recommend the way to get the best use of our service is to phone your order in the day before your delivery.

This way you can inform us of anything you definitely require when your salesperson arrives. You can always add additional items.



A creative team of three sausage musketeers, all with a passion for the finer things in life, making inspired charcuterie on the South East coast.

Our process begins by sourcing the best produce we can find, this means high welfare, free range, local and happy animals.

From the outset we've been conscious of how we could have our products in a marketplace without the use of single use plastics. It has been a personal mission and we are pleased to say that all our products are packaged in biodegradable and ocean friendly materials and are working on our entire process to be as planet friendly as possible.

Rebel Price List

Product	Size	Product Code
Brighton Salami	55g sliced	RE010
Brighton Salami	125g mini stick	RE006
Hunter Salami	55g sliced	RE011
Hunter Salami	125g mini stick	RE003
Saucisson	55g sliced	RE012
Saucisson	125g mini stick	RE007
Chorizove	55g sliced	RE013
Chorizove	125g mini stick	RE008
Noix Ham	55g sliced	RE014
Air Dried Ham	55g sliced	RE016
Brighton Collar	55g sliced	RE015
Rebeloni	55g sliced	RE020
Salami Taormina	55g sliced	RE031
Salami Cuvee	55g sliced	RE032
Beer Sticks	500g	RE021
Beer Sticks	90g	RE027
Do Ya!	100g	RE005
Chefs Pack	80g (4 meats sliced)	RE019
Whole Salami`s	500g-1kg	-
Whole Muscle Joints	500g-1kg	RE028

Rebel will always have limited Edition salami and meats available throughout the year, please ask to see what the current specials are.

All products delivered in biodegradable / recyclable packaging

Knepp Estate Charcuterie Range

	<u>Knepp Estate</u>	<u>size</u>	
KN001	Longhorn Salami	50g	
KN002	Spiced Loin	50g	
KN003	Chorizo Picante	50g	
KN004	Longhorn Bresaola	50g	
KN005	Juniper Collar	50g	
KN006	Fennel Salami	50g	
KN007	Sharing Pack (4 meats)	80-90g	
KN008	Foodservice pack (any 1 meat) *	100g	
KN009	Foodservice Pack (any 2 meats) *	200g	

***To order only**

Knepp Estate Charcuterie

This great range of charcuterie is made in small batches in-house using ethical, sustainable beef from their rewilding project and pork from like-minded producers who really care about the planet, people and animals.



The Cheese Man

Auntie Val's							
Chutneys	Size		Size		Size		Size
Just Pickle			6 x 210g				12 x 42g
Mild Mango Chutney			6 x 210g				
Old Fashioned Apple			6 x 210g				
Piccalilli			6 x 210g				
Sussex Spicy			6 x 210g		3kg		12 x 42g
Burger Relish			6 x 210g				
Cranberry Sauce			6 x 200g				
Christmas Fig (Seasonal from Oct)			6 x 210g				
Mulled Wine (Seasonal from Oct)			6 x 210g				
Preserves	Size		Size		Size		Size
Apple Pear & Cinnamon	6 x 340g		6 x 227g				
Apricot & Amaretto	6 x 340g		6 x 227g				
Blackcurrant Extra	6 x 340g		6 x 227g		3kg		
Blueberry & Raspberry	6 x 340g		6 x 227g				
Damson Extra	6 x 340g		6 x 227g				
Gooseberry & Elderflower	6 x 340g		6 x 227g				
High Dumpsie Dearie	6 x 340g		6 x 227g				
Luxury Strawberry	6 x 340g		6 x 227g		3kg		12 x 42g
Raspberry Extra	6 x 340g		6 x 227g		3kg		
Rhubarb & Ginger Extra	6 x 340g		6 x 227g				
Seriously Ginger	6 x 340g		6 x 227g				
Strawberry & Vanilla	6 x 340g		6 x 227g				
Plum	6 x 340g		6 x 227g				
Marmalades	Size		Size		Size		Size
Blood Orange	6 x 454g		6 x 227g				
Chocolate Orange	6 x 454g		6 x 227g				
Dark Thick Seville	6 x 454g		6 x 227g				
English Breakfast	6 x 454g		6 x 227g				
Grapefruit	6 x 454g		6 x 227g				
Lemon	6 x 454g		6 x 227g				
Lemon & Elderflower	6 x 454g		6 x 227g				
Lemon & Lime	6 x 454g		6 x 227g				
Liquorange	6 x 454g		6 x 227g				
Mandarin	6 x 454g		6 x 227g				
No Bits Seville	6 x 454g		6 x 227g				
Orange & Blueberry	6 x 454g		6 x 227g				
Orange & Cider	6 x 454g		6 x 227g				
Orange & Ginger	6 x 454g		6 x 227g				
Orange & Whiskey	6 x 454g		6 x 227g				
Root Ginger & Seville	6 x 454g		6 x 227g				
Seville	6 x 454g		6 x 227g		3kg		12 x 42g
St Clements	6 x 454g		6 x 227g				
Stem Ginger Thick cut Seville	6 x 454g		6 x 227g				
Thick Cut Seville	6 x 454g		6 x 227g				



