

# THE GUIDE TO ARTISAN CHEESE



HARVEY & BROCKLESS  
*the fine food co*

Available from EASENMYNE

# EVER CHANGING CHEESES

So many cheeses, so little time. Trying to keep up with what’s happening in the dairy sector is an impossible task, which is why it is so much fun. New cheeses are constantly being created, old ones are reinvented and the milk they are made from never stays the same, changing from season to season and even between batches.

It’s an endlessly fascinating and delicious topic, but it can also be confusing. That’s why we’ve put together this guide to our very best cheeses, the artisan producers that make them and their amazing stories. This is our attempt to bring a little order to the unruly world of cheese.

We’ve tried to keep things simple, so we’ve broken our entire 350-plus range into four sections: Firm & Hard; Blue; Soft & Semi Soft; and Washed Rind. Within those, cheeses are grouped by milk type and then nationality.

If there’s a specific producer or cheese you want to look up, turn to the index at the back.

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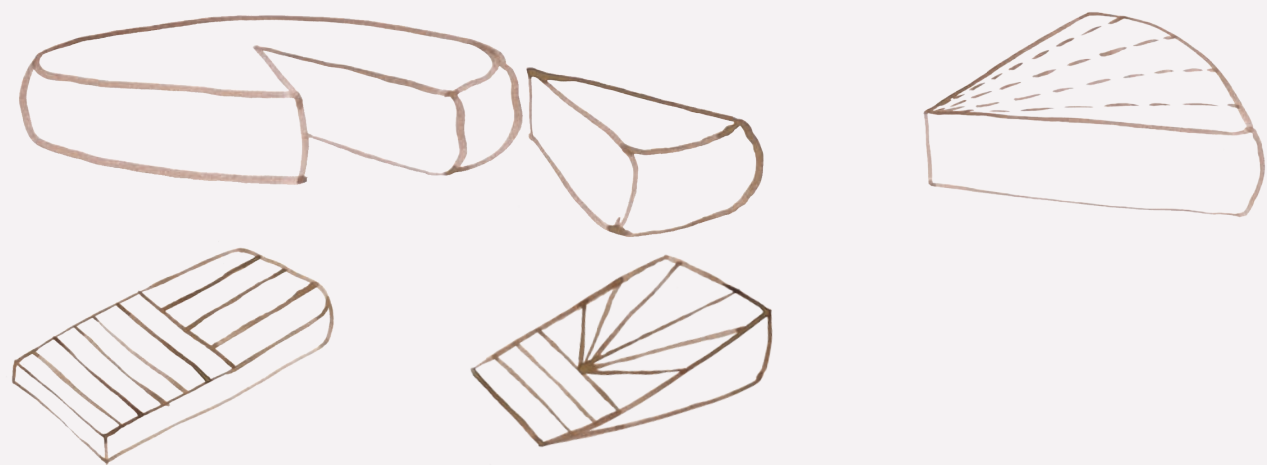
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Please note that all information was correct at time of going to press November 2019. Due to circumstances beyond our control, some cheeses that have been listed may suddenly become unavailable. Please check availability with your local account manager before placing an order.

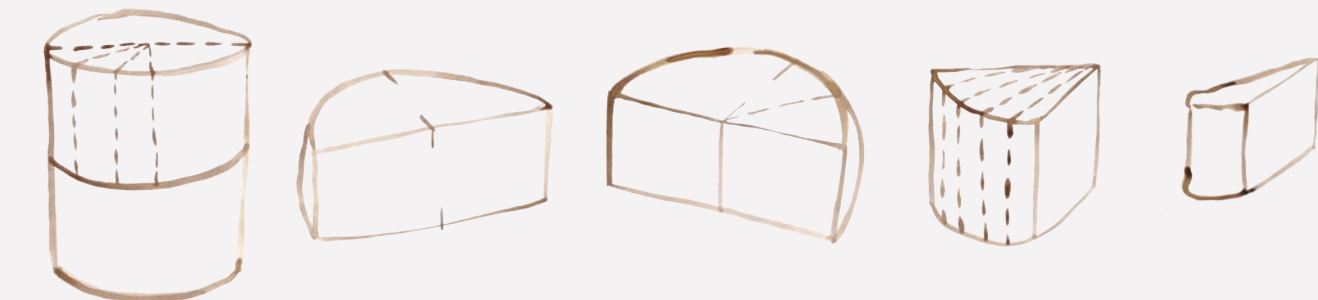


# How To Cut Cheese

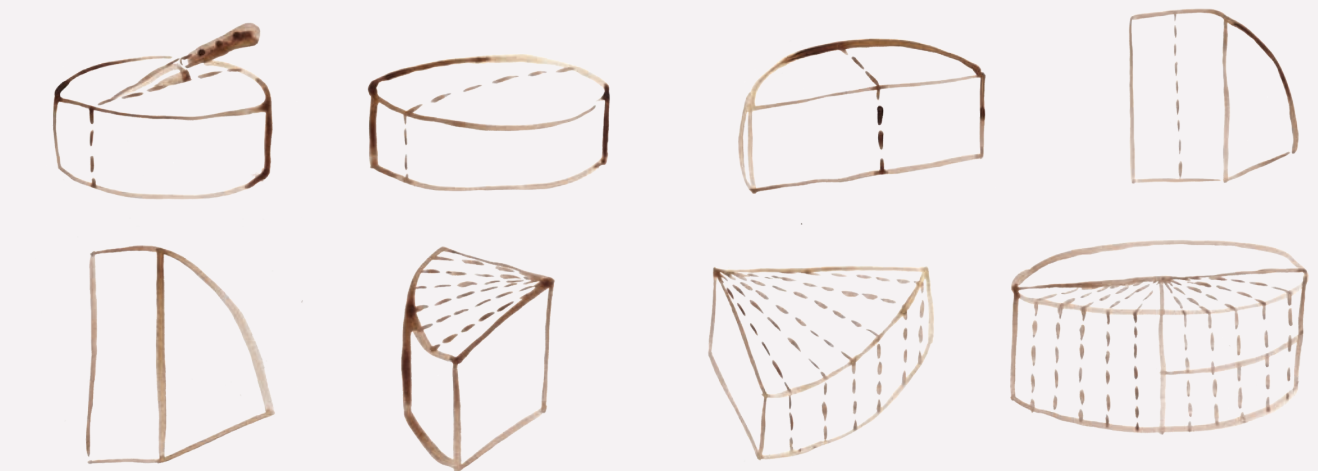
Comté, Gruyere & Beaufort Wheels



Stilton, Cheddar & Fourme D'Ambert



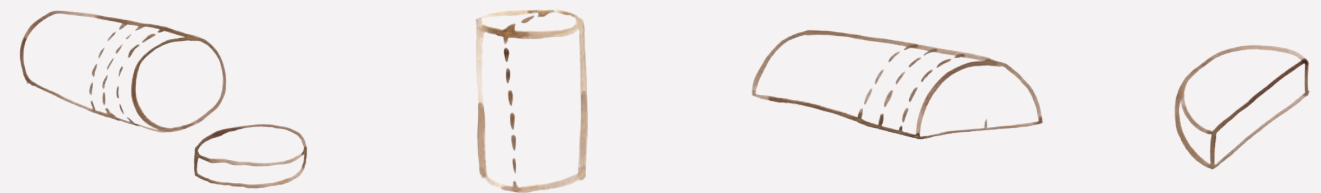
Cheddar Trads & Truckles



Brie, Reblochon & Livarot



Blanche, Ragstone & Luna



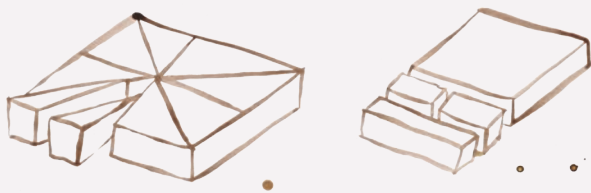
Montenebro & Block Emmenthal



Berkswell & Rachel



Pont L'Eveque & Highmoor



Dorstone



Ashlynn



Valençay, Tor & Cerney Ash



Gaperon



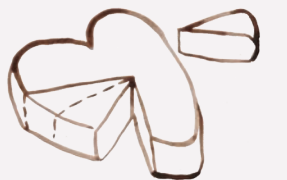
Large Milleens



Mont D'Or and Camembert



Coeur de Neufchâtel & Godminster Heart



Lord London & Clochette



Mimolette





**From left to right:**

Mature Cornish Gouda (EC931), Verzin (IT887),  
Spiced Pear & Nigella Seed Chutney (CP083), Solstice (EC110),  
Comte Artisan 24 Month (FC987), Fig & Liquorice Preserve (CP228),  
Truffle Gloucester (EC975), Buffalo Blue (EB419),  
Clochette de Fontenille (FG273),  
Peters Yard Mixed Catering Pack (B1135)





# FIRM & HARD

Matured for months and years, hard cheeses add weight and substance to a cheeseboard. From tangy cheddars to nutty Manchego, these are the cheeses that stand the test of time.

## Cows’ Milk



CORNISH YARG EC479

*Lynher Dairies, Cornwall, England*

Lynher Dairies near Truro employs a team of expert foragers to scour the Cornish countryside in search of nettles each spring, which are hand-wrapped around this pretty cows’ milk cheese. It’s a young fresh cheese with a gentle citrus flavour. The texture is soft just under the rind but it is firm and slightly crumbly at the core. Invented by Alan Gray more than 30 years ago - Yarg is ‘Gray’ backwards.

Awarded Gold at the 2019 and 2018 British Cheese Awards.

P · V · 1.7kg\*

COVERDALE EC081

*Wensleydale Creamery, Yorkshire, England*

Coverdale is sharper and smoother than traditional Wensleydale. It has a firm open texture and pale yellow rind, with a mild buttery flavour.

P · V · 1kg



LINCOLNSHIRE POACHER  
DOUBLE BARREL EC636

*FW Read & Sons, Lincolnshire, England*

Brothers Simon and Tim Jones are the fourth generation to run the family dairy farm on the Lincolnshire Wolds. Famous for making Lincolnshire Poacher – a kind of cross between cheddar and Gruyère – a few cheeses from each batch have the potential to be aged for much longer than the usual 14 months.

These are matured for up to two years, until they have become so intense and powerful that they are a completely different proposition to the usual Poacher. Christened Double Barrel, the cheese is rich, strong and savoury with compelling pineapple flavours and a feisty kick.

Did you know? Head cheesemaker Richard Tagg practises the trombone in between cutting and milling the curd.

UP · NV · 1.2kg



MONTGOMERY’S  
CHEDDAR EC913

*JA & E Montgomery, Somerset, England*

A standard bearer for traditional West Country farmhouse cheddar, Montgomery’s is rightly lauded as one of Britain’s greatest cheeses. Jamie Montgomery is the third generation of the family to make it, using unpasteurised milk from the farm’s herd of Friesians and traditional cheese-making methods. Complex heritage starter cultures and calf’s rennet give layers of flavour, while the cheese is muslin-bound and matured for around 12 months. The final texture is firm and slightly brittle with deep, rich, nutty flavours and a hint of spice as it matures.

Awarded Gold at the British Cheese Awards 2019 and won Reserve Champion in 2018.

UP · NV · 1/16 1.5kg\*



Montgomery’s cheddar truckle (EC451)





**APPLEBY’S COLOURED CHESHIRE** EC455  
*Appleby’s, Shropshire, England*

A classic British territorial, Appleby’s Cheshire has been made by the same family at Hawkstone Abbey Farm for three generations and is the last traditional clothbound, unpasteurised cheese of its kind. This is real farmhouse Cheshire cheese, firm enough to hold its shape when cut, but with a soft crumbliness when eaten. The flavour is minerally and grassy with some salty, savoury notes and a lemony zing, all of which reflect the mineral-rich Cheshire plains where the farm’s cows graze. Perfect served with a toasted rye bread and a grassy Riesling.

Top fact: Lance and Lucy Appleby, who founded the company in 1952, were awarded MBEs for services to the food industry.

Awarded Gold at the British Cheese Awards 2018.

UP · V · NV · 1/4 2kg\*

**APPLEBY’S SMOKED CHESHIRE** EC955  
*Appleby’s, Shropshire, England*

Smoked for three days over locally sourced oak chips to give the crumbly, zesty cheese a subtle smoky undertone.

Awarded Silver at the British Cheese Awards 2018.

UP · NV · 3kg

**APPLEBY’S WHITE CHESHIRE** EC461C  
*Appleby’s, Shropshire, England*

A beautiful milky white cheese with a texture that is both firm and crumbly, the flavour is minerally and grassy with salty savoury notes.

