

## The Cheese Man

<u>English</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
<b>Appledore</b> Originally made in Ormskirk, West Lancashire, this blend of creamy Lancashire cheese and apple flakes rolled in cinnamon is surprisingly moreish.	1.2kg	Cow`s, Veg, Past	EN002		Ormskirk, West Lancashire
<b>Bath Soft</b> This square cheese is soft and yielding with a white bloomy rind, once cut into it reveals an ivory coloured interior. The flavour is mushroomy and creamy with a hint of lemons. It comes wrapped in parchment paper with a red wax seal.	225g	Cows, Org, Veg,	EN004		Bath soft cheese company
<b>Baron Bigod</b> 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. The cheese is matured for up to 8 weeks and it comes in 2 sizes.	1kg	Cows, unpast	EN204		Fen Farm, Suffolk
<b>Baron Bigod Baby</b>	250g		EN206		
<b>Barkham Blue</b> Made in a 1kg ammonite shaped round, it is covered in an attractive natural mould ripened rustic rind. The deep yellow moist interior is spread with dark blue – green veins. It has a rich blue taste, smooth buttery texture with a melt in the mouth flavour, without the harshness associated with some blue cheese.	900g	Cows, Veg, Past	EN001		Two hoots cheese, Reading
<b>Barkham Blue Baby</b>	300g		EN174		
<b>Blue Monday</b> Named after the New Order hit, Blue Monday is made by Shepherd`s Purse, under licence from Alex James, formerly Blur`s bassist. It is a complex creamy cheese with bold cracks & streaks of blue. Spicy, steely & sweet.	700g	Cows, Veg, Past	EN014		Yorkshire
<b>Cropwell Bishop Stilton</b> 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
<b>Cropwell Stilton Baby</b>	2.25k		EN012		
<b>Best Blue Stilton</b> Selected Blue stilton	2/4/8 kg	Cows, Veg, Past	EN007		Nottingham
<b>Colston Basset</b> 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
<b>Blue Stilton Pre-pack</b>	150g		EN013		
<b>Beauvale</b> Beauvale is perfect for both Stilton fans, and those of you that prefer a milder blue flavour. It`s perfect on a cheeseboard served with crackers, bread or fruit. Or tastes just as wonderful melted in pasta or on grilled meat. And it makes a great addition to a salad or dressing too.	700g/ 1.7kg	Cows, Past	EN160		Nottingham
<b>Blacksticks Blue</b> A Soft blue veined cheese with a distinct amber hue	2.5k	Cows, Veg, Past	EN016		Lancashire
<b>Burwood Bole</b> Burwood Bole is an unpasteurized cow`s milk cheese made in a log shape. It is made at Chalke Valley Cheese by myself and matured in my washed rind room in Child Okeford.	300g	Unpast, Veg, Cows	EN169		Chalke valley cheese, Dorset
<b>Barbers 1833 Cheddar</b> A deliciously creamy cheese with both savoury and naturally sweet notes. Aged for 24 Months	1.2kg	Cows, Veg, past	EN019		Barbers, Somerset
<b>Coastal Cheddar</b> 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
<b>Coloured Cheddar</b>	5kg	Cows,Veg,P	EN021		Somerset

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<b>Barbers mature Cheddar</b> A good quality block cheddar from Somerset made by Barbers	5kg	Cows, Veg,Past	EN022		Somerset
<b>Cheddar Mature unbranded</b>	5kg	Cows,Veg,P	EN023		Varies
<b>Cheddar Mild unbranded</b>	5kg	Cows,Veg,P	EN025		Varies
<b>Barbers Mellow Cheddar</b> A good quality mild cheddar made by Barbers	5kg	Cows,Veg,P	EN026		Somerset
<b>Haystack Tasty Cheddar</b>	5kg	Cows,Veg,P	EN029		Somerset
<b>Barbers Vintage Cheddar</b>	5kg	Cows,Veg,P	EN030		Somerset
<b>XXX Strongman Cheddar</b>	5kg	Cows,Veg,P	EN031		Yeovil
<b>Black wax Maryland Cheddar Truckle</b> Maryland Mature cheddar in a black wax	900g	Cows,Veg,P	EN100		Somerset