Chutneys	Size		Size		Size	
Ale Chutney	6 x 355g		1kg			
Cheeseboard	6 x 345g		1kg		12 x 42g	
Chilli	6 x 325g		1kg			
Farmhouse Pickle	6 x 315g		1kg			
Onion	6 x 335g		1kg			
Caramelised Onion		Coming Soon		Coming Soon		
Red Onion	6 x 330g		1kg			
Plum	6 x 330g		1kg			
Piccalilli			1kg			
Spiced Apple	6 x 325g		1kg			
Spicy mango	6 x 300g		1kg			
Tomato Chutney	6 x 325g		1kg			
Cranberry (Seasonal from Oct)			1kg			
Christmas (Seasonal from Oct)	6 x 300g		1kg			
Fig Chutney (Seasonal from Oct)	6 x 330g		1kg			
Mulled Wine Chut (Seasonal from Oct)	6 x 330g		1kg			
Preserves	Size		Size		Size	
Jumbleberry	6 x 230g		1kg		12 x 42g	
Raspberry	6 x 230g		1kg		12 x 42g	
Strawberry	6 x 230g		1kg		12 x 42g	
Marmalades	Size		Size		Size	
Orange	6 x 355g		1kg		12 x 42g	
Lemon & Lime	6 x 360g					
Lime	6 x 350g					
St Clements	6 x 360g					
Orange & ginger	6 x 360g					
Three fruit	6 x 350g					
Whiskey	6 x 350g					
Christmas Marmalade (Seasonal from Oct)	6 x 230g					
Brandy Marmalade	6 x 355g					

Pie, Quiches & Savoury lines Available to Order

**Order in advance please (Monday by 10am for Wednesday / Thursday),
(Wednesday by 10am for Friday) or (Friday by 10am For Monday / Tuesday).**

Savoury Pies 11"

Steak & Kidney		PI201
Steak, Ale & Mushroom		PI202
Steak & Stilton		PI203
Steak, Onion & Guinness		PI204
Lamb & Rosemary		PI205
Chicken, Leek & Bacon		PI206
Chicken & Mushroom		PI207
Mushroom, Leek & Spinach		PI208
All Flavours Available as Individual Pies boxed in 12`s		PI209



Quiches 11" – Shortcrust Pastry Base, Finest & Freshest Ingredients

Cheese & Onion		PI301
Quiche Lorraine		PI302
Stilton & Broccoli		PI303
Spanish (Mixed Peppers)		PI304
Tomato & Basil		PI305



Special Quiches 11"

Crispy Bacon & Mushroom		PI306
Ricotta, Spinach & Mushroom		PI307
Rocket Mushroom & Pesto		PI308
Roasted Mediterranean Vegetable		PI309
Caramelised Red Onion & Goats cheese		PI310
All Flavours Available as Individual quiches boxed in 10`s in 3 sizes:		
Starter Quiche 8.5cm x 10		PI321
Cocktail Quiche 7cm x 10		PI322
Individual Quiche x 10 (4 inch)		PI323



Pie, Quiches & Savoury lines Available to Order

Order in advance please

Savoury

Sausage Rolls Jumbo (Box of 12)		PI211
Sausage Rolls 6 Inch (Box of 12)		PI212
Cocktail Sausage Rolls (box of 48)		PI213



Scones – Generous Size – Hand Rolled – Hand Cut

Cheese Scones (Box of 18)		PI220
Sultana Scones (Box of 18)		PI220
Plain Scones (Box of 18)		PI221



Great served with Fresh BV Clotted Cream & Local Jam!

Also available:

Cakes, Traybakes, Cheesecakes, Tarts, Fruit Pies, Chocolate Fudge, Shortbread & Individual deserts.

Gluten Free and Vegan options also available.