UP · NV · 1/4 2kg\*

**WENSLEYDALE HAWES** EC809C2  
*Wensleydale Creamery, Yorkshire, England*

Lovingly hand crafted to a time-honoured recipe, using Wensleydale milk from local family farms. Creamy, crumbly and full of flavour.

P · V · 1/2 2.5kg\*

**WENSELYDALE YORKSHIRE KIT CALVERT** EC811  
*Wensleydale Creamery, Yorkshire, England*

A creamy white cheese with a milky aroma. It has a clean fresh flavour with an almost honeyed after-taste, plus a firm bodied, flaky, crumbly texture.

The cheese won Super Gold at the 2017 World Cheese Awards and Silver at the 2018 British Cheese Awards.

P · V · 500g\*

**WENSLEYDALE OAK SMOKED** EC255  
*Wensleydale Creamery, Yorkshire, England*

Mild, creamy & delicately smoked, a firm bodied cheese with a flaky, crumbly texture.

P · V · 1kg\*



**TRUFFLE GLOUCESTER** EC975H1  
*Simon Weaver Organic, Gloucestershire, England*

The Cotswolds meets the Mediterranean in this mellow Double Gloucester that is taken to exciting new places with a sprinkle of black summer truffle. There’s a pungent fragrance from the truffle, but you never lose the lactic tang of the cheese – a testament to the river meadows where Simon Weaver’s own herd of cows graze.

P · V · 1/2 2kg\*



**WESTCOMBE CHEDDAR** EC819  
*Westcombe Dairy, Somerset, England*

Westcombe’s long and complex flavour means it is often described as a ‘five mile cheddar’ – eat a hunk of it as you leave the dairy and you will still be able to taste it five miles down the road.

Produced with unpasteurised milk that is still warm from the farm’s herd of Friesian and Ayrshire cows, the cheese is made by hand in much the same way as it was more than 100 years ago. Clothbound and matured for 11 to 18 months, Westcombe has 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 tongue.

Westcombe are building a new maturing cave by digging out a cavern in the chalk hillside that flanks the farm. Awarded Silver at the 2019 British Cheese Awards. They also won Best Cheddar in 2018

UP · NV · 1/8 2.7kg

**TROTTER HILL TASTY LANCASHIRE** EC785  
*Butlers Farmhouse Cheeses, Lancashire, England*

Handmade by Butlers dairy, Trotter Hill has a complex, savoury flavour and a creamy pale yellow colour. A fully matured Lancashire cheese.

P · V · 1.25kg

**SUSSEX CRUMBLE** EC296  
*Alsop & Walker, East Sussex, England*

This cheese has a natural rind with a slightly dry crumbly centre getting softer towards the rind. Mild but moreish.

P · V · 2.7kg



**KIRKHAM’S LANCASHIRE CREAMY** EC622  
*Kirkham’s Lancashire Cheese, Lancashire, England*

The formidable Mrs Kirkham (Ruth to her many friends) learned how to make Lancashire cheese from her mother and passed her expert knowledge onto son Graham, who runs the Goosnargh-based business today. A world away from the dry, sharp versions made in big factories, Kirkham’s is the last remaining traditional Lancashire in the country. Raw milk from the farm’s own herd is used to make a two-day curd (curd from yesterday’s production is combined with today’s) and the cheeses are buttered and clothbound before being matured for a minimum of three months. The flavour is yoghurt and lactic with savoury notes and a decent tang at the end, while the texture is buttery and crumbly, almost fluffy. It’s a cheese that encourages you to go back for more.

UP · NV · 2.5kg\*

**CORNISH SMUGGLER** EC646  
*Whalesborough Cheese, Cornwall, England*

This creamy Cornish cows’ milk cheese has a unique marbled appearance created by the addition of annato into the curd. Buttery texture and balanced natural acidity with a natural rind.

P · V · 1.2kg

**GOOSNARGH GOLD** EC555  
*Butlers Farmhouse Cheeses, Lancashire, England*

A rich and mature cheese of outstanding quality with a buttery caramel edge, a golden colour and a mellow, nutty bite.

P · V · 1/8 1.7kg



**CHARLES MARTELL DOUBLE GLOUCESTER** EC152  
*Charles Martell & Son, Gloucestershire, England*

Made for 200 years in Gloucestershire, production of Double Gloucester sadly died out in the 1950s, but was revived by Charles Martell in 1973 using milk from Old Gloucester cows.

P · NV · 3.5kg



**MISS MUFFET** EC643  
*Whalesborough Cheese, Cornwall, England*

A washed curd cheese with a natural mould rind, which gives the supple interior a slightly nutty flavour and seals in the moisture as the cheese ripens and the sweet flavour develops.

P · V · 500g\*

**LANCASHIRE TASTY** EC628  
*Butlers Farmhouse Cheeses, Lancashire, England*

Handmade and matured for up to 10 months at the dairy in the shadow of Beacon Fell. A strong rich, tangy flavour and crumbly texture.

P · V · 1.25kg



**SHARPHAM RUSTIC NATURAL** EC727  
*Sharpham Estate, Devon, England*

A semi-hard, unpasteurised cheese handmade with Jersey cows milk from the Sharpham Estate’s own pedigree herd. A fresh, lemony flavour when young, developing a nuttiness when mature.

UP · V · 1.6kg\*



**PITCHFORK CHEDDAR** EC930  
*Trethowan’s Dairy, Somerset, England*

For a long time there has only been three raw milk, farmhouse cheddar makers left in Somerset. But Montgomery’s, Keens and Westcombe have now been joined by a exciting new cheese. Pitchfork is made by Trethowan’s Dairy (best known for Gorwydd Caerphilly) seven miles from the village of Cheddar using raw milk from Holsteins and Jersey cows, before being cloth bound and aged for 12 months. The texture is dense and creamy with a juicy, fruity flavour and savoury undercurrent.

Top fact: the name comes from the pitchforks used by the cheesemakers to toss the curds during salting.

Awarded Gold at the 2019 British Cheese Awards.

UP · NV · 1.5kg



*Firm and Hard Cows’ Milk*

**NORTHUMBERLAND  
CHEESE CO.**

*Northumberland, England*

The Northumberland Cheese Company’s flagship gouda-style cheese comes in several guises. Original is smooth, creamy and excellent to cook with, while the smoked version has a deep smoky flavour. Its best-seller is made with fresh nettles, for a distinct herby flavour.

**NORTHUMBERLAND  
ORIGINAL EC163**

P · V · 2.5kg

**NORTHUMBERLAND  
NETTLE EC159**

P · V · 2.5kg

**NORTHUMBERLAND  
SMOKED EC203**

P · V · 2.5kg



**WYFE OF BATH EC288**

*The Bath Soft Cheese Co.,  
Somerset, England*

Sweet, nutty and creamy. This semi-hard gouda-style cheese is redolent of buttercups and summer meadows.

Awarded two Silver medals at the British Cheese Awards 2018.

P · NV · 1/2 1.3kg\*

**WOOKEY HOLE CAVE AGED  
CHEDDAR EC892**

*Ford Farm, Dorset, England*

Aged in the natural caves of Wookey Hole in Somerset, this traditional West Country cheddar is rich and tangy with distinctive earthy and nutty flavours.

P · V · 454g\*



**SPARKENHOE RED  
LEICESTER EC751**

*Leicestershire Cheese,  
Warwickshire, England*

Traditional farmhouse Red Leicester had become extinct at the beginning of the 21st century with factory versions of the cheese, made nowhere near Leicestershire, dominating shop shelves. That was until husband-and-wife team David and Jo Clarke revived this classic British territorial in 2006, using a traditional recipe and raw milk. Bound in cloth and matured for six to eight months, it has a superb sweet, nutty flavour and citrus finish – exactly how proper Red Leicester should taste.

The distinctive red colour comes from the addition of a harmless vegetable dye called annatto – a tradition that stretches back to the 17th century when a rich golden colour was seen as a sign of quality.

Awarded Gold at the British Cheese Awards 2018.

UP · NV · 1kg\*

**LANCASHIRE  
CRUMBLY EC866**

*Dewlay, Lancashire, England*

All the milk used to produce Dewlay cheese is sourced from local dairy farms. The dairy also has a purpose built cheese viewing gallery and cheese museum which is open to the public. A beautifully fresh cheese with a zesty flavour profile, and classically crumbly texture.

P · V · 1/2 2.5kg



**CORNISH KERN EC482H1**

*Lynher Dairies, Cornwall, England*

Best known for the nettle-wrapped Cornish Yarg, Lynher Dairies, near Truro, looks to have another modern British classic on its hands with this gouda-style cheese.

Made with cows’ milk from local farms and aged for more than 12 months, Kern has a hard texture with crystals forming as it matures. The flavour is full and rounded - think caramel, hazelnuts and a satisfying savoury finish.

What’s in a name? Kern means ‘round’ in Cornish, referring to its shape.

Awarded Super Gold at the 2017 World Cheese Awards.

P · NV · 1/2 1.75kg\*



**CORNISH WILD GARLIC  
YARG BABY EC477**

*Lynher Dairies, Cornwall, England*

Crumbly, zesty Cornish Yarg wrapped in wild garlic leaves, which are hand picked in the woodlands of Cornwall each year.

Awarded Gold at the 2017 British Cheese Awards.and Silver in 2018.

P · V · 1kg\*

*Firm and Hard Cows’ Milk*



**GORWYDD  
CAERPHILLY WE052**

*Trethowan’s Dairy, Somerset, England*

There’s no mistaking a Gorwydd (pronounced ‘gorwith’) Caerphilly thanks to its pretty two-tone interior, which is white in the middle with a darker cream band running just underneath the rind.

The firm, open-textured centre is slightly acidic with citrus notes, while the softer ‘breakdown’ is rich and smooth. The velvety grey rind also plays its part adding earthy, mushroom notes.

Named after the farm in Wales where it was made for 18 years, Gorwydd is now produced in North Somerset where there is actually a long tradition of making Caerphilly. It is made with raw milk from Puxton Court Farm, which is piped directly from the milking parlour to the vat.

Try it with a citrusy, hoppy ale or push the boat out with a white Burgundy.

Gorwydd Caerphilly was awarded Silver at the British Cheese Awards 2019 and 2018.

UP · NV · 2kg\*

**KIRKHAM’S SMOKED  
LANCASHIRE EC201**

*Kirkham’s Lancashire Cheese,  
Lancashire, England*

Traditional Kirkham’s Lancashire is clothbound and matured for three months. The cloth is removed and the cheese is cold smoked over hickory, giving a smooth, even flavour.

UP · NV · 2.5kg



**WINTERDALE SHAW EC966**

*Winterdale Cheesemakers, Kent, England*

London’s local cheddar, Winterdale Shaw is made by dynamic husband and wife team Robin and Carla Betts on the North Downs in Kent just over 20 miles from the centre of the capital.

The couple started making cheese in 2006 after building their own oak-framed barn on the edge of the family dairy farm, which is fitted with the latest eco-technologies from solar panels to ground source heat pumps. They even dug out their own maturing cave from the chalk downs where the raw milk, clothbound cheddar is matured for 10 months.

It means the cheese is completely carbon neutral, but just as importantly tastes delicious. Buttery, fruity and with a pleasing earthy flavour, it matches beautifully with a brown ale.

UP · V · 1/8 1.25kg\*



**MATURE CORNISH GOUDA  
EC931**

*Cornish Gouda Co., Cornwall, England*

A Gouda with a West Country accent, this fruity, crystalline cheese is made in Looe, Cornwall, by Dutch cheesemaker Giel Spierings using milk from the family farm’s pedigree cows.

P · NV · 1/2 1kg\*



**CHARLES MARTELL SINGLE  
GLOUCESTER PDO EC141**

*Charles Martell & Son,  
Gloucestershire, England*

Single Gloucester was made on Gloucestershire farms more than 200 years ago, but the cheese had completely died out until Charles Martell revived it in the 1990s. The cheesemaker, who is best known for Stinking Bishop, also managed to secure Protected Designation of Origin (PDO) status for the cheese in 1997, which means it can only be made on Gloucestershire farms with milk from Old Gloucester cows.

A pasteurised full-fat cheese with a natural mouldy rind, Single Gloucester is softer and has a more open texture than other British territorials. The cheese is traditionally made thinner than a Double Gloucester and also tends to have a lower fat content, hence ‘single’ rather than ‘double’ (as in single and double cream). It has a mild and slightly lactic flavour and goes well with a glass of perry.

P · NV · 2.5kg

**COQUETDALE EC073**

*Northumberland Cheese Co.,  
Northumberland, England*

This cows’ milk cheese is cellar-ripened for three to four months giving an initial earthiness, which becomes creamy and complex with a slightly acidic finish.