<b>Godminster Cheddar</b> A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014	2kg	Cows, Org, Veg	EN907		Bruton, Somerset
<b>Godminster Cheddar</b>	400g		EN908		
<b>Godminster Cheddar</b>	200g		EN911		
<b>Godminster Cheddar Heart</b> A Heart shaped deliciously creamy vintage organic cheddar in Godminster distinctive burgundy wax.	400g		EN909		
<b>Godminster Cheddar Heart</b>	200g		EN910		
<b>Westcombe farmhouse Cheddar</b> Westcombe Cheddar has a deep complex flavour with a mellow lactic tang and long notes of citrus, hazelnut and caramel. The texture is structured and firm, with a smooth breakdown that keeps the flavours lingering on your palate. This cheese is often called a 'five mile Cheddar', as you're still tasting it five miles down the road!	3kg	Cows, Unpast	EN156		Evercreech, Somerset
<b>Keens Farmhouse Cheddar</b> Traditionally handmade cheddar with a super crumbly texture	3kg	Cows, Veg, Unpast	EN035		Wincanton, Somerset
<b>Quickes Farmhouse Mature</b> 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	3kg	Cows, Past	EN038		Exeter, Devon
<b>Quickes Farmhouse Extra Mature</b> Matured to perfection for 18-21 months	3kg	Cows, Past	EN039		Exeter, Devon
<b>Cheddar Gorge Mature</b> The only Cheddar produced within the village of Cheddar in Somerset. Good stout cheddar with distinctive savoury tang.	3kg	Cows, Unpast	EN917		Cheddar, Somerset
<b>Greens farmhouse Cheddar</b> A medal winner made by the Green family at the foot of the Glastonbury Tor. Rich, full-bodied with a lingering finish	3kg	Cows, Org, Unpast	EN034		Glastonbury, Somerset
<b>Montgomery</b> 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.	3kg	Cows, UnPast	EN041		Somerset
<b>Wokey Hole Cave Aged Farmhouse Cheddar</b> Wokey Hole Cave Aged Cheddar is a traditional PDO cheddar made on the Ashley Chase Estate in the heart of West Dorset. The Cheddars are then taken to the Somerset Caves to mature naturally in an environment which ensures they remain mouthwateringly moist and packed full of the distinctive, earthy and nutty flavours of the Caves.	3kg	Cows, Past,	EN144		West Dorset
<b>Wokey Hole Cave Aged Farmhouse Cheddar</b>	800g		EN142		

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<b>Wookey Hole Cave Aged Farmhouse Cheddar</b> Pre packed for Retail purposes	200g		EN143		
<b>Celtic Promise</b> 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
<b>Applebys Farmhouse Cheshire</b> A moist and crumbly cheese with a clean and zesty on the tongue followed by a rich mouth-watering finish, which you can enjoy in your mouth long after you have tasted the cheese	2 kg	Cows, Unpast	EN045		Shrewsbury, Shropshire
<b>College White with Truffles</b> College White is a brie type white mould cheese made in the UK to the specifications and exclusively for the Oxford Cheese Company Ltd. When the cheese is ripe, it develops a very strong flavour and develops a creamy consistency reminiscent of Chaouche	250g	Cows, Past	EN145		Oxford Cheese Company
<b>Cornish Yarg</b> 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
<b>Cornish Yarg Baby</b>	1kg		EN052		
<b>Red Waxed Heart</b>	400g	Cows,	EN044		Ford farm
<b>Wild Garlic Yarg</b> 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		
<b>Cornish Blue</b> 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
<b>Cumberland Smoked</b> This cloth-bound cheese, naturally smoked over Cumbrian oak with a smooth texture and no hint of dryness	2kg	Cows, Veg, Unpast	EN147		Thornby Moor Dairy, Carlisle
<b>Cornish Kern</b> 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.	3.2kg	Cows, Past, Veg	EN042		Lyther dairy, Cornwall
