

The Cheese Man

<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, Unpast	WE001	Weston Super Mare
Caerphilly	4kg	Cows, Veg	WE002	Caerphilly
Monteray Jack A semi soft cheese made from pasteurised cow’s milk. Mild and buttery.	2.5kg	Cows, Veg	WE004	
Hafod Organic Cheddar	2kg	Cow`s UP, non Veg	WE030	
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>Snowdonia Cheese Company</u>				
Black Bomber Creamy & smooth extra mature Cheddar loved for its depth of flavour. This cheese marries a delicious rich flavour with a smooth creaminess, lasting long on the palate but remaining demandingly moreish!	2kg	Cows, Veg	WE009	Snowdonia cheese comp
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	
Ginger Spice Medium Cheddar and sweet crystallised stem ginger create a luxurious combination in both flavour and texture	200g	Cows, Veg	WE023	
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	150g	Cows, Veg	WE047	
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	1.3kg	Cows, Veg, Past	WE024	Caws Cenarth