P · V · 2.25kg

**OLDE SUSSEX EC663**

*The Traditional Cheese Dairy,  
East Sussex, England*

Made with raw Friesian cows’ milk, Olde Sussex has an earthy flavour, open texture and golden colour.

UP · V · 4kg





LINCOLNSHIRE POACHER  
VINTAGE EC790

*FW Read & Sons, Lincolnshire, England*

If the West Country had mountains, this is the kind of cheese it would produce. A cross between a cheddar and an Alpine cheese, such as Comté or Gruyère, Poacher is actually produced on the edge of the Lincolnshire Wolds by brothers and fourth generation dairy farmers Simon and Tim Jones.

Made with unpasteurised milk and matured for 18-22 months, the cheese has a smooth sometimes open texture and a wide range of flavours from caramel to beefy.

Awarded Gold at the British Cheese Awards 2018.

UP · NV · 1kg\*

LINCOLNSHIRE  
POACHER EC131

*FW Read & Sons, Lincolnshire, England*

A cross between a traditional West Country cheddar and an alpine cheese such as Comté. Matured for 14-16 months on wooden boards, its flavour is sweet and nutty with a savoury finish.

Awarded Gold at the 2017 World Cheese Awards and British Cheese Awards 2018.

UP · NV · 1.6kg\*

LINCOLNSHIRE POACHER  
SMOKED EC638

*FW Read & Sons, Lincolnshire, England*

Once the traditional Lincolnshire Poacher reaches maturity, it is cut into 1kg wedges and smoked over oak chips for roughly 12 hours. Rich smoky aroma and flavour with a long clean finish.

Awarded Silver at the British Cheese Awards 2018.

UP · NV · 1kg



KEEN’S CHEDDAR EC413

*Keen’s, Somerset, England*

The Keen family started making cheddar at Moorhayes Farm in 1899. Five generations later, raw milk from their own herd is still used to make the 25kg clothbound truckles by hand. Matured for around 10 months, there’s a nutty, fruity tang to the cheese, plus a savoury finish. The texture is slightly softer than other West Country cheddars.

Awarded Gold at the 2018 British Cheese Awards.

UP · NV · 1/8 3.3kg\*



OLD WINCHESTER EC138

*Lyburn Farmhouse Cheesemakers, Hampshire, England*

Often recommended as a British and vegetarian alternative to Parmigiano-Reggiano, this hard pressed cows’ milk cheese is made on the edge of the New Forest. Aged for 18 months, it has an almost brittle texture and small crystals that add crunch, while the flavour is fruity and nutty with a long caramel finish.

Awarded Silver at the British Cheese Awards 2018.

P · V · 2.5kg



RICHARD III  
WENSLEYDALE EC707

*Fortmayne Dairy, Yorkshire, England*

A very different proposition to the piercingly sharp Wensleydales made by industrial producers, this traditional, clothbound version has a mellow profile. Moist, buttery and sweet with a gentle yoghurt tang, it’s a taste of how Wensleydale used to be. The cheese was originally made near Middleham – Richard III’s childhood home.

P · V · 2.5kg\*



DUCKETT’S  
CAERPHILLY EC379

*Westcombe Dairy, Somerset, England*

The late Chris Duckett’s much loved Caerphilly is now in the more-than-capable hands of Tom Calver at Westcombe Dairy in Somerset. Made with the same milk as the dairy’s excellent farmhouse cheddar, it is light, moist and ever so crumbly with a clean lactic tang, followed by bright flavours of fresh grass, raw mushroom and citrus.

Awarded Gold at the 2018 British Cheese Awards.

P · V · 2kg



RUTLAND RED EC874

*Long Clawson Dairy, Leicestershire, England*

Leicestershire-based Long Clawson is probably best known for its Stilton, but the dairy also makes its home county’s famous red cheese. Made with traditional methods used by the company’s founder Thomas Hoe Stevenson more than a century ago, the pasteurised cheese is buttered, clothbound and matured for six months to produce a flaky texture and caramelised flavour.

P · V · 1.5kg\*

WENSLEYDALE SPECIAL  
RESERVE PGI EC265

*Wensleydale Creamery, Yorkshire, England*

‘A nice bit of Wensleydale’ has become a national catchphrase thanks to the exploits of Wallace & Gromit, but the cheese has a history that dates back much further. Introduced by French monks in the 12th century, Wensleydale has evolved over the years into a classic British territorial, much loved for its milky flavour and crumbly texture. Wensleydale Dairy Products achieved Protected Geographical Indication (PGI) status for the cheese in 2013. This ensures only cheese made in the county can be called Yorkshire Wensleydale.

P · V · 1.5kg\*

ROTHBURY RED EC711

*Butlers Farmhouse Cheeses, Lancashire, England*

An outstanding flavour of delicate butterscotch followed by a subtle nutty after-taste. The flecked open texture is characteristic of a traditional Red Leicester cheese.

Awarded Gold at the 2019 British Cheese Awards.

P · V · 1.75kg



MAYFIELD EC306

*Alsop & Walker, East Sussex, England*

Sussex’s award-winning answer to emmental. Sweet, creamy and nutty with small holes (eyes) throughout.

P · V · 1/4 4.5kg\*



CHEVINGTON EC465

*Northumberland Cheese Co., Northumberland, England*

Based on an old Northumbrian recipe dating back to 1895, Chevington is a beautifully buttery Jersey milk cheese, but cellar-ripened for a more mature flavour, and mild earthiness.

P · V · 2kg

SCRUMPY SUSSEX  
WITH CIDER EC761

*The Traditional Cheese Dairy, East Sussex, England*

Made with raw Friesian cows’ milk and mixed with herbs, cider and garlic, then matured for three months. It is a rindless hard cheese with an open and bouncy texture.

UP · V · 2kg



SHORROCKS LANCASHIRE  
BOMB EC729

*Shorrocks Cheese, Lancashire, England*

Matured for 24 months to create a very creamy, tangy cheese, It’s unique ‘bomb’ shape is always a talking point.

UP · V · 450g-490g\*

SHORROCKS LANCASHIRE  
WITH WHISKY BOMB EC730

*Shorrocks Cheese, Lancashire, England*

One for adults only. The whiskey sits perfectly with the Lancashire cheese. Comes in a distinctive ‘bomb’ shape with an orange wax rind.

UP · V · 230g



STITHIANS EC882

*Lynher Dairies, Cornwall, England*

The cheesemakers at Lynher Dairies affectionately nicknamed this pasteurised cow’s milk cheese ‘Naked Yarg’. That’s because it’s made in the same way as its big sister Cornish Yarg, but without being wrapped in nettles. Instead, the cheese develops a patchwork of natural moulds on its rind and is slightly harder and flakier with a sweet, earthy length.

P · NV · 1.6kg



*Firm and Hard Cows’ Milk*

**QUICKE’S**

*Devon, England*

Clever, passionate and brimming with enthusiasm, cheese maker Mary Quicke MBE has done more than most to fly the flag for British farmhouse cheese. Her traditional clothbound cheddars, made on the family farm in Newton St Cyres, Devon, are an essential reference point, but she also makes other wonderful products, such as goat and ewes’ milk cheeses, smoked cheddars and Devonshire Red.



**QUICKE’S VINTAGE CHEDDAR 24 MONTH EC993**

Cheddar queen Mary Quicke and her family have farmed in Newton St Cyres, Devon, for almost 500 years (the estate was given to them by Henry VIII). The jewel in the company's crown is its Vintage Clothbound cheddar, which is one of the longest aged cheese of its kind in the world. Handmade with milk from the farm's own herd of cows, the cheese is carefully matured for 24 months in a temperature- and humidity-controlled room until it achieves a close, crumbly texture and what Mary describes as a “staircase of flavours”. Rich, creamy, savoury and with a lovely mellow caramel note, it’s a cheddar that has incredible length on the palate.

Adds personality to home made pesto. Also splendid with chardonnay or cabernet sauvignon.

Awarded Silver at the 2019 British Cheese Awards.

P · NV · 1kg\*

**QUICKE’S OAK SMOKED CHEDDAR EC032**

An exquisitely smoky cheese, selected from the most balanced of Quicke’s mature cheddars. Matured for 12 months and cold-smoked over oak chips from the trees on the Quicke’s estate.

Awarded Gold at the 2019 British Cheese Awards.

P · NV · 1kg

**QUICKE’S MATURE CHEDDAR 12 MONTH EC425**

A complex, creamy cheddar that is matured for 12-15 months and offers outstanding depth of flavour. Our long-standing relationship with legendary cheese maker Mary Quicke means that our Quickes Mature is graded by Mary on a monthly basis and only the cheeses that match our preferred flavour profile are selected. Brothy, umami and meaty, this is a complex, savoury cheese that has a true heritage cheddar flavour.

P · NV · 1kg\*



**QUICKE’S DEVONSHIRE RED EC693**

This vibrant, full-flavoured cheese is Quicke’s take on Red Leicester. Fresh, nutty flavours, with a lemony creaminess. Glorious crumbly texture.

P · NV · 1.65kg\*



**LADY PRUE EC744**

An unusual mixed milk cheese from Devon’s most famous cheddar maker, Lady Prue is named in honour of owner Mary Quicke’s mother, who built the original cheese dairy at the farm in the 1970s. The goat’s milk brings gentle caramel sweetness, but there’s still the underlying buttery and savoury flavours of a traditional cheddar. Great with a malty best bitter.

P · NV · 800g\*



**1** Tête de Moine (SW050) **2** Rachel (EG185)  
**3** Manchego 12 Month DOP (SP013)  
**4** Quickes Mature Truckle (EC431) **5** Berkswell Baby (EE031)



IRELAND



CAHILL PORTER IR028

*Cahill’s Farm, Co. Limerick, Ireland*

A waxed cheddar that is enriched with the addition of Irish porter, brewed by Guinness in Dublin. The cheese has a distinctive marbled appearance.

P · V · 1.15kg



COOLEA MATURE IR084

*Coolea Farmhouse Cheese, Co. Cork, Ireland*

A gouda with an Irish accent, this fruity golden cheese comes from Cork – long a hotbed of farmhouse cheese making. First made in the 1980s by Dick and Helene Willems, who had moved from the Netherlands, the company is today headed up by son Dicky. Wrapped in a wax coating (not to be eaten), this mature version has a smooth texture and lovely caramel, nutty notes.

P · NV · 1kg

CAHILL CHEDDAR WITH WHISKEY IR026

*Cahill’s Farm, Co. Limerick, Ireland*

The Cahill family have been making cheese in County Limerick since the 1950s. Vintage cheddar is infused with Kilbeggan Irish Whiskey to give a fabulous savoury combination.

P · V · 1.15kg

SCOTLAND

LAIRIG GHRU SC148

*Cambus O’May Cheese Co., Royal Deeside, Scotland*

The Lairig Ghru from Cambus O’May is named after the famous mountain pass through the Grampian Mountains and is one of his distinctive cheeses. A moist, crumbly, hard cheese with a pleasant lemony tang and full finish. The cheese has real depth of character and a salted rind.

UP · NV · 1.75kg

LOCHNAGAR SC143

*Cambus O’May Cheese Co., Royal Deeside, Scotland*

Made in the shadow of the Auld Lochnagar mountain in the Cairngorms, the cheese has a fresh savoury flavour with a slightly nutty finish.

UP · NV · 1.5kg

ARDMORE SC145

*Cambus O’May Cheese Co., Royal Deeside, Scotland*

Handmade using unpasteurised cows’ milk, this moist crumbly cheese is infused with Ardmore whisky to give a distinctive sharpness on the finish.

UP · NV · 1.5kg

CONNAGE GOUDA SC128

*Connage Highland Dairy, Scottish Highlands, Scotland*

A Scottish take on a Dutch classic. Sweet and creamy when young, developing a more robust flavour with age.

UP · V · 1kg



ANSTER SC180

*St Andrews Farmhouse Cheese Co., Fife, Scotland*

Made by St. Andrews Farmhouse Cheese company, Anster cheese takes its name from the local fishing town of Anstruther which lies a few miles along the coast. The cheese is made using milk from the dairy’s own herd of Holstein Friesian cows. They graze fields that overlook the Firth of Forth, where the heavy clay soil encourages lush green grass to grow. Based on a ‘Cheshire’ recipe, it is typically aged for two - four months and has a crumbly texture, which dissolves in the mouth to give a full flavour, and a lingering ‘lemony’ tang on the finish.

UP · NV · 1.5kg



TAIN SC083

*Highland Fine Cheeses, Tain, Scotland*

A mild, cheddar style cheese with a pleasing, smoky aftertaste. A pasteurised cheese made using milk from six local herds of Ayrshire and Holstein Freisian cows.

