

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.	2.6kg	Cows, Past, Veg	LO106	Alsop & Walker, East Sussex
Mayfield Swiss Pre-Pack	300g		LO113	
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.	2.5kg	Cows, Past, Veg	LO101	Alsop & Walker, East Sussex
Sussex Blue Pre-Pack	300g		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	130g		LO109	
Sussex Camembert Pre-Pack	130g		LO110	
Sussex Crumble 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.	2.5kg	Cows, Past, Veg	LO108	Alsop & Walker, East Sussex
Sussex Crumble Pre-Pack	300g		LO114	
Sussex Farmhouse A very rare Dutch type cheese, only made by a few cheese makers in Holland and now in the UK. A semi hard cheese with a nutty flavour. Excellent for grilling and melting. The cheese can be matured from 6 weeks up to 3 years and is excellent on a cheese board.	2.6kg	Cows, Past, Veg	LO111	Alsop & Walker, East Sussex
Lord London 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
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.	1.9kg	Cows, Past, Veg	LO239	High Weald, West Sussex
Brighton Blue Pre-Pack	130g		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.	2kg	Sheep, Past, Veg	LO202	High Weald, West Sussex
Duddleswell Pre-Pack	130g		LO203	
Duddleswell Smoked A hard pressed cheddar-like cheese with a natural rind, a smooth creamy texture with a delicious nutty taste. Traditionally smoked over oak shavings.	2kg	Sheep, Past, Veg	LO204	High Weald, West Sussex
Duddleswell Smoked Pre-Pack	130g		LO205	
Medita Block Another Sussex version of a famous Mediterranean cheese made in the traditional way with sheep milk and matured in brine for 3 months. It is a soft crumbly cheese with a distinct, sharp, fresh flavour.	1kg	Cows, Past, Veg	LO201	High Weald, West Sussex
Medita Pre-Pack	130g		LO208	
Ricotta Pre-Pack	130G		LO214	
Ricotta Block A fresh, low fat soft cheese. It is a versatile cheese and works well in both sweet and savoury dishes from cheesecakes to baked pasta dishes.	1KG	Sheep, Past, Veg	LO238	High Weald, West Sussex
Forresters Smoked Traditionally smoked over oak shavings.	2Kg		LO211	

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Forresters A full fat semi-hard Un-pressed cheese with a creamy slightly squidgy texture not dissimilar to Gouda. Made by hand with an attractive basket weave rind from pasteurised organic cow milk. It's matured on the farm for over 3 months to produce a natural coloured rind, a creamy flavour and a delicious bite.	2Kg	Cows, Past, Org, Veg	LO209		High Weald, West Sussex
Forresters Pre-Pack	130G		LO210		
Brother Michael A washed rind cheese, which is carried out by washing a 6 week matured Saint Giles cheese in brine and special cheese cultures several times a week for four weeks. This process creates the lovely orange - pink colour on the sticky cheese surface and the distinctive sticky pungent aroma.	1.6KG	Cows, Past, Veg	LO207		High Weald, West Sussex
Brother Michael Pre-Packs	130G		LO206		
Sussex Marble A continental style, semi soft creamy cheese derived from Saint Giles, infused with Garlic and Herbs.	2KG	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.	2KG	Cows, Past, Veg	LO227		High Weald, West Sussex
Sussex marble Pre-Pack	130G		LO230		
Sussex Chilli marble Pre-Pack	130G		LO228		
Slipcote Button Plain	100G	Sheep, Past, Veg, Org	LO217		High Weald, West Sussex
Slipcote Button Garlic & Herb	100G	Sheep, Past, Veg, Org	LO217		High Weald, West Sussex
Slipcote Button Pepper	100G	Sheep, Past, Veg, Org	LO217		High Weald, West Sussex
Slipcote Button Basil	100G	Sheep, Past, Veg, Org	LO217		High Weald, West Sussex
Slipcote Log (Garlic or Plain) A soft cheese with a light, creamy and fluffy texture and a slightly sharp refreshing flavour. The name 'Slipcote' 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.	1KG	Sheep, Past, Veg, Org	LO218		High Weald, West Sussex
Tremains Cheddar This organic 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.	1.5KG	Cows, Past, Veg, Org	LO222		High Weald, West Sussex
Tremains Cheddar Pre-Pack	130G	Cows, Past, Veg, Org	LO221		High Weald, West Sussex
Saint Giles Pre-Pack	130g		LO220		
Saint Giles Saint Giles, made with Organic 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, Org	LO219		High Weald, West Sussex
Sister Sarah A mild semi soft cheese made in the dairy with Goat milk. The goat milk is supplied to us by small herd of goats, from a farm in Kent. Although not organic, the goats are free to graze the pastures during the summer, and fed a diet of hay in the winter, when they remain in the buildings out of the weather. "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	130g		LO216		
Sussex Halloumi Pre-Pack	130g		LO213		

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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
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		
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.	600g	Sheep, Veg, UnPast	LO303		Golden Cross, East Sussex
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 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	500g		LO413		
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	1.2Kg	Cows, Veg, UnPast	LO414		Traditional Cheese, East Sussex
Broadoak A traditionally made cheddar in a cloth bound truckle. Full flavour that comes back at you. Matured for a minimum 9 months.	3.2Kg	Cows, Veg, UnPast	LO402		Traditional Cheese, East Sussex
Broadoak Pre-Pack	300g		LO403		
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	300g		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.	2Kg	Sheep, Veg, UnPast	LO411		Traditional Cheese, East Sussex
Lord of the Hundreds Pre-Pack	300g		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 6-8 months.	4Kg	Cows, Veg, UnPast	LO407		Traditional Cheese, East Sussex
Olde Sussex Pre-Pack	300g		LO408		
Sussex Scruppy 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. Not to be compared with cheaper blended cheeses. Matured for 3-4 months.	2Kg	Cows, Veg, UnPast	LO409		Traditional Cheese, East Sussex
Sussex Scruppy Pre-Pack	300g		LO410		
Stonegate Stonegate is a very versatile soft, fresh cheese, delicate and creamy and slightly zesty, with only a hint of fresh goats milk.	200g	Cows, Veg, UnPast	LO401		Traditional Cheese, East Sussex
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, Org, Past	LO703		Goodwood Farm, West Sussex

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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, Org, 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.	700g	Cows, Veg, Past	LO501		Bookham Harrison, West Sussex
Twineham Pre-Pack 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 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. It is great with apples and pears; its long taste profile works well with pickles and is great for whenever you're cooking. It adds a sublimely creamy taste when grated over pasta. Endowed with superb meltability, Charmer on toast is simply divine!	1Kg	Cows, Veg, Past	LO505		Bookham Harrison, West Sussex
Sussex Charmer As above but in a 200g cube	200g		LO503		Bookham Harrison, West Sussex
Sussex Charmer 500g oblong	500g		LO504		
Sussex Charmer Grated Too order only	2Kg		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.	250g		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