<b>Fowlers Derby Sage</b> 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
<b>Devon Blue</b> An excellent blue cheese with a moist, slightly crumbly texture	1.5kg	Cows, Veg,Unpast	EN055		Totnes, Devon
<b>Dorset Red Smoked</b> 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
<b>Dorset Blue Vinny</b> This delightful, slightly crumbly blue cheese has a pleasantly soft taste. Made from semi-skimmed milk, it's also low in fat.	3kg	Cows, Veg, Past	EN057		Sturminster Newton, Dorset
<b>Double Gloucester Traditional</b> Traditionally made cloth bound double Gloucester	1.2kg	Cows, Past	EN059		
<b>Elmhirst</b> 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

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<b>Finn</b> A triple-cream cheese, a classic of the French Parisian style. Extra cream is added to the milk before making the Finn cheese, ensuring it has a rich, delectable flavour and smooth texture	200g	Cows, Unpast	EN061		Herefordshire
<b>Francis</b> Francis is a washed rind cheese, washed in a traditional French culture. The young fresh cheeses are matured for 8-10 weeks in my specialised temperature and humidity controlled maturing rooms in Child Okeford. It has a wonderfully pungent aroma, its texture is supple with a softness around the rind.	800g	Cows, veg, Past	EN170		New Forest
<b>Harrogate Blue</b> 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
<b>Isle of Avalon</b> Gloriously sticky and pungent, Isle Of Avalon is one of those cheeses you just have to dig into. This soft cheese has a strong, meaty flavour that has been likened to smoked bacon. Each wheel of Isle of Avalon begins with a Port Salut, which is then lovingly washed in wine at James Aldridge's dairy in Godstone until it matures into a lovely creamy gooiness	2kg	Cows, Past	EN068		Godstone, Surrey
<b>Isle of Wight Blue</b> 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
<b>Isle of Wight Soft</b> 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
<b>Maida Vale</b> An exciting addition in late 2017 from the cheese producers at village Maid cheese. This is a Guernsey cow's milk rind washed soft cheese, the cheese is washed in Treason IPA from microbrewery in Windsor to create a wonderful cheese that improves in flavour with age.	450g	Cow's Unpast, Veg	EN127		Village Maid, Berkshire
<b>Kentish Blue</b> 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.	1kg	Cows, Unpast,veg	EN070		Kingcott dairy,Kent
<b>Lancashire Bomb</b> 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
<b>Lancashire Bomb</b> As well as the original Lancashire Bomb we now make a selection of flavoured bombs ranging from the delicate and delicious Strawberry & Champagne to the very popular Red Onion and the best seller Luxury Spiced Apple and Port	230g	Cows, Veg, Past	EN181		Newhouse Farm, Goosnargh
<b>Grandma Singletons</b> An intensely strong dark flavour from the first taste with a smooth, buttery texture. This cheese is matured for up to a year, Lancashire cheese doesn't come any stronger than this!	2.5kg	Cows, Veg, Past	EN071		Preston, Lancashire
<b>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	4k	Cows, Veg, Unpast	EN072		Preston, Lancashire
<b>Traditional Red Leicester</b> Traditionally made cloth bound Red Leicester	1.2kg	Cows,Veg,P	EN179		
<b>Red Leicester Block</b> Classic Cheese with natural colouring	2.5kg	Cows,Veg,P	EN075		Barbers, Somerset

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<b>Red Leicester Sparkenhoe</b> A traditional Red Leicester cheese, a true revival of a fabulous cheese, nutty, sweet with a citrus finish. Cloth bound and matured for 6 months on beech shelves	2kg	Cows, Veg Unpast	EN152		Leicestershire