P · V · 1kg



CAMBUS O’MAY SC146

*Cambus O’May Cheese Co., Royal Deeside, Scotland*

This cheese evolved after Alex Reid’s mother Barbara never had enough milk to make cheese in a single day, so she would blend curds from two separate days to create sufficient curd to make cheese. The cheese today is still made by hand and is hand-pressed into a muslin cloth bandage. A marbled effect can be seen when the cheese is cut. It has strong dairy and rustic mountain flavours with a uniquely creamy texture.

UP · NV · 1.75kg



AULD LOCHNAGAR SC150

*Cambus O’May Cheese Co., Royal Deeside, Scotland*

Auld Lochnagar is named after a famous local landmark around Royal Deeside and the Cairngorms where the cheese is made. Matured for up to 12 months, it is nutty and slightly savoury and developing in depth of flavour and character as it becomes older.

UP · NV · 1.75kg

AULD REEKIE SC141

*Cambus O’May Cheese Co., Royal Deeside, Scotland*

Gently smoked over shavings from whisky barrels, this ode to Edinburgh is a cheddar-like cheese with a sweet tang and delicate smoky flavour.

UP · NV · 1.7kg



TRADITIONAL AYRSHIRE

DUNLOP PGI SC157

*Dunlop Dairy, Ayrshire, Scotland*

Cheesemaker Ann Dorward has revived the fortunes of this traditional Scottish cheese, not least by achieving Protected Geographical Indication (PGI) status for it in 2015. A hard pressed cheese that must be made in the region with milk from Ayrshire cows, it has a more moist texture than cheddar and a flavour that ranges from mild and nutty at six months to aromatic with a slight sharpness at 12 months.

P · V · 3kg

CONNAGE SMOKED

DUNLOP SC124

*Connage Highland Dairy, Scottish Highlands, Scotland*

Creamy Dunlop, which is matured for four months and smoked over whisky barrel shavings at the dairy to give a delicate beguiling flavour.

UP · V · 1.5kg

CONNAGE DUNLOP SC121

*Connage Highland Dairy, Scottish Highlands, Scotland*

A young Scottish cheddar-style cheese, which is clothbound and aged for seven months. Creamy and nutty.

Awarded Silver at the 2019 British Cheese Awards.

UP · V · 3kg



ISLE OF MULL

TRADITIONAL

FARMHOUSE SC041

*J Reade & Sons, Isle of Mull, Scotland*

As invigorating as a walk along a windswept beach, Isle of Mull cheddar has a tangy flavour that is all its own. The Reade family make the cheese using raw milk from their own cows (the only dairy herd on the island), which are fed on spent grain husks, called ‘draff’, from the nearby Tobermory whisky distillery, as well as grazing the island’s lush grass. Their unique diet contributes to the clothbound cheddar’s distinctive flavour: rich, savoury and salty with an earthy edge that echoes the island’s peat soil. The cheese is matured for up to 18 months in underground cellars on the farm, which is powered by electricity produced from wind and water.

The Reades eat theirs with Tobermory’s Ledaig single malt whisky.

UP · NV · 1.5kg



Firm and Hard Cows’ Milk

WALES



HAFOD WE965  
*Holden Farm Dairy, Ceredigion, Wales*

The Holden family take things slowly at their organic cheese business in the hills of West Wales.

They don’t rush the cheese-making process, using traditional methods and a 100-year-old recipe to convert the milk from their small herd of Ayrshire cows into a rich and complex cheddar. Buttery, sweet and mellow with just a hint of sharpness, Hafod (pronounced ‘havod’) is aged for nine to 12 months and works well with light hoppy ales and dry ciders. Also has an affinity with pickled onions, apples and figs.

Did you know? The farm was set up in the 1970s by Sam’s father, Patrick Holden, who was the director of the Soil Association for many years. It is the longest certified organic farm in the UK.

UP · NV · 1/8 1.25kg\*

FRANCE

COMTÉ EXTRA FRUITE  
6-10 MONTH AOP FC479

*Monts & Terroirs, Franche-Comté, France*  
Much younger than our Comté Prestige, Extra Fruite is less intense in character with more creamy, fruity flavours, plus a lovely marzipan finish.

UP · NV · 3.5kg



COMTÉ ARTISAN  
24 MONTH FC987

*Beillevaire, Jura, France*  
Taste the terroir of France’s mountainous Jura Massif in this aged Comté. The cheese has a supple texture and intense flavour, combining toffee sweetness, almonds and complex notes of apricot and pineapple.

UP · NV · 1.5kg



TOMME DE SAVOIE  
AOP FC667

*Beillevaire, Haute Savoie, France*  
There are numerous types of tomme cheese, but Tomme de Savoie from the mountainous Savoy region of France, is arguably the most famous. The supple cheese is made with unpasteurised milk from Abondance, Montbeliarde and Tarentaise cows. It has a grey, natural rind and the flavour is sweet, nutty and earthy.

UP · NV · 1.7kg



BEAUFORT D’ETE FC984  
*Beillevaire, Rhône Alpes, France*

A mighty mountain cheese from the Haute-Savoie, our Beaufort balances power and grace, thanks to a flavour that is both intensely savoury and fruity with a large helping of hazelnut notes.

UP · NV · 1.5kg



MIMOLETTE FC991

*Beillevaire, Pas de Calais, France*  
One of France’s most eye-catching cheeses, Mimolette (also known as Boule de Lille after the city where it was first matured) has a canonball shape, bright orange interior and craggy rind. Aged for 18 months, the flavour is sweet and nutty.

P · NV · 600g

Firm and Hard Cows’ Milk

ITALY



PARMIGIANO-REGGIANO  
24 MONTH PDO IT130

*Boni, Parma, Italy*  
Production of Parmigiano-Reggiano is strictly governed under its Protected Denomination of Origin (PDO) status. Only raw milk from cows can be used and the cheese must be matured for at least 12 months. The very best are aged for much longer, however. Third-generation family business Boni releases its cheeses at 24 months when they have an intricate web of sweet pineapple and savoury notes.

UP · NV · 1.25kg\*

VALCASOTTO IT928  
*Beppino Occelli, Piedmont, Italy*

Made with raw cows’ milk, this full flavoured cheese was traditionally made in a square shape so it could be easily transported in a saddle.

UP · NV · 1/4 1.2kg



OCELLI IN CHESTNUT  
LEAVES IT926

*Beppino Occelli, Piedmont, Italy*  
There are many reasons to love this singular cheese made in Piedmont. The combination of cow and goats’ milk, the long 18 month maturation period and the fact it is then wrapped and aged in chestnut leaves. But it’s the flavour that really makes it stand out - tart and yoghurt with sweet pineapple notes and an intense fudgy breakdown just under the rind.

P · NV · 750g\*



GRANA PADANO RISERVA  
PDO ORO DEL TEMPO 21-24  
MONTH IT077

*Stravecchio, Emilia-Romagna, Italy*  
Hard, granular and fruity, Grana Padano is usually aged for 12 to 16 months, but this ‘riserva’ cheese is specially selected to be matured for 21 to 24 months. The extra time results in a remarkable cheese that is fragrant and intense while also retaining delicate, fruity characteristics. Agriform is a co-operative of dairies in the North East of Italy and is one of the country’s largest producers of Grana Padano.

UP · NV · 2.2kg



OCELLI AL BAROLO IT924  
*Beppino Occelli, Piedmont, Italy*

The rolling hills of Piedmont are famous for white truffles, but this picturesque part of North West Italy also produces some wonderful cheeses, including this mixed milk ‘formaggio ubriaco’ (drunk cheese).

Made by family business Beppino Occelli using goats’ and cows’ milk, the cheese is matured for around five months in the cellars of Valcasotto high up in the foothills of the Alps before being aged for around two months in grape pressings soaked in the local Barolo wine (another world famous Piedmont export). The final cheese has a crumbly texture with an interesting soft ‘breakdown’ just under the rind and a sweet wine-like flavour.

The perfect ingredient for risotto al Barolo or for adding a dash of colour to your cheeseboard.

P · NV · 750g\*



*Firm and Hard Cows’ Milk*

SPAIN

LA MANCHA IBERICO  
BLENDED SP041

*Gregorio Diaz Miguel, La Mancha, Spain*

The cheese has a mildly lactic aroma, while the flavour brings together the best of the three milks: herbal notes from the goat; sweet nutty flavours from the sheep; and a creaminess from the cows’ milk.

P · V · 3.2kg

SWITZERLAND



KALTBACH ALPINE  
CREAMY SW581

*Emmi, Bern, Switzerland*

Matured in the sandstone Kaltbach caves of Switzerland, this pliable Alpine cheese has a smooth silky texture thanks to the addition of cream during the production process. Matured for four to five months in the atmospheric caves, which are buried deep underground near Lucerne, the cheese has a sweet tangy flavour and dark brown natural rind.

P · V · 1kg\*

KALTBACH LE GRUYÈRE  
CAVE MATURED AOP SW012

*Emmi, Fribourg, Switzerland*

Switzerland’s most famous cheese is aged in the natural sandstone caves of Kaltbach, which have high humidity and a stable temperature. The result is a creamy, fruity cheese that works on a cheeseboard or in the kitchen.

The cheese was awarded Gold at the 2017 World Cheese Awards.

UP · NV · 2.5kg\*

KALTBACH EMMENTALER  
CAVE AGED AOP SW125X3

*Emmi, Bern, Switzerland*

The finest Emmentaler wheels are selected and aged in the sandstone caves of Kaltbach for 12-14 months.

UP · NV · 3.3kg\*



TÊTE DE MOINE AOP SW050

*Emmi, Jura, Switzerland*

Tête de Moine, which translates as ‘monk’s head’, was first made in the Abbey of Bellelay in the Swiss Jura mountains more than 800 years ago. Hard, smooth and golden yellow thanks to the cows’ diet of Alpine grasses and herbs, the cheese has a buttery, savoury flavour and should be cut using a special rotating blade called a ‘girolle’.

UP · NV · 900g

APPENZELLER  
SURCHOIX SW002

*Emmi, St. Gallen, Switzerland*

Strong and fruity - the rind is washed in a herbal brine flavoured with a mix of spices and wine and aged for four months.

UP · V · 1/4 1.7kg

APPENZELLER EXTRA SW008

*Emmi, St. Gallen, Switzerland*

Appenzeller Extra is washed in a herbal brine with a mix of spices and wine and ages for six months, two months longer than the Surchoix version, giving it a more powerful aroma and piquant flavour.

UP · V · Whole 7kg

FRIBOURGEOIS  
VACHERIN SW579

*Emmi, Fribourg Canton, Switzerland*

An alpine cheese made with milk from cows that graze on mountain grass and wild flowers in the summer. A pleasant nutty flavour underpinned by notes of fresh hay and milk.

UP · NV · Whole 7.5kg

NETHERLANDS



OLD AMSTERDAM DU070

*Old Amsterdam, Zuid (South) Holland, Netherlands*

An extra mature gouda with a firm texture and a full-bodied piquant flavour. Rich, salty and lingering with a hint of sweetness.

P · NV · 2.5kg



**1** Single Gloucester (EC141) **2** Lord of Hundreds (EE037) **3** Cornish Yarg Nettle (EC479) **4** Gorwydd Caerphilly (WE052)



Ewes’ Milk



BERKSWELL EE005

*Ram Hall Dairy, Warwickshire, England*

This hard ewes’ milk cheese from the Midlands gets its distinctive ‘flying saucer’ shape from being moulded in one colander that is turned. Made at Ram Hall Farm, which dates back to the 16th century, using raw milk from its own herd of Friesland sheep, Berkswell is named after the nearby village of the same name. Often described as a British alternative to Manchego, the cheese actually has its own unique personality. It is matured for four to six months and has a close, slightly grainy texture and a wonderful clean, lingering flavour with honey and nutty notes balanced by a refreshing acidity.

That said, it does pair very nicely with sherry, including dry amontillado, palo cortado and dry oloroso.

Awarded Silver and Bronze medals at the British Cheese Awards 2018.

UP · NV · 1/2 1.4kg\*

YORKSHIRE FETTLE EE009

*Shepherds Purse, Yorkshire, England*

Once known as Yorkshire Feta, Yorkshire Fettle is made to the traditional Mediterranean recipe, hand salted and waxed to seal in the freshness. The sheep’s milk delivers a meadowy sweetness which contrasts beautifully with the salty tang.

P · V · 750g\*



ENGLISH PECORINO EE178

*White Lake, Somersert, England*

Named Supreme Champion at the 2019 British Cheese Awards (the third time in a row that White Lake has won the top title), this new semi-hard ewes’ milk cheese has a great future ahead of it. The rind is washed to encourage pungent orange and yellow moulds and yeast to grow, which gives the fruity cheese beneath a delicious savoury edge. Think salted caramel or the sweetness of roast lamb.

