

## The Cheese Man

<u>English</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 Originally made in Ormskirk, West Lancashire, this blend of creamy Lancashire cheese and apple flakes rolled in cinnamon is surprisingly moreish.	1.2kg	Cow`s, Veg, Past	EN002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.	225g	Cows, 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.	1kg	Cows, unpast	EN204	Fen Farm, Suffolk
<b>Baron Bigod Baby</b>	250g	“	EN206	
<b>Baron Bigod Truffle</b> Fen farm`s exceptional Brie de Meaux but now with truffles blended with the cream made at the farm.	1kg 250g	“	EN214 EN215	
<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>Barkham Belle</b> A semi-soft cheese re-created during lockdown. The original Barkham Belle had a blue wax coating, however we have tweaked the recipe and it now has a natural rind similar to its sister cheese, Barkham Blue. This is a non-blue cheese, it has a soft yellow buttery interior with complex flavours including sweet, nutty and a hint of mushroom.	300g		EN000	“
<b>Blue Monday (1/2 moons &amp; wedges)</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 180g	Cows, Veg, Past	EN014 EN175	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.	700g/ 1.7kg	Cows, Past	EN160	Nottingham
<b>Blacksticks Blue</b> A Soft blue veined cheese with a distinct amber hue	1.25 / 2.5k	Cows, Veg, Past	EN016	Lancashire
<b>Black Cow Vintage Cheddar</b>	200g		EN829	
<b>Black Cow Vintage Cheddar</b>	900g		EN844	
<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

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<u>English Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Provenance</u>
<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>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 Somerset cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014	2kg	Cows, 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 Somerset cheddar in Godminster distinctive burgundy wax.	400g		EN909	
<b>Godminster Cheddar Heart</b>	200g		EN910	
<b>Godminster Truffle Cheddar</b>	200g		EN924	
<b>Godminster Truffle Cheddar</b>	1kg		EN925	
<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!	1.5 / 3kg	Cows, Unpast	EN156	Evercreech, Somerset
<b>Keens Farmhouse Cheddar</b> Traditionally handmade cheddar with a super crumbly texture	1.5 / 3kg	Cows, Veg, Unpast	EN035	Wincanton, Somerset
<b>Quicke's 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	1.5 / 3kg	Cows, Past	EN038	Exeter, Devon
<b>Quicke's Farmhouse Extra Mature</b> Matured to perfection for 18-21 months	1.5 / 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.	1.5 / 3kg	Cows, Unpast	EN917	Cheddar, 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.	1.5 / 3kg	Cows, UnPast	EN041	Somerset
<b>Oglesfield</b> England's answer to a Raclette style cheese but better	1.5kg	Cows, UP	EN085	
<b>Wookey Hole Cave Aged Farmhouse Cheddar</b> Wookey Hole Cave Aged Cheddar is a traditional PDO cheddar made on the Ashley Chase Estate in the heart of West Dorset. The Cheddars are then taken to the Somerset Caves to mature naturally in an environment which ensures they remain mouthwateringly moist and packed full of the distinctive, earthy and nutty flavours of the Caves.	3kg	Cows, Past,	EN144	West Dorset
<b>Wookey Hole Cave Aged Farmhouse Cheddar</b>	650g		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 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
<b>Mini Baronet</b> Baronet is pasteurised but even then, you can taste the freshness of the pastures' different plants in Spring/Summer. It has a definite floral note and a slight suggestion of citrus. In the Autumn and Winter the grazing is reduced and the cheese has a rich buttery, creamy taste. Baronet is a semi-soft cheese with a lovely pale yellow core.	280g	Cow`s, Past	EN046	Corsham, Wiltshire
<b>Lypiatt</b> Fresh, charcoaled Chevre-like, mould ripened cheese. Average 130 g each. You will see wrinkly geo growing over the black charcoal coating turning into grey in colour - part of maturation. It is good to keep it in the fridge wrapped in its packaging. Bring it up to room temperature before serving.	145g	Cow`s, Past	EN047	Corsham, Wiltshire
<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>Wild Garlic Yarg Baby</b>	1kg		EN054	
<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>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.	1.6 / 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>Fowlers Derby Sage wedge</b>	140g			
<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 Vinney</b> 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
<b>Double Gloucester Traditional</b> Traditionally made cloth bound double Gloucester	1.2kg	Cows, Past	EN059	