<b>Lincolnshire Poacher</b> 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
<b>Oxford Blue</b> Oxford Blue cheese is a full-fat semi-soft Stilton-type blue cheese with a creamy texture and sharp clean flavour. It has won gold medals at the British cheese awards in 2001 and 2003	2.7kg	Cows, Veg, Past	EN086		Oxford Cheese Company
<b>Oxford Blue</b>	300g				
<b>Oxford Isis</b> Washed in honey mead & matured for a month, this cheese is full flavoured & pungent with a spicy tang	250g	Cows, Veg, Past	EN087		Oxford
<b>Partridge Blue</b> Partridge's Blue is a full fat, soft blue cheese, which is made in a small drum form weighing approximately 1.1 kg. It is matured in 6-8 weeks and is more mellow than Exmoor Blue	1kg	Cows, Veg	EN088		Taunton, Somerset
<b>Quickes Oak Smoked Cheddar</b>	1.2kg	Cows, Veg	EN172		Devon
<b>Rosethorn Blue</b> Rosethorn Blue is a lovely soft textured creamy blue cheese made with Friesian cow's milk. It is gentle on the palate but becomes stronger and softer with age. Mould ripened with an attractive blue grey rind	1kg	Cows, Veg, past	EN151		Reading
<b>Sharpham Brie</b> 'Sharpham' is an unpasteurized Coulommiers type Cheese which has been handmade in the Creamery to our own recipe since 1980. Salt, starter cultures and vegetarian rennet are the only additions to fresh Jersey cow milk	1kg	Cows, Veg, Unpast	EN107		Totnes, South Devon
<b>Sharpham Rustic</b> The Plain Rustic is a semi-hard, unpasteurized cheese made with Jersey cow milk. It has a fresh, lemony, creamy flavour when young, developing a lovely nutty taste when mature	1.5kg	Cows, Veg, Unpast	EN108		Totnes, South Devon
<b>Sharpham Rustic Garlic &amp; Chive</b> The Chive & Garlic Rustic is a semi-hard, unpasteurized cheese made with Jersey cow milk. It has a real savoury depth of flavour due to the fresh pureed garlic, complementing the creamy character of the cheese	1.5kg	Cows, Veg, Unpast	EN109		Totnes, South Devon
<b>Blue Shropshire</b> Blue Shropshire cheese has an exquisite, nutty flavour, shot through with spicy notes. Its delightful taste and creamy texture are matched by its beautiful appearance, as blue veins radiate through its deep-orange body	8kg	Cows, Veg, Past	EN110		Nottingham
<b>Somerset Brie (Cricket St Thomas brie)</b> 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
<b>Somerset Brie (Cricket St Thomas brie)</b>	1kg		EN119		
<b>Somerset Camembert (Cricket St Thomas Camb)</b> 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
<b>Smoked Wedmore</b> Smoked over Cherrywood for 12 hours	2kg	Cows, Veg,past	EN115		Somerset
<b>Stinking Bishop</b> Full fat pasteurised cows' milk soft cheese made with vegetarian rennet. The rind is washed in perry which gives it its characteristic flavour.	2kg	Cows, Veg, past	EN123		Dymock, Glouc
<b>Stinking Bishop Baby</b>	500g		EN124		

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<b>St Endillion</b> St Endillion is a delicious luxury Cornish Brie hand-made using Cornish double cream to create a rich and creamy soft cheese	1kg	Cows, Veg, Past	EN125		Newquay, Cornwall
<b>St Endillion baby</b>	200g				
<b>Stichelton</b> 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
<b>Tornegus</b> Tornegus is made from Caerphilly cheese washed in wine and marinated in mint and verbena until it turns creamy, semi soft and absolutely delicious	2kg	Cows, Veg, Past	EN146		Eastside cheese, Surrey
<b>Tunworth</b> 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