Awarded Reserve Champion and Gold at the 2019 British Cheese Awards.

UP · V · 2kg



LORD OF HUNDREDS EE017

*The Traditional Cheese Dairy, East Sussex, England*

This modern, hard ewes’ cheese is made using raw milk from Friesland ewes. Curd is ladled into baskets and left unpressed, giving it an open texture and a unique shape. Nutty and caramel notes.

UP · V · 1/4 1kg\*



SPENWOOD EWE EE075

*Village Maid, Berkshire, England*

Inspired by Pecorino, Spenwood is a hard-pressed cheese made from unpasteurised ewes’ milk. It has a well-developed nutty flavour. Awarded Silver at the 2018 British Cheese Awards

UP · V · 2.3kg

FRANCE



OSSAU-IRATY AOP FE039C

*Onetik Fromagerie, Basque-Pyrénées, France*

Named after the valley of Ossau in Béarn and the forests of Iraty in the Basque Country, this hard ewes’ cheese is made in the foothills of the Pyrenees in South West France. The nutty, caramel flavour owes much to the sweet milk of local sheep breeds (Manech and Basco-Bearnaise), which producer Onetik collects from around 150 small mountain farms.

UP · NV · 1kg\*



TOMMETTE DE BREBIS PETIT FE002

*Les Fromagerie Occitanes, Pyrénées, France*

A traditional Pyrenees sheeps’ cheese, it has a sweet, fruity flavour without any bitterness. The texture is firm with a slightly sticky paste.

P · NV · 450g

ITALY

OCELLI CON FRUTTA GRAPPA IT934

*Beppino Ocelli, Piedmont, Italy*

A cheese made from sheep and cows’ milk, which is matured for a minimum of 12 months and then aged with the addition of dried fruits (grapes, figs, apricots) and grappa.

P · NV · 3.8kg



PECORINO GRAN SARDO IT068

*Cooperativa Allevatori Ovini, Sardinia, Italy*

A hard and compact sheeps’ milk cheese with scattered eyes, which becomes increasingly peppery as it matures.

UP · NV · 3.2kg

SPAIN



MANCHEGO 12 MONTH DOP SP013

*Gregorio Diaz Miguel, La Mancha, Spain*

Protected under Spanish and European law, Manchego can only be made in the La Mancha region of Spain made famous by Don Quixote and his trusty sidekick Sancho Panza, who nibbled on the cheese when not tilting at windmills in Cervante’s famous story. Classed as ‘viejo’ (old) because it is matured for 12 months, the cheese is made by Gregorio Diaz Miguel near Ciudad Real. Mildly lactic with a gently sweet aroma, the texture is dryish but pliable, while the flavours are buttery with hints of green almonds and sherry.

Top fact: The zig-zag pattern on the outside of the cheese was originally formed when the curd was drained in baskets made from plaited grass.

P · V · 2.5kg



MANCHEGO 6 MONTH DOP BABY SP105

*Gregorio Diaz Miguel, La Mancha, Spain*

The cheese has a mildly lactic, gently sweet aroma. Buttery with hints of green almonds and sherry on the palate.

P · V · 1kg

Goats’ Milk



RIBBLESDALE ORIGINAL GOAT EG070

*The Ribblesdale Cheese Co., Yorkshire, England*

Ribblesdale Cheese was set up in 1978 in the nearby village of Horton-in-Ribblesdale, but relocated to Hawes when current owner Iona Hill took over. This creamy young goats’ cheese was one of the first products she produced and remains a best seller. Made in the style of a Wensleydale, it is fresh, lemony and crumbly with a hint of goatiness.

P · V · 1kg\*

RIBBLESDALE SUPERIOR GOAT EG259

*The Ribblesdale Cheese Co., Yorkshire, England*

A mild, smooth and creamy young goats cheese with a slight tang, made in the gouda style.

P · V · 2kg

RIBBLESDALE SUPERIOR SMOKED EG075

*The Ribblesdale Cheese Co., Yorkshire, England*

A mild, smooth and creamy goats’ cheese, made in the gouda style. Best aged two months and over. The smoking gives a subtle almost caramel aroma and rich flavour.

P · V · 1kg

ELSDON GOAT EG238

*Northumberland Cheese Co., Northumberland, England*

Matured for two to three months, a delicate goats’ cheese with a firm texture, a pleasant tang, and a clean and mellow finish.

P · V · 2.5kg



*Firm and Hard Goats' Milk*



**QUICKE'S GOATS' MILK  
CHEDDAR EG052**

*Quicke's, Devon, England*

A world away from French 'chevre', this delightfully different goats' milk cheese is made to a traditional cheddar recipe in 25kg truckles. The master cheesemakers at Devon-based Quicke's use locally sourced goats' milk and mature the clothbound cheeses for six months. The result is a hard cheese with a luxurious clean flavour and silky texture, rounded off with an almond nuttiness. Its creamy personality makes it the perfect partner for sourdough bread and a glass of stout.

Awarded Silver at the 2019 British Cheese Awards.

P · V · 1kg

**BRINKBURN EG007**

*Northumberland Cheese Co.,  
Northumberland, England*

A mould-ripened goats' cheese matured for 3-4 months. Firm but crumbly texture and a clean, fresh aroma with coconut notes.

Awarded Silver at the 2019 British Cheese Awards.

P · V · 2.5kg



**TICKLEMORE EG085**

*Sharpham Estate, Devon, England*

A moist and crumbly semi-hard goats' cheese with a zesty, floral flavour. It can sometimes be soft just under the white bloomy rind.

Awarded Silver at the 2019 British Cheese Awards.

P · V · 1.6kg

**ITALY**

**OCCELLI AL MALTO  
ORZO IT917**

*Beppino Ocelli, Piedmont, Italy*

A goat and cows' milk cheese matured for a long period and then aged in barley, malt and whiskey. This results in a cheese with an intense and complex aroma.

P · NV · 1.5kg

**SPAIN**

**MURCIA AL VINO DOP SP095**

*Fione, Murcia, Spain*

Otherwise known as a 'drunken goats' cheese', this cheese has a distinctive purple rind with an aroma of the wine in which it was bathed. Initially tannic with a little sharpness, balanced by milky sweetness.

P · NV · 2.5kg

**NETHERLANDS**

**GOUDA CHEVRE  
SILVER DU171**

*Uniekaas, Het Groene Hart, Netherlands*

Handmade with 100% goats' milk. It has a rich, nutty flavour and smooth semi-hard creamy texture making it more versatile than other chevres. Aged for approximately five weeks and waxed.

P · V · 4.5kg



**From left to right:**  
Millers Damsel's Charcoal Wafers (BI140),  
Caramelised Apple Set Fruit Conserve (CP175),  
Ocelli al Barolo (IT924), May Hill Green  
(EC143), Langres Petit (FC531), Barkham Blue  
(EB227), Berkswell Baby (EE031)



# BLUE

We love singing the blues whether that’s classics, such as Roquefort and Stilton, or new-wave smash hits like Beauvale and Blacksticks. Sweet, spicy, salty and buttery, these cheeses hit all the right notes.

## Cows’ Milk



**ROYAL BASSETT BLUE EB414**  
*Brinkworth Dairy, Wiltshire, England*  
Ceri Cryer is the fifth generation to make cheese at Brinkworth in Wiltshire, which has its own pedigree herd of Friesian cows that were first established in 1910. Her light and creamy blue cheese combines a delicate blend of flavours, including fresh butter, olive oil and a damp, earthy note that has much to do with the blue-grey rind. Great with rye bread and a ripe pear.  
The cheese was named in honour of the nearby town of Wootton Bassett, which gained Royal status in 2011.  
P · V · 200g

**SUSSEX BLUE EB081**  
*Alsop & Walker, East Sussex, England*  
This blue cows’ milk cheese has a creamy farmyard taste and mild blue flavour. Cut open, it has a small amount of blue veining enclosed in a natural rind.  
P · V · 2.6kg



**CROPWELL BISHOP STILTON PDO EB161**  
*Cropwell Bishop Creamery, Nottinghamshire, England*  
We believe Stilton is for life, not just for Christmas. It’s one of Britain’s greatest cheeses and should be eaten all year round. Cropwell Bishop Creamery in Nottinghamshire, which is run by the Skailes family, has been at the vanguard of Stilton production for two generations and continues to win plaudits for its rich tangy blue cheese, which melts in the mouth. It takes 78 litres of milk to make one 8kg cheese with each one crafted by hand, using methods that have changed little since the 17th Century.  
Awarded Silver at the British Cheese Awards in 2019 and 2018.  
P · V · 1/4 2kg\*  
**YORKSHIRE BLUE EB006**  
*Shepherds Purse, Yorkshire, England*  
A soft, creamy, blue-veined cheese, which has been developed to have a unique buttery and sweet flavour with no sharp bite.  
P · V · 1/2 750g\*



**CORNISH BLUE MINI EB127**  
*Cornish Cheese Co., Cornwall, England*  
When milk prices plummeted in the late 1990s, dairy farmer Philip Stansfield was forced to look at alternative ways of making a living from his herd. Luckily for us, he decided to develop a creamy, Continental-style blue cheese to appeal to people who find Stilton too strong. Designed to be eaten as a young cheese, it is full flavoured but not overpowering with light blue notes and a lingering sweet after taste.  
Top fact: Philip Stansfield played nearly 600 games for Premiership rugby club Sale.  
P · NV · 500g\*

**STILTON BABY, THOMAS HOE PDO EB099**  
*Long Clawson Dairy, Leicestershire, England*  
A rich, blue veined Stilton with a bold and expressive flavour.  
P · V · 2kg



Norbury Blue (EB367)





NORBURY BLUE EB367

*Norbury Park Farm Cheese Co., Surrey, England*

Quality before profits is the guiding principle at Norbury Park – a small family business that has been hand making this lush blue since 2001.

Milk comes from the farm’s own closed herd of Friesians and is left unpasteurised, which means the lush meadow grasses that the cows feed on at the foot of the North Downs are conveyed in the complex flavour of the final cheese. It has a moist texture and peppery tang, while the delicate veining has a beguiling loamy flavour.

The gentle saltiness contrasts well with sweet accompaniments, such as digestive biscuits, pear and walnut chutney or perhaps a glass of port.

UP · V · 1kg

CROPWELL BISHOP ORGANIC STILTON PDO EB133

*Cropwell Bishop Creamery, Nottinghamshire, England*

Hand crafted using organic milk from farms in the Peak District National Park. This Stilton has a well balanced flavour, which contrasts with the tangy blue veins.

P · V · 1/4 2kg

BLUEMIN WHITE EC020

*Shepherds Purse, Yorkshire, England*

A melt-in-the-mouth, blue mould-ripened cheese. When fully ripe it delivers a creamy texture with a rich umami taste. Awarded Gold at the 2019 British Cheese Awards.

P · V · 800g



BEAUVALE EB347

*Cropwell Bishop Creamery, Nottinghamshire, England*

It’s not often that Stilton makers branch out into other cheeses, but that’s exactly what Nottinghamshire family business Cropwell Bishop did with the launch of Beauvale. A very different blue to Stilton, it has more in common with Gorgonzola Dolce thanks to its soft, gooey texture and mellow flavour, which is sweet and spicy and framed by a lovely underlying earthiness. Milk comes from family farms in the Peak District National Park and the curds are hand ladled to achieve a silky texture.

Adds a new dimension to pasta sauces or you could just attack it with a spoon. We like a slice with an Eccles cake.

Awarded Gold at the 2019 British Cheese Awards.

P · NV · 850g



ISLE OF WIGHT BLUE EB351

*Isle of Wight Cheese Co., Isle of Wight, England*

Established in 2006 by mother and son, Julie and Richard Hodgson, the company’s flagship blue is soft and creamy with a bluey green natural rind and blue veins.

Awarded Silver at the British Cheese Awards 2018.

P · V · 225g



NORTHERN BLUE EB196

*Shepherds Purse, Yorkshire, England*

This punchy blue is a modern classic - with a cult following of fans up and down the country. Made by Yorkshire-based Shepherds Purse, the cheese is smooth and salty, much like a Continental blue, but previous owner and cheesemaker Judy Bell selected a unique blue culture, which gives it a more powerful tang.

Serve on multigrain bread with figs, walnuts and a drizzle of honey. A glass of tawny Port never goes amiss.