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<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
<b>Stithians (naked Cornish Yarg)</b>	1.5kg		EN056	
<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> 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.	350g	Cow's Unpast , Veg	EN127	Village Maid, Berkshire
<b>Pitchfork</b> 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 voted 4 <sup>th</sup> best in the whole world at the 2019/202 world cheese awards achieving <b>Super Gold</b> .	1.5kg / 3kg	Cow's Unpast	EN006	Somerset
<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> Other varieties available	230g	Cows, Veg, Past	EN181	Newhouse Farm
<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	2 / 4kg	Cows, Veg, Unpast	EN072	Preston, Lancashire
<b>Red Leicester Block</b> Classic Cheese with natural colouring	2.5kg	Cows,Veg,P	EN075	Barbers, Somerset
<b>Graceburn Original</b> A marinated soft cow's milk cheese, creamy cheese in a British rapeseed oil with garlic, thyme, bay & pepper	250g	Cows, UP	EN350	Kent
<b>Graceburn Chipotle &amp; Lemon</b>	250g	"	EN351	Kent
<b>Graceburn Truffle</b>	250g	"	EN352	Kent

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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.	2kg	Cows, 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.	1.3 / 2.7kg	Cows, Veg, Past	EN086	Oxford Cheese Company
<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>Witheridge</b> Semi hard cheese which is aged in hay	2kg	C,O,P	EN254	
<b>Bix</b> Triple cream mould ripened soft cheese - winner of BEST SOFT WHITE at the British Cheese Awards 2018.	100g	C,O,P	EN255	
<b>Highmoor</b> A square, washed-rind semi-soft cheese. With brothy and bacony notes.	300g	C,O,P	EN256	
<b>Highmoor</b>	150g	C,O,P	EN257	
<b>Renegade Monk</b> Bathed in ale, this bold little rind washed cheese is made with blue cultures to create a truly unique cheese.	220g	Past Cows Veg	EN020	
<b>Rebel Nun</b>	220g	“		
<b>Sharpham Brie</b> 'Sharpham' is an unpasteurized Coulommiers type Cheese which has been handmade in the Creamery to our own recipe since 1980.	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>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	2/4/8 kg	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>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>Solstice</b> Washed in Somerset Cider Brandy it has a very easy and creamy nature.	200g	Cows, Veg, past	EN162	
<b>Cotswold Brie</b> Cotswold Brie is a delicious white, soft moulded cheese, produced from our organic milk. It has a rich creamy, clean and fresh taste	100g	Cows, Veg, past	EN117	Simon weaver Gloucestershire
<b>Cotswold Brie</b>	1kg	“	EN127	“
<b>Cotswold Blue Veined Brie</b> 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	300g	“	EN139	“
<b>St Jude</b>	100g	Cows, UP	EN200	White wood
<b>St Cera</b>	100g	Cows, UP	EN201	

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<p><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</p>	1kg	Cows, Veg, Past	EN125	Newquay, Cornwall
<p><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</p>	2/4/8 kg	Cows, Unpast	EN149	Nottingham
<p><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</p>	2kg	Cows, Veg, Past	EN146	Eastside cheese, Surrey
<p><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.</p>	250g	Cows, Past	EN138	Hampshire Cheese
<p><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</p>	800g	Cows, Unpast	EN128	Village Maid, Berkshire
<p><b>Waterloo Baby</b></p>	180g		EN129	
<p><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</p>	4kg	Cows, Veg, Past	EN132	Wensleydale, North Yorkshire
<p><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</p>	2.5kg	Cows, Veg, Past	EN131	Wensleydale
<p><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</p>	1.5kg	Cows, Veg, Past	EN130	Wensleydale, North Yorkshire
<p><b>Wensleydale Smoked</b> Naturally smoked for 18 hours using oak chips, producing a cheese with a subtle, smoked flavour</p>	2kg	Cows, Veg, Past	EN133	Wensleydale
<p><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</p>	1.2kg	Cows, Veg, past	EN134	Nottingham
<p><b>Wyfe 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</p>	1.5 / 3kg	Cows, Veg, Past	EN901	Bath
<p><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</p>	2/4kg	Cows, Veg, Past	EN163	Lyburn Farm, Hampshire
<p><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</p>	2kg	Cows, Unpast	EN148	Kent
<p><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</p>	280g	Cows, Past	EN173	Hampshire Cheese Company
<p><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</p>	1 / 2kg	Cows, Veg, Past	EN136	Shepherds Purse, Thirsk