<b>Waterloo</b> This is a mild, soft Guernsey milk cheese with a buttery flavour , made using a wash curd method which dilutes the acidity to achieve a soft, gentle flavour	800g	Cows, Unpast	EN128		Village Maid, Berkshire
<b>Waterloo Baby</b>	400g		EN129		
<b>Wensleydale ( Hawes )</b> 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
<b>Wensleydale Mature ( Green Wax )</b> 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
<b>Wensleydale Blue</b> 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
<b>Wensleydale Smoked</b> Naturally smoked for 18 hours using oak chips, producing a cheese with a subtle, smoked flavour	2kg	Cows, Veg, Past	EN133		Wensleydale
<b>White Stilton</b> 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
<b>Wye of Bath</b> A fantastic semi-hard succulent gouda like cheese with a yellow rind redolent of buttercups and summer meadows, named after a character from Chaucer's Canterbury Tales	3kg	Cows, Veg, Past	EN901		Bath
<b>Olde Winchester</b> 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
<b>Winterdale Shaw</b> 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
<b>Oglesfield</b> A superb Westcountry equivalent to Raclette, cooks and melts brilliantly.	1.5kg	Cows, UP	EN085		Somerset

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<b>Winslade</b> The name of their new cheese, comes from a local village and the style reminds you of Vacherin. The centre is runny - when fully ripened it can be eaten with a spoon. The overall flavour is more delicate: a creamy flavour with a note of mushroom and a hint from the spruce that it is wrapped in	280g	Cows, Past	EN173		Hampshire Cheese Company
<b>Yorkshire Blue</b> Made from 100% Yorkshire cow's milk, Yorkshire Blue is a mild, soft, creamy, blue veined cheese. The traditional recipe has been developed to give the cheese a unique buttery/sweet flavour with no sharp bite	2kg	Cows, Veg, Past	EN136		Shepherds Purse, Thirsk
<b>Anglum</b> A family run dairy that makes traditional Cypriot style cheeses, from their grandmother's recipe using 100% sheep's milk from Lancashire. This Halloumi style cheese works great on a BBQ or dry fried in a pan.	200g	Sheep's, Veg, Past	EN207		Kupros dairy, North London
<b>London Fettle</b> This feta style cheese is fermented in small barrels for a few weeks to produce this lovely lemony, mildly acidic cheese. Great crumbled on a summer salad	120g	Sheep's, Unpast, Veg	EN208		Kupros dairy, North London
<b><u>Pre-Packed Cheeses</u></b>	<b><u>Size</u></b>	<b><u>Type</u></b>	<b><u>Code</u></b>		<b><u>Provenance</u></b>
<b>Haystack Tasty Cheddar</b>	200g	Cows, Veg	EN150		Somerset
<b>Barbers Mellow Cheddar</b>	200g	Cows, Veg	EN093		Somerset
<b>Barbers Mature Cheddar</b>	200g	Cows, Veg	EN091		Somerset
<b>Barbers Vintage Cheddar</b>	200g	Cows, Veg	EN092		Somerset
<b>Haystack Tasty Cheddar</b>	320g	Cows, Veg	EN153		Somerset
<b>Barbers Mellow Cheddar</b>	320g	Cows, Veg	EN093		Somerset
<b>Barbers Mature Cheddar</b>	320g	Cows, Veg	EN094		Somerset
<b>Barbers Vintage Cheddar</b>	320g	Cows, Veg	EN095		Somerset
<b>Barbers Red Leicester</b>	200G	Cows, Veg	EN096		Somerset
<b>Barbers 1833 Cheddar</b>	180g	Cows, Veg	EN098		Somerset
<b><u>Blended Selection</u></b>	<b><u>Size</u></b>	<b><u>Type</u></b>	<b><u>Code</u></b>		<b><u>Provenance</u></b>
<b>Afterburn</b> Made using only the finest blend of Jalapeño peppers, red chillies and a mix of red and green bell peppers; this fiercely hot hand forged cheese packs a real chilli kick. We then add Garlic into the mix to give a really well balanced flavour	1.5kg	Cows, Veg, Past	EN804		Dorset
<b>Applewood®</b> 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