P · V · 750g



COLSTON BASSETT STILTON PDO EB002

*Colston Bassett Dairy, Nottinghamshire, England*

One of the smallest Stilton producers in the country, Colston Bassett is a farmers’ co-operative that has been making cheese in the Vale of Belvoir since 1913. Curds are hand ladled to maintain their delicate structure, while the cheeses are pierced relatively late (to activate the blue mould) so that they have time to develop a rounded flavour. Mellow, smooth and creamy with evenly spread blue veins, Colston Bassett also balances sweet, savoury and salty notes.

Awarded two Gold medals at the British Cheese Awards 2018.

P · V · 1/4 2kg\*

P/UP - Pasteurised/Unpasteurised      V - Vegetarian



HELTFORD BLUE EB376

*Treveador Farm, Cornwall, England*

The Holstein-Friesian cows at Treveador Farm are spoiled with lush green pastures and stunning views of the Helford River, which lends its name to the creamy blue cheese made from their milk.

Produced by Alastair Rogers and Bernadette Newman, the cheese has a soft, squidgy texture and sweet, nutty flavour. Serve with pears, walnuts and a light fruity red.

Awarded Gold at the 2017 World Cheese Awards.

P · V · 1kg



BLACKSTICKS BLUE MINI EB019

*Butlers Farmhouse Cheeses, Lancashire, England*

First launched in 2004, Blacksticks’ gentle tang and melting texture made it an instant hit with the public. The cheese was soon being served on British Airways First Class and became a pioneer of new wave British blues that are not as spicy as Stilton. Chef Simon Rimmer described it as the “daddy of all blue cheeses”.

The cheese is named after a copse of chestnut trees that look like black sticks when they shed their leaves in winter.

P · V · 500g\*



BATH BLUE EB022

*The Bath Soft Cheese Co., Somerset, England*

This creamy blue was named the best cheese on the planet at the World Cheese Awards 2014, pipping nearly 2,600 entries from 33 countries to the title. Made by farmer Graham Padfield using organic milk from his own herd of cows near Bath, the cheese is similar in style to Stilton: sweet and salty with a gentle tang. The dairy has grown and since 2015 includes a cheese shop and café. Visitors can also see the cheese being made for themselves.

Awarded Silver at the 2017 World Cheese Awards and Gold and Silver at the British Cheese Awards 2018.

P · NV · 1/4 2kg



CROPWELL BISHOP SHROPSHIRE BLUE EB001

*Cropwell Bishop Creamery, Nottinghamshire, England*

Shropshire Blue has no actual link with the county it was named after. It was first invented in 1970 by a cheesemaker in Inverness, who adapted a Stilton recipe by adding annatto to give it a sunset orange colour. Stilton makers eventually adopted the cheese as their own. Creamy, but without the same level of spice as Stilton, the cheese has caramel hints and a nutty finish.

P · V · 1/4 2kg\*



KENTISH BLUE EB345

*Kingcott Cheese, Kent, England*

Steve Reynolds, who comes from a long line of West Country dairy farmers, bought Iden Manor Farm in Kent with his wife Karen in 1990, but it wasn’t until 2009 that the couple decided to branch out into cheese-making. Kentish Blue, which is made with raw milk from their herd of pedigree Holstein Friesian and Brown Swiss cows, was their first product and has gone on to win several awards. A relatively young blue cheese with a firm but moist texture, it is gentle, smooth and has great length of flavour.

UP · V · 1.35kg



COLSTON BASSETT SHROPSHIRE BLUE EB004

*Colston Bassett Dairy, Nottinghamshire, England*

A blue veined cheese with a distinctive orange interior and evenly spread blue veins. Smooth and creamy with a tang.

Awarded Gold at the 2018 British Cheese Awards.

P · V · 1/4 2kg



Blue Cows’ Milk



HARROGATE BLUE EC997

*Shepherds Purse, Yorkshire, England*

Harrogate Blue represents an important milestone for Thirsk-based Shepherds Purse, marking the passing of the baton from one generation to another. Created by the two daughters of founder Judy Bell in 2012, the cheese coincided with them taking over the day-to-day running of the business. A gentle blue cows’ milk cheese with a golden body laced with a web of blue veins, it has a nice balance of creaminess and blue tang with a hint of pepper at the finish.

P · V · 750g\*



BRIGHTON BLUE EB343

*High Weald Dairy, Sussex, England*

There’s a salty finish to this creamy blue that is reminiscent of the briny breeze that blows along Brighton’s pebbly beach. Made a little further inland in West Sussex using pasteurised milk from Tremains Farm, the cheese has an open semi-soft texture and laid-back personality that becomes more intense as the piquant green veins deepen over time. A wedge on a slice of fruit cake is a thing of beauty. Mark and Sarah Hardy run regular cheese making classes for the public in their cosy cheese barn at the dairy.

Awarded Super Gold at the 2017 World Cheese Awards

P · V · 3.8kg



BARKHAM BLUE EB227

*Two Hoots Cheese, Berkshire, England*

This ammonite-shaped blue cheese has won pretty much every award going, including Supreme Champion at the British Cheese Awards 2015. The reason for its success? The super-creamy Guernsey and Jersey milk that gives the final cheese a gorgeously buttery, melt-in-the-mouth consistency without the harsh tang associated with some blues. It’s often described as ‘a blue cheese for people who don’t like blue cheese’.

Located in the village of Barkham on the Hampshire/Berkshire border, Two Hoots is a small family business run by husband and wife team, Sandy and Andy Rose. They hand make the cheese daily using traditional techniques – the distinctive shape comes from draining and moulding the curd in kitchen colanders.

Great for adding depth to risottos, soufflés and salads. Awarded Gold at the 2019 & 2018 British Cheese Awards.

P · V · 800g\*



DEVON BLUE EB135

*Ticklemore Cheese, Devon, England*

Matured for three to six months, Devon Blue has a smooth creamy texture coupled with a round buttery flavour.

P · V · 1/2 1.8kg



OXFORD BLUE MINI EB413

*Oxford Cheese Co., Oxfordshire, England*

After running a cheese shop in Oxford’s covered market for almost a decade, Baron Robert Pouget spotted a gap in the market for a British blue to rival Continentals, such as Fourme D’Ambert and Gorgonzola. The result was Oxford Blue – a moist creamy cows’ milk cheese that has an aromatic finish.

P · V · 300g\*



DORSET BLUE

VINNY PGI EB412

*Woodbridge Farm, Dorset, England*

Based on a 300-year-old recipe and made using milk from the Woodbridge Farm’s own Friesian herd in Dorset. Crumbly, creamy and nutty.

P · V · 1.5kg\*

WENSLEYDALE BLUE EC924

*Wensleydale Creamery, Yorkshire, England*

A delicately flavoured creamy blue cheese that has a mellow, yet full flavour, which will appeal to newcomers to blue cheese. Sharp and slightly sweet with a close velvet texture.

Awarded Gold at the 2019 British Cheese Awards.

P · V · 2.5kg\*



1 Fourme D’Ambert Laque (FC041)  
2 Barkham Blue (EB227) 3 Picos Blue (SP050)  
4 Northern Blue (EB196)





**BURT’S BLUE EB391**  
*Burt’s Cheeses, Cheshire, England*  
Claire Burt’s flagship blue is creamy and mellow with a rind which varies from green-blue to pale grey. Awarded Gold at the 2019 and 2018 British Cheese Awards.  
P · V · 180g

**DRUNKEN BURT EB393**  
*Burt’s Cheeses, Cheshire, England*  
Burt’s Blue cheese washed in cider.  
P · V · 180g



**COTSWOLD BLUE BRIE SQUARE EB129**  
*Simon Weaver Organic, Gloucestershire, England*  
A blue with a rich, clean and fresh flavour made in the Cotswolds with organic cows’ milk. It develops an aromatic piquancy as it ages.  
P · V · 300g\*

**LANCASHIRE GARSTANG BLUE EB035**  
*Dewlay, Lancashire, England*  
A mild, mellow yet indulgent blue cheese made with locally sourced pasteurised cows’ milk, and matured up to 10 weeks.  
P · V · 750g x 2



**WORCESTER BLUE EB411**  
*Lightwood Cheese, Worcestershire, England*  
A pretty blue produced in small batches - no machines are used here! Described as a cross between a traditional stilton and a continental soft blue. The flavour strengthens with maturity.  
P · NV · 1kg



**CASHEL BLUE MATURE IR090**  
*J&L Grubb, Co. Tipperary, Ireland*  
A pioneer of artisan cheese-making in Ireland, Jane Grubb first started making this soft, subtle blue in 1984 using milk from husband Louis’ herd of pedigree Friesian cows in Tipperary. The cheese is hand made in the same way today by the second generation of the family on the same 200-acre farm. The creamy cheese has a hint of saltiness and an even flavour, making it ideal for cheeseboards and as an ingredient in the kitchen. The gentle blue tang has a natural affinity with a ripe pear, but also elevates a steak to new levels.

Did you know? Cashel Blue is named after the historic “Rock of Cashel,” a medieval castle that was once the seat of the Kings of Munster. Legend has it that St Patrick first started to convert Ireland to Christianity at the site by using a shamrock to explain the Holy Trinity.  
P · V · 1.5kg\*



**STRATHDON BLUE SC110**  
*Highland Fine Cheeses, Scottish Highlands, Scotland*  
Rory Stone is best known for making traditional Scottish cheeses, such as caboc and crowdie, but Strathdon has more in common with the kind of soft, spicy blues made by the French and Italians. Milder than Stilton with a golden paste dotted with pockets of greeny-blue mould, it is sweet, piquant and has a steely finish.  
Lovely with a wee dram of peaty whisky.  
P · V · 600g



**HEBRIDEAN BLUE SC188**  
*J Reade & Sons, Isle of Mull, Scotland*  
As blue cheeses go you don’t get much bluer than this little number from Isle of Mull. Also known as Isle of Mull Blue, the cheese is aged for 12 weeks. It is the only blue cheese made in the Hebrides and certainly packs quite a punch. The intensity does change with the season - when the cows go inside for the winter, their silage is supplemented with the spent grain husks from the local distillery which is said to give the cheese its characteristic spicy, feisty flavours.  
UP · NV · 1/4 1.75kg\*



**BLUE MURDER SC081**  
*Highland Fine Cheeses, Tain, Scotland*  
Made by Highland Fine Cheeses in Tain, Blue Murder is a soft, creamy and mild blue with a thin, grey-white rind.  
P · V · 675g



**PERL LAS BLUE MINI WE053**  
*Caws Cenarth, Carmarthenshire, Wales*  
Perl Las means ‘blue pearl’ in Welsh – a fitting name for a blue cheese that almost sparkles on the tongue. There’s a rich creaminess on first taste, followed by a short burst of saltiness before the delicate blue tang kicks in. A fudgey texture, which helps the cheese melt on the tongue, adds to the experience.

Caws Cenarth was established in 1987 by Thelma Adams, who was well known for making traditional Welsh Caerphilly. Her son Carwyn now runs the business and has added a range of modern Welsh cheeses, including Perl Las, to critical acclaim. Try it on toast, drizzled with a little honey, or melted on a steak.  
Awarded Silver at the British Cheese Awards in 2019 and 2018.  
P · V · 450g\*



**BLEU D’AUVERGNE FOURNISSEUR FC001**  
*Beillevaire, Auvergne, France*  
Made in the centre of France, Bleu d’Auvergne is an approachable cow’s milk blue with a mild buttery flavour seasoned with a delicate peppery spice.



**FOURME D’AMBERT LAQUE FC041**  
*Beillevaire, Auvergne, France*  
One of France’s oldest cheeses, Fourme d’Ambert has a light-grey natural rind and a creamy interior accented by pockets of blue-green mould. The texture is supple and the flavour is gentle with dairy and fruity, plus a delicate salty finish.  
P · NV · 2kg



**ROCHE MONTAGNE FC637**  
*Beillevaire, Auvergne, France*  
An easy going cow’s milk blue from the Puy-de-Dôme in central France, Roche Montagne has a striking white and black ash-covered rind and supple interior with a texture like set custard. The flavour is mild and malty with gentle spicing from the green and blue pockets of mould.  
P · NV · 600g



**MONTAGNOLO AFFINÉ GE116**  
*Käserer Champignon, Bavaria, Germany*  
Käserer Champignon is a family-owned company with more than 100 years of cheese-making experience. It sources milk from cows that graze on the rolling grasslands of the Allgäu region of southern Bavaria and combines it with cream to make a decadent cheese, which is rich, buttery and has mild musty notes from the grey rind.  
Try it with a chilled glass of Mosel Riesling.  
This creamy German blue has swept the board at recent cheese awards, most notably claiming the title of Super Gold at the prestigious World Cheese Awards in 2017.  
P · V · 2kg



ITALY



GORGONZOLA DOLCE  
DOP IT480

*Bassi, Piedmont, Italy*

Silky, sensuous and downright saucy, a mouthful of gooey Gorgonzola Dolce is a moment of pure indulgence. Made in the north of Italy in the Lombardia and Piedmont regions, the rich, super soft blue is matured in slatted wooden belts to stop it from collapsing on itself. The streaks of blue-green mould impart a sharp, spicy flavour that pierces the sweet, creamy notes that would otherwise overwhelm.