Please get in touch and ask for more details on range available.



BV Dairy products are made using milk sourced daily from Red Tractor accredited farms within a 25 mile radius of the production facility ensuring freshness beyond comparison. Regularly winning acclaim at prestigious dairy events, BV Dairy take pride in the quality and recognition of their products. Listening to customers and striving to meet expectations – in both existing and new products – helps us to achieve a high level of customer satisfaction.

All BV Dairy products are processed and manufactured to rigorous food safety standards. Products are packed and supplied chilled in convenient size pots, bottles, containers as appropriate.

The Cheese man are proud stockists of the BV Dairy Range

Soft Cheese

BV Dairy's pioneering Ultra Filtration (UF) process produces a full range of soft cheeses ranging from 46% Cream Cheese through 28% Full Fat and 12% Medium Fat to our incredibly well flavoured, 4% Low Fat varieties.



Crème fraîche

A 'cultured' product with its origins in France, BV Dairy Crème Fraiche is offered with 'set', 'stirred' and 'reduced fat' options. This product is ideal in luxury sauces, in dips or as a creamy accompaniment to desserts, etc.



Set Soured Cream

BV Dairy Soured Cream has a thick consistency and is used as a topping, salad dressing and can be added in baking to cakes, cookies, scones and American style biscuits. It is also a favourite for 'cooling' pepper-hot tacos, nachos and burritos from the Tex-Mex ranges.



Also Available from BV Dairy via The Cheese Man:

Greek style yoghurt, Buttermilk, Fromage Frais, Mascarpone, Ricotta, Quarg, Natural yoghurt and the Award winning Dorset Clotted Cream.



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All BV Dairy products are processed and manufactured to rigorous food safety standards. Products are packed and supplied chilled in convenient size pots, bottles, containers as appropriate.

Produced since 1958, BV Dairy Dorset Clotted Cream is our original product – and we think we have just about perfected it!! Having won many awards, it is an indulgent product with the traditional crust (Available in 454g and 1kg trays).



Available from The Cheese Man

Hand-Raised & Gourmet Pies

All products are expertly baked to order, to guarantee freshness

Pre Orders required with 1 weeks notice

Shelf life minimum 7 days – dependant on delivery day

Ask for details before ordering!

Slicing Pies

Gala Pie (pork & egg) 12"

£19.95 each

Ascot Pie 12" (pork)

£19.50 each



Gourmet Selection

Pies in cases are sold unwrapped

Small Pork Pies 2"x12

Pork & Egg Pie 454g x 6

Chicken & Ham 880g x 5

Chicken & Ham 420g x 6

Pork & Blue Cheese 880g x 5

Pork & Blue Cheese 420g x 6

Turkey, Ham & Cranberry 880g x 5

Turkey, Ham & Cranberry 420g x 6

Pork & Cheese & Pickle 880g x 5

Pork & Cheese & Pickle 420g x 6

Duck with Marmalade 880g x 5

Duck with Marmalade 420g x 6

Gourmet Selection cont.

Pies in cases are sold unwrapped

Game Pie 880g x 5

Game Pie 880g x 1

Individually wrapped

Game Pie 420g x 6

Game Pie 420g x 1

Individually wrapped

Large Cutting Pies

Game Pie 4lb

Pork, Turkey, Ham & Cranberry Pie 4lb

Pork, Cheese & Pickle Pie 4lb

Pork & Apple Pie 4lb

Pork, Chicken & Stuffing Pie 4lb

Pork, Chicken & Ham Pie 4lb

Hand Raised & Uncured

Small pork pies 2.5" x 10

Large Pork pies 3.5" x 6

Buffet Pork Pie x 30



Scotch Eggs

Scotch Eggs 6 pack

Scotch Eggs 12 pack (Ind Wrapped)

Delivery will be made on your normal delivery day(s),

The Cheese Man

The Cheese Man

Terms & Conditions of Sale

In these Conditions of Sale all references to the "Company" are to The Cheese Man and all references to the "Customer" are to the person, firm or company on whose behalf the order is given.

Prices are correct at time of notification. However due to market and exchange rate fluctuations they may change without prior notice.

All orders are accepted on the understanding that charges will be made at prices current at the time of delivery.

Delivery shall be deemed to have taken place when the goods have been delivered to the address agreed between the customer and the company.

Claims for shortages, damages or unsatisfactory condition should be made at the time of delivery or within 24 hours of delivery.

Payment methods are Cash, Cheque, Credit or Debit Card or BACS Transfer.