<b>Bowland</b> 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
<b>Cotswold</b> Cotswold is a variation of Double Gloucester, which has been supplemented with chopped onions and chives for added flavour	1.2kg	Cows, Veg, past	EN801		Gloucester
<b>Five Counties</b> 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
<b>Marmite Cheddar official</b> Creamy cheddar is blended with yeast extract to produce a savoury, tangy cheese	750g	Cows, Veg, Past	EN803		Ilchester
<b>Mexicana®</b> 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





## The Cheese Man

<b>Goat`s / Sheep`s Selection Cont...</b>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
<b>Eve</b> This is a soft goat's cheese washed in Somerset Cider Brandy and wrapped in a vine leaf	150g	Goat	EN537		Whitelake cheese, Somerset
<b>Fairleigh Wallop</b> Fairleigh Wallop is a wonderful goat cheese that is made in complete 115g rounds. It tastes fresh and clean and it has the slightest taste of thyme from the sprig that is pressed into the top of it	150g	Goat	EN062		
<b>Harbourne Blue</b> Harbourne Blue is also quite variable over the season, occasionally it can be very strong but more often it has a sweet, clean, fresh taste	1.5kg	Goat, Unpast	EN509		Totnes, North Devon
<b>Katherine</b> 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
<b>Lodden Blewe</b> Ewes milk cheese made by the producers of Barkham	800g	Ewes	EN500		
<b>Little wallop</b> A soft washed cheese. When young it has a subtle citrus flavour balanced with salt + a creamy aftertaste. As it ripens it has a slightly pungent smell & flavour due to the rind	150g	Goat	EN076		Whitelake Cheese
<b>Billie Goats Cheddar</b> Goats Cheddar with attitude	2.5kg	Goat	EN521		Dorset
<b>Rachel</b> 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
<b>Ribblesdale Blue</b> This is a full-flavoured tangy goat's cheese hand-made in North Yorkshire.	2kg	Goat, Veg, Unpast	EN513		Yorkshire Dales
<b>Ribblesdale Superior</b> 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
<b>Ribblesdale Sheep</b> A 100% Ewes milk cheese, firm and nutty	2kg	Sheep, Veg, Past	EN516		Yorkshire Dales
<b>Rosary Goat log ashed</b> Smaller ashed version of the Rosary goat log, ideal for cheeseboards.	275g	Goat	EN915		
<b>Rosary Log</b> Rosary is a fresh, creamy goats' cheese with a mousse-like texture and a natural acidity. Recent winner of the Supreme Champion Award at the British Cheese Awards 2014, it is made from pasteurised milk, using a microbial rennet, which makes it suitable for vegetarians. Just enough salt is added to enhance its unique flavour.	1kg	Goat	EN518		Salisbury
<b>Rosary Button</b> Smaller version of the 1kg log	100g	Goat	EN511		
<b>Rustler</b> From White lake cheese	1kg	Ewes			White lake cheese
<b>Spewood</b> A hard pressed cheese, matured for 6 months with a natural rind that develops a sweet nutty flavour	2kg	Sheep, Unpast	EN519		Village maid, Reading
<b>Ticklemore</b> The Sharpham Ticklemore Goat is a pasteurised, semi-hard goat milk cheese made with vegetable rennet.	2kg	Goat	EN527		Totnes, North Devon
<b>Wigmore</b> Wigmore is a soft white-rinded cheese, it has a very creamy texture and wonderfully subtle flavour of caramel and macadamia nuts.	800g	Sheep, Unpast	EN524		Village maid, Reading
<b>Wigmore Baby</b>	400g	Sheep,	EN525		
<b>Woolery</b> It is a firm goat cheese which is handmade from pasteurised goat's milk. The cheese is naturally matured and develops a rind whilst maturing. Inside it has a firm smooth texture with a rich full flavour, without that strong goaty taste	2kg	Goat, Veg, Past	EN526		Dorchester, Dorset