P · NV · 1.5kg

GORGONZOLA TORTA  
DOP IT080

*Bassi, Piedmont, Italy*

A layered cheese using slices of Gorgonzola and Mascarpone. Can be served as an aperitif with fruit and nuts or as an ingredient for pasta sauces and risottos.

P · NV · 1.1kg

VERZIN IT887

*Beppino Occelli, Piedmont, Italy*

Verzin is reminiscent of the famous marble quarries of Frabosa, because of its white colour and mottled greenish veins. Soft and creamy with a sweet aroma.

P · NV · 4kg

Buffalo Milk



BUFFALO BLUE EB419

*Shepherds Purse, Yorkshire, England*

Shepherd's Purse stopped production of this glorious blue when buffalo milk became scarce, but a new long-term relationship with a British water buffalo farm means it has made a welcome return. That's excellent news for cheese lovers because buffalo milk has almost double the cream of cow's, which gives the final cheese a decadent richness, which is nicely offset by the salt and spice of the streaky blue veins. It's a tricky balancing act that has everything to do with the expertise of Shepherd's Purse in North Yorkshire, which has been making blue cheeses since the late 1980s. Try with a sweet, raisiny Tawny Port.

P · V · 750g

Ewes' Milk



BEENLEIGH BLUE EE010

*Ticklemore Cheese, Devon, England*

Robin Congdon was at the vanguard of the British cheese revolution in the 1970s when he first developed Beenleigh as Devon's answer to Roquefort. The pioneering cheesemaker went to extraordinary lengths to replicate the great French cheese in the UK, growing French herbs for the sheep to eat and introducing moulds liberated from the caves of Roquefort to his maturing rooms.

Though Beenleigh is not like Roquefort, it does have its own unique character. In the early part of the year it is light, lemony and minerally, becoming more intense with toasty and earthy notes as the seasons change.

Ben Harris, who makes the cheese today, recommends a sweet red wine and banana and date chutney as perfect partners.

P · V · 1/2 1.6kg



**1** Stilton Cropwell Bishop Baby (EB097) **2** Royal Bassett Blue (EB414) **3** Isle of Wight (EB351) **4** Brighton Blue Baby (EB343)





MRS BELL'S BLUE EE126

*Shepherds Purse, Yorkshire, England*

There's a lot going on in this compelling blue, which is named after its creator Judy Bell. The meadow-like sweetness of the ewe's milk contrasts beautifully with the cheese's inherent saltiness. There is also a sweet burnt-caramel flavour that envelopes the sharp tang of the blue mould. It's milder than a Roquefort but is still punchy and complex.

Awarded Silver and Gold at the 2018 British Cheese Awards and Gold at the 2017 World Cheese Awards.

P · V · 1.5kg

IRELAND



CROZIER BLUE IR002

*J&L Grubb, Co. Tipperary, Ireland*

A sister to Cashel Blue, this piquant ewes' milk cheese bears comparisons to Roquefort, but also has its own unique personality that comes from the landscape of Tipperary. Milk is sourced from a local flock of Friesland sheep, which graze the limestone fields nearby and gives the cheese a subtle blue flavour and sharp minerally quality.

Awarded Gold at the 2019 British Cheese Awards.

P · V · 750g

FRANCE



ROQUEFORT ARTISAN

VERNIERES FE005

*Beillevaire, Aveyron, France*

Vernières Frères is an independent family business that has been making Roquefort since 1890. The company still matures the raw sheep's milk blue in the limestone caves of the Combalou mountain in Roquefort-sur-Soulzon, where it develops an open texture with pockets of green, blue mould. The flavour is complex with sweet, salty and spicy notes.

P · NV · 1.4kg



ROQUEFORT PAPILLION

NOIRE AOP FE065

*Fromagerie Papillon, Midi-Pyrénées, France*

A strong blue cheese characterised by a white interior and intense greeny blue veins that run throughout. Papillon's Roquefort has a wonderful balance between salt, spice and cream, plus notes of fresh pear.

UP · NV · 1.5kg

Goats' Milk



HARBOURNE BLUE EG043

*Ticklemore Cheese, Devon, England*

A goats' milk blue made to a Roquefort recipe in Devon, Harbourne is a cheese with an identity crisis, and all the better for it. Like its sister Beenleigh Blue, which is made with ewes' milk, the flavours evolve throughout the year reflecting the changing environment of the animals. Light, clean and citrussy with a crumbly texture early on in the year, the cheese becomes stronger and denser as the seasons change with more spicy and floral notes.

P · V · 1/2 1.6kg

SPAIN



VALDEÓN PICOS BLUE SP050

*Queserías Picos de Europa, Valdeón, Spain*

Beneath the maple leaves that cover this queso from Northern Spain is a plucky mixed milk blue that has plenty of spice and buttery richness.

Made by the Alonso brothers, Tomas and Javier, for more than 30 years in the Picos de Europa mountains in Castilla-León, the cheese has a sticky rind and salty tang with sweet, meadowy notes.

Perfect partner? Oloroso sherry.

P · NV · 2.5kg

Barkham Blue (EB227)





# SOFT & SEMI-SOFT

From innocent fresh cheeses that are barely a few days old to luscious bries with gooey hearts, these are the cheese world’s sensitive souls. Treat them well and they will repay you with yielding textures and flavours that go from zesty to mushroomy.

## Cows’ Milk



**LORD LONDON EC954**  
*Alsop & Walker, East Sussex, England*  
Developed to coincide with the London Olympics, this curvaceous brie-like cheese is made just a short journey from the capital in East Sussex. Arthur Alsop and Nicholas Walker, who have been in business since 2009 and have a stall at Borough Market, use conical moulds to create the distinctive ‘boob’ shape (stop sniggering at the back). The cheese is soft and creamy with mushroom and citrus notes.  
Awarded Gold at the 2019 British Cheese Awards.  
P · V · 600g

**WATERLOO EC793**  
*Village Maid, Berkshire, England*  
A mild, soft white cheese made from thermised Guernsey milk using a washed curd method to achieve a gentle buttery flavour. Its distinctive yellow colour is due to the natural carotene in Guernsey milk.  
UP · V · 350g\*



**FINN EC097**  
*Neal’s Yard Creamery, Herefordshire, England*  
Following in the footsteps of classic French triple-cream cheeses such as Brillat-Savarin, Finn is made with unpasteurised milk and the addition of double cream to give a rich luxurious texture.  
Surprisingly firm and lactic when young, it takes on walnut and mushroom aromas as it matures with a smooth, creamy breakdown beneath the rind.  
P · V · 200g

**COTSWOLD BRIE EC485**  
*Simon Weaver Organic, Gloucestershire, England*  
A soft and buttery cheese made with organic milk from the farm’s own herd of 250 Friesian cows.  
P · V · 240g



**WINSLADE EC989**  
*Hampshire Cheeses, Hampshire, England*  
Vacherin Mont d’Or meets Camembert in this gooey cheese from the company behind Tunworth. Like Vacherin, the soft cows’ milk cheese is encircled by a spruce band, which imbues interesting piney, floral notes, but there are also similarities to Camembert with mushroom and cabbage flavours. The texture becomes softer and silkier as it matures, which makes it perfect for baking in the oven.  
Awarded Gold at the British Cheese Awards 2019 and 2018.  
P · V · 230g

**COTSWOLD BRIE SMOKED EC998**  
*Simon Weaver Organic, Gloucestershire, England*  
Brie made using organic milk is smoked over apple wood for four hours.  
P · V · 140g



Dorstone (EG037)





MAY HILL GREEN EC143

*Charles Martell & Son,  
Gloucestershire, England*

A soft almost runny cheese with an enigmatic flavour from the chopped nettles which coat the rind. The cheese is supported with a beechwood lath and is wrapped in waxed paper.

P · V · 1.8kg



CAMEMBERT SUSSEX EC294

*Alsop & Walker, East Sussex, England*

A creamy cows' milk cheese with a white bloomy rind, which becomes softer and oozier as it ages. The flavour is earthy and mushroomy.

P · V · 1kg



SHARPHAM BRIE MINI EC723

*Sharpam Estate, Devon, England*

A Coulommiers-style cheese made in Devon with Jersey cows' milk from the dairy's own herd. Buttery and gooey when mature. The estate is also known for its award winning English wine.

UP · V · 300g\*



SLACK MA GIRDLE EC144

*Charles Martell & Son,  
Gloucestershire, England*

Charles Martell is famous for his whiffy perry-washed cheese Stinking Bishop, but there are some people (not us!) that find it too overpowering. That's where Slack ma Girdle comes in. It is made in the same way as Stinking Bishop, except it isn't washed, leading to a very different cheese altogether. Beneath the thick rind is a velvety smooth paste with a progression of flavours from hints of rocket and almonds to a big brothy finish. And the name? It's actually a type of cider apple grown in the West Country, which gives you a clue as to what to drink with it. A glass of cider is the perfect partner.

Awarded Gold at the 2019 Britsh Cheese Awards.

P · V · 700g



TUNWORTH EC787

*Hampshire Cheeses, Hampshire, England*

This Camembert-style cheese needs no introduction. A genuine British cheese superstar, Tunworth can hold its own against anything France has to offer.

Made by Stacey Hedges and Charlotte Spruce in Hampshire, the soft mould-ripened cheese has been named Supreme Champion at the British Cheese Awards twice since it was first launched in 2005. It is loved by chefs and cheese aficionados in equal measure for its thin wrinkled rind and sweet flavour, which takes in vegetal, cabbagey notes.

A tricky cheese to match with red wine – the tannins clash with the creaminess of the cheese. Try cider or beer instead. A crisp pilsner is a refreshingly good match.

Top fact: The distinctive rind is formed by a mix of moulds, including Geotrichum and white Penicillium Candidum, which can and should be eaten.

Awarded Silver at the 2019 and 2018 British Cheese Awards.

P · NV · 250g

CORNISH

CAMEMBERT EC035

*Trevarrian Creamery, Cornwall, England*

Much milder than the original French cheese, Cornish Camembert has a pleasant lactic tang and smooth texture.

P · V · 200g



ELMHIRST EC529

*Sharpam Estate, Devon, England*

A mouthful of this ultra creamy raw milk cheese is like being wrapped up in a soft, velvety duvet. A triple-cream cheese, similar in style to Vignotte, the incredible richness comes from the use of high fat Jersey milk from the farm's own herd. Buttery and mushroomy, there's a nice silkiness to the paste, which is mousse-like when young and runny when fully ripe.

UP · V · 300g\*



BATH SOFT EC363

*The Bath Soft Cheese Co.,  
Somerset, England*

Organic dairy farmer, Graham Padfield discovered the recipe for this square, bloomy rinded cheese in an old grocer's book. It dates back to the time of Admiral Lord Nelson who, in 1801, was sent some by his father as a gift. The flavour is earthy and creamy with a hint of lemons. It comes wrapped in parchment paper with a red wax seal.

Awarded Supreme Champion 2019 at the Artisan Cheese Awards and Gold at the British Cheese Awards 2018.

P · NV · 225g



BIX EC006

*Nettlebed Creamery, Oxfordshire, England*

A soft, pasteurised, triple cream cheese, named after the village where the herd grazes, Bix bears a passing resemblance to the French cheese Chaource, but also has its own unique personality. Beneath the white wrinkly rind is a dense, ultra creamy interior with a moreish lactic tang.

Awarded Gold at the 2019 British Cheese Awards and Best Soft White in 2018.

P · NV · 100g



ST JUDE EC026

*Whitewood Dairy, Suffolk, England*

Similar to St Marcellin, this dainty little cheese is fresh and lemony with a zippy mousse-like texture when young, but packs more punch as it matures, developing earthy flavours and a gooey interior.

Awarded Gold at the 2017 British Cheese Awards.

UP · NV · 100g



BARON BIGOD EC906

*Fen Farm Dairy, Suffolk, England*

Third-generation dairy farmer Jonny Crickmore and his wife Dulcie became so fed up with rock bottom milk prices in the late noughties that they decided to turn their hands to cheese-making. After a whirlwind trip to France to buy a herd of Montbéliarde cows, the couple returned home to Suffolk to make a raw milk Brie de Meaux-style cheese called Baron Bigod (pronounced 'by-god'), which is named after a local 12th century nobleman.