Please note that a fee of £10 will be charged for any cheque that requires re-presentation and a fee of £20 for any cheque returned unpaid.

Once a cheque has been returned unpaid only cash (not a cheque) on delivery is acceptable

Payment of monthly accounts is due on or before the end of the following month following the invoice date. (i.e. July invoices are payable by the end of August)

If any accounts exceed these terms we reserve the right to withdraw the account facility until payment is brought up to date.

The Cheese Man reserves the right to suspend supplies should payment terms not be adhered to.

All goods shall remain the property of the company so long as any monies are owing to them, but the risk therein shall pass to the purchaser at the time of delivery.

For further information

Tel 01273 412444

Sales & Orders
Accounts

enquiries@thecheeseman.co.uk
accounts@thecheeseman.co.uk

Bank Details
The Cheese Man Limited
Account 71369032
Sort Code 401401

[Privacy Policy](#)

This notice tell you what to expect in relation to ‘Personal Data’ about you or your company we have collected, handled, processed and stored by us governed by the General Data Protection Regulations (GDPR) and the Data Protection Act 2018.

What is Personal Data?

‘Personal Data’ means any information relating to an identified or identifiable natural person (‘data subject’); an identifiable natural person is anyone who can be identified, directly or indirectly from that data. Identification can be by the information alone or in combination with other information that is within our possession, control or from other information to which we legally have access to.

How do we collect Personal Data information?

To ensure data is accurate we prefer to collect the information we need directly from you. We will usually do this:

If you visit our website.

If you complete an online form.

When you contact us for any reason via email or telephone.

When you start to do business/trade with The Cheese Man

If you provide us with your business card.

When you apply for job opportunities on our website.

If you visit our premises.

What Information do we collect?

The information we collect may vary based on what services and information we provide to you. Typically we need:

Your name, job title, email, address and contact number so we know who you are and what services you require from us.

For enquiries we may require your contact details (telephone number and/or email address) in order to respond to your enquiry or order.

We may gather information when you visit our website, such as which pages you visit or how long you spend reading a particular page.

We collect personal information on job application forms such as your name, address, work history, qualifications and references; along with any other information which you choose to supply us with on your CV.

We adhere to all of the principles of the GDPR including data minimisation.

In order to keep everyone safe we use CCTV on our premises which will monitor your activities and movements in certain areas.

We keep a record of the events you attended and emails we send you, and may even track whether you receive or open them so we can make sure we are sending you the most relevant information.

You may refuse to provide us with some or all of your personal information however this might restrict how we interact with you.

The data and information held within a job application or CV will be used to make a job offer to the applicant.

How do we use your information?

We use your data to:

Provide you with the services you want, such as account statements

Tell you about changes in our services or new services or products we feel would be beneficial to you.

Invite you to business events.

Look after your relationship with us, including:

Seeking your views on any service or products we provide you.

Dealing with any problems, enquiries, or complaints you may have.

Resolving queries on invoicing or payment.

Keeping our records accurate and up to date.

Complying with any legal or contractual obligations we may have.

Measuring the effectiveness of the website.

Enabling you to apply online for jobs and keep you informed on the progress of any job application you have made.

We may capture your images on CCTV.

Unless required by law data will be held for 12 months or 6 months for job applications.

Who else may have access to your Data?

Licensed credit reference agencies, if an account facility is required.

Product and service providers whom we may be contractually obligated to engage with us on your behalf

Insurance providers and intermediaries that are engaged to mitigate risks to our business.

Other 3rd parties, based upon our 'legitimate interests' as a business, examples may include, data centres that securely store your information, Banks that require relevant personal data in order to fulfil, on our behalf, our obligations to you.

Any statutory, governmental or regulatory body that requests Personal Data and that we are obliged by Law or regulation, to provide.

How do we protect your Personal Data?

The Cheese Man aim to protect your Personal Data, and complies with its obligations under the GDPR, by:

Keeping Personal Data up to date;

Only storing information in secure locations;

Destroying information that is no longer relevant or out of date;

Not collecting or retaining unnecessary or excessive amounts of data;

Protecting Personal Data from loss, misuse, unauthorised access and disclosure;

Ensuring that appropriate technical measures are in place to protect Personal Data.

Ensuring that we undertake suitable due diligence checks on 3rd parties who have a legal basis for Processing Personal Data.

For any further information, updates or concerns with regards to your Personal Data, please contact us at

dataprotection@thecheeseman.co.uk

Tel 01273 412444