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<b><u>Blended Selection Cont...</u></b>	<b><u>Size</u></b>	<b><u>Type</u></b>	<b><u>Code</u></b>	<b><u>Provenance</u></b>
<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>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
<b>Innkeepers Choice</b> Mature Cheddar is blended with tangy pickled onions and a hint of chives	1.1kg	Cows,Veg,P	EN825	Long Clawson, Nottingham
<b>Sundried Tomato Cheddar</b> Sweet sundried tomatoes and fresh spring onions blended with the finest mature Cheddar	1.5kg	Cows, Veg, Past	EN810	Dorset
<b>Char-Coal</b> Deliciously creamy, mature cheddar blended with charcoal.	1kg	Cows,Veg,P	EN832	
<b>Char-Coal</b> The original briquette version	200g	Cows,veg,P	EN833	
<b>Char-coal truckle</b> New round shaped truckle	200g	Cows,veg,P	EN914	
<b>White Stilton &amp; Apricot</b> White Stilton is combined with succulent chunks of dried apricots	1.1kg	Cows,Veg,P	EN821	Derbyshire
<b>White Stilton, Mango &amp; Ginger</b> White Stilton is joined by sweet mango and a hint of warming ginger	1.1kg	Cows,Veg,P	EN820	Nottingham
<b>Wensleydale &amp; Cranberries</b> Crumbly, creamy Wensleydale combined with the sharp, tangy flavour of juicy cranberries	1.2kg	Cows,Veg,P	EN816	Dorset
<b>Wensleydale &amp; Ginger</b> Yorkshire Wensleydale combined with Stem Ginger	1.1kg	Cows,Veg,P	EN817	Yorkshire
<b>Windsor Red</b> 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,P	EN819	Leicestershire
<b>Huntsman</b> Stilton is sandwiched between layers of satiny Double Gloucester, resulting in a powerful flavour combination of the two	1.2kg	Cows,Veg,P	EN826	Nottingham
<b><u>Goat`s / Sheep`s Cheese</u></b>				
<b>Cerney Ash</b> Hand-coated with oak ash/ sea salt coating, it has a subtle flavour with a hint of a lemony tang. The flavour deepens with age	250g	Goat	EN501	North Cerney, Cirencester
<b>Brock Blue</b> A Vegetarian Blue goats cheese made in Lancashire	2kg	Goat, Veg	EN504	Lancashire
<b>Beenleigh Blue</b> 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
<b>Berkswell</b> A superb, hard-rinded, unpasteurized ewe's milk cheese, delicious lingering, mouth-filling flavour with hints of caramel and a definite tang on the finish	1kg	Sheep`s, Unpast	EN010	Berkswell, West Midlands

The Cheese Man

<b>Goat`s / Sheep`s Selection Cont...</b>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Provenance</u>
<b>Capricorn Button (Cricket St Thomas goats)</b> 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
<b>Capricorn Cutting (Cricket St Thomas goats)</b> Larger version in a 1kg square shaped cheese	1kg	Goat	EN507	
<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>Stitch in Thyme</b> 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	Whitelake cheese, Somerset
<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>English Pecorino</b> Supreme champion 2019 @ the British cheese awards	2kg	S, UP, Veg	EN537	White lake
<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 Log</b> 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	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>	180g	Sheep,	EN525	
<b>Woolsery</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