The instant popularity of the cheese has much to do with its silky paste and long complex flavours of farmyard, morels and warm earth. On its day, Baron Bigod can more than hold its own against anything made across the Channel.

Awarded Silver at the 2019 and 2018 British Cheese Awards.

UP · NV · 1kg\*



IRELAND



COOLEENEY MINI IR031  
*Cooleeney Cheese, Co. Tipperary, Ireland*

The verdant landscape of Tipperary is cow nirvana. Peaty soil, plenty of rain and clover-rich grass means Cooleeney’s herd of pedigree Friesians produce rich, sweet milk that is perfect for making cheese. The fourth generation business is best known for this Camembert-style cheese, which is luscious and buttery with hints of oak and button mushrooms.

The acidity of a sauvignon blanc cuts through the richness of the cheese well or try a crisp pale ale to refresh the palate between mouthfuls.

UP · V · 200g

SCOTLAND

CONNAGE CROWDIE SC126

*Connage Highland Dairy, Scottish Highlands, Scotland*

A soft fresh cheese with a mousse-like texture. It has a wide range of uses in cooking from cheesecakes and dips to an accompaniment for smoked salmon.

P · V · 1kg

BLACK CROWDIE SC008

*Highland Fine Cheeses, Scottish Highlands, Scotland*

A creamy soft cheese hand rolled in Scottish pinhead oatmeal and enhanced with spicy cracked black peppercorns.

P · V · 500g

CLAVA BRIE SC123

*Connage Highland Dairy, Scottish Highlands, Scotland*

A creamy soft cheese with a bloomy rind and earthy flavour.

P · V · 1.5kg



PADDY’S MILESTONE SC155  
*Dunlop Dairy, Ayrshire, Scotland*

A small rock-shaped soft cheese made from the dairy’s Ayrshire cows’ milk. The cheese has a distinctive, wrinkly rind and a creamy delicate flavour.

P · V · 200g

CLAVA BRIE SMOKED SC127

*Connage Highland Dairy, Scottish Highlands, Scotland*

The smoked version of Clava brie retains the bloomy rind creamy centre, and earthy flavour of the original, but has an added depth from being smoked over oak whisky barrel shavings.

P · V · 250g

CABOC SC016

*Highland Fine Cheeses, Scottish Highlands, Scotland*

Based on a 14th century recipe, Caboc is a double-cream cheese rolled in toasted pinhead oatmeal.

P · V · 110g\*

LADY MARY SC185

*Strathearn Cheese Co., Perthshire, Scotland*

Named after a local beauty spot along the river Earn, where wild garlic grows abundantly, Lady Mary is a fresh, lactic cheese made from cow’s milk. Flavoured with locally foraged wild garlic and summer harvest truffle infused rapeseed oil, it has a fresh lemony taste and subtle flavours of wild garlic and truffle, with a creamy and smooth texture.

P · V · 200g

WALES



PERL WEN WE056  
*Caws Cenarth, Carmarthenshire, Wales*

Caerphilly meets brie in this organic bloomy rinded cheese made by Carwyn Adams close to Cardigan Bay. There’s the creamy, buttery texture of brie, which becomes increasingly runny as the cheese matures, but also a lemony, salty centre that is more reminiscent of Caerphilly. Try it baked in a pastry parcel with a dollop of chutney.

P · V · 200g\*

FRANCE



BRILLAT-SAVARIN  
A LA TRUFFE FC430

*Beillevoire, Île De France, France*

Brillat Savarin is a soft ‘triple cream’ cheese named after a famous French gourmand from the 19th Century. He would no doubt have approved of the addition of a thin layer of truffle, which gives the velvety cheese a rich and earthy flavour.

UP · NV · 500g



CAMEMBERT DE  
NORMANDIE AOP FC433

*Gillot, Normandie, France*

Camembert-style cheeses are made all over the world, but Normandy is where the creamy soft fromage first originated and under the terms of its AOP must be unpasteurised. Family-owned business Gillot, which has been making cheese for more than 100 years, sources milk from small farms in the Orne region and still hand ladles the curd to achieve a silky supple texture. It’s a rich, buttery cheese with hints of grass and wild mushrooms. Wonderful baked in the oven and served with crusty bread.

UP · NV · 250g

ST NECTAIRE AOP FC659

*Fromagerie Paul Dischamp, Auvergne, France*

St Nectaire is known for its creamy, unctuous paste and hazelnut flavour. Made from the milk of Salers cows that graze the rich volcanic pastures of the Auvergne.

P · NV · 1.8kg

DELICE DE  
BOURGOGNE FC489

*Fromagerie Lincet, Bourgogne, France*

Created by Jean Lincet of Fromagerie Lincet, cream is added to the milk giving the final cheese a rich decadent flavour and texture.

P · NV · 1.8kg

RACLETTE FC623

*Monts & Terroirs, Haute Savoie, France*

A pressed cheese with a very soft texture which once melted reveals its fruity aroma and aromatic flavour. Serve hot with bread.

P · V · 1/4 1.75kg\*



MONT D’OR  
HAUT DOUBS AOP FC242

*Badoz, Franche-Comté, France*

Curd nerds count down the days until this gloriously gooey mountain cheese comes into season. Only available from September to May, Mont d’Or is wrapped in a spruce band and has a delicate undulating rind. A rich, creamy cheese with a funky tang from the rind, there is no better thing for baking in the oven.

UP · NV · 400g\*



PIERRE-ROBERT FC599

*Fromagerie Rouzaire, Seine et Marne, France*

A triple-cream cheese à la Brillat-Savarin but with longer maturation, this outrageously rich fromage was first made more than 30 years ago by Robert Rouzaire and his friend Pierre, who named it after themselves. The cheese is still made by the Rouzaire family today with milk sourced from local farms in the Seine et Marne area close to Paris. Superb with Champagne.

UP · NV · 500g



BRILLAT SAVARIN FC429

*Fromagerie Rouzaire, Seine et Marne, France*

Third-generation cheesemaker Rouzaire is renowned for its Brie, but it also has a cult following for Brillat Savarin. This decadent triple cream cheese has a bloomy rind and a texture like whipped cream. The flavour combines tangy crème fraîche notes and lemon sherbet acidity.

Top fact: Brillat Savarin was a famous 19th century French gastronome and cheese lover.

UP · NV · 500g



COULOMMIERS FC982

*Fromagerie Dongé, Île de France, France*

This little cousin of Brie is made in the Seine-et-Marne region near Paris and has a papery white rind that breaks down the cheese into a silky custard. The cheese has a dense heart with a delicate lactic tang when young, but becomes rich and mushroomy as it matures and breaks down. Serve with a few cornichons – the crunchy texture contrasts nicely with the gooey cheese - enjoy with a refreshing flute of Champagne.

UP · NV · 450g



Soft & Semi-Soft Cows' Milk



COEUR DE NEUFCHÂTEL AOP FC473

*Jean-Yves Anselin, Neufchâtel-en-Bray, Normandy, France*

One of France's oldest cheeses, production of this heart-shaped fromage is believed to date back to the 6th Century. Similar in style to Camembert, but saltier and sharper.

UP · NV · 200g



ÉDEL DE CLÉRON FC559

*Fromagerie Jean Perrin, Franche-Comté, France*

Vacherin Mont d'Or's baby sister, this pasteurised cows' milk cheese comes from the same Franche-Comté region of France and is encircled by a spruce band. Made to be eaten in one sitting, it has a bloomy rind and silky interior that becomes outrageously runny as it matures, while the rind and spruce band provide interesting doughy and woody notes. Fabulous baked in the oven and eaten with a spoon and crusty bread. Or try at room temperature accompanied by a racy raspberry wheat beer from London's Meantime Brewery.

P · V · 100g



FOUGERUS BRIE FC509

*Fromagerie Rouzaire, Seine et Marne, France*

A brie-style cheese wrapped in fern leaves with a unique woody flavour and unctuous texture. The cheese is ripe when the leaves turn brown.

P · NV · 700g

PAVE D'AFFINOIS FC589

*Fromagerie Guilloteau, Rhône-Alpes, France*

A cube shaped double-cream cheese with a white bloomy rind, fondant like texture and creamy flavour.

P · NV · 150g



BRIE A LA TRUFFE FC985

*Beillevaire, Lorraine, France*

Brie, but not as you know it. Beillevaire has added a thin layer of black truffle mixed with mascarpone to the mushroomy Dongé Brie-de-Meaux to create something altogether richer and more decadent.

UP · NV · 1kg



BRIE DE MEAUX AOP FC995

*Fromagerie Dongé, Île De France, France*

Charlemagne was said to have enjoyed a slice of Brie-de-Meaux, helping it to earn the title 'king of cheeses and cheese of kings'. Made near Paris, the cheese is protected under EU law and must be made with raw milk. Third-generation cheesemaker Fromagerie Dongé is widely respected as one of the world's greatest Brie producers. The company uses traditional techniques, such as hand ladling the curds with a scoop-like tool called a 'pelle à Brie', to create a wonderfully velvety cheese that is rich, earthy and vegetal with notes of wild mushroom and truffle.

UP · NV · 1/4 750g\*



BRIE DE NANGIS AOP FC413

*Fromagerie Rouzaire, Seine et Marne, France*

Smaller and quicker to ripen than Brie-de-Meaux, this bloomy-rinded cheese becomes soft and gooey as it matures, releasing notes of garlic and mushrooms.

UP · NV · 1kg



1 Mont d'Or (FC241) 2 Bluemin White (EC020)  
3 Winslade (EC788) 4 Monte Enebro (SP070)





CAMEMBERT DE  
NORMANDIE AU LAIT  
CRU FC111

*Beillevaire, Normandie, France*

Proper Camembert is hard to come by these days, but we’ve unearthed an absolute beauty from Normandy. Made with ‘lait cru’ (raw milk), it’s a bloomy-rinded bomb of classic Camembert flavours, from mushrooms and crème fraîche to cabbage and garlic. Bake in the oven and attack with crusty bread or put centre stage on a cheeseboard with a glass of Norman ‘cidre’.

UP · NV · 250g



SAINT MARCELLIN FC723

*Beillevaire, Rhône Alpes, France*

As pretty as it is delicious, St Marcellin sits in a flower-shaped wooden tray and has a wrinkly rind dusted with white mould. The paste beneath is smooth and gooey, ranging in texture from double cream to clotted cream, while the flavour is long and complex. Hay and leather lead to an earthy animal finish.

UP · NV · 80g



GAPERON AU TORCHON  
FC989

*Beillevaire, Puy de Dome, France*

According to legend, this cow’s milk cheese from the Auvergne, used to be an indicator of wealth. The more you had hanging from the ceiling to cure in front of the kitchen fire, the richer you were meant to be. Made with partially skimmed milk, the ball-shaped cheeses have a hard dry rind and an elastic paste, which packs a flavour punch from the addition of garlic and ground pepper.

UP · NV · 470g

CHAUROUCE AOP FC463

*Fromagerie Rouzaire,  
Seine et Marne, France*

A fluffy heart surrounded by a creamy layer just beneath the white rind, Rouzaire Chaource has a gentle mix of lactic and mushroom flavours, framed by an underlying saltiness.

P · NV · 250g

NORWAY

GJETOST SN065

*Norseland, Lom & Skjåk  
and Storsteinnes, Norway*

Gjetost is made from whey, goats’ milk and cows’ cream and milk. The natural sugars in the milk are caramelised, giving a fudge-like consistency and caramel taste.

P · NV · 250g\*

ITALY

TUMA DLA PAJA IT172

*Beppino Occelli, Piedmont, Italy*

At one time this cheese was matured on straw, quickly becoming soft and creamy. The white, wrinkled rind breaks easily, while the flavour takes in milk and hazelnuts.

P · NV · 150g

ROBIOLA IT880

*Beppino Occelli, Piedmont, Italy*

A pillowy, soft cows’ milk cheese with a bloomy rind, this Italian Robiola is pretty enough to grace a cheeseboard, but is also a versatile ingredient in the kitchen. Its sweet, milky flavour works well on toasted bread or draped over a salad.

P · NV · 290g

SWITZERLAND

SWISS RACLETTE SW048

*Emmi, Jura, Switzerland*

Produced in wheels and matured for four to six months. This Swiss raclette has a smooth texture and a tangy cheesy flavour. Subtle and sweet.

P · V · Whole 6kg

Ewes’ Milk



FLOWER MARIE EE040

*Golden Cross Cheese Co.,  
East Sussex, England*

When young the body of this raw sheep’s milk cheese is quite firm and the flavour fresh and acidic. As it matures it softens from the outside to the centre with a sweet, mushroomy flavour.

Awarded Silver at the 2019 British Cheese Awards and won Best Sheeps Milk Cheese in 2018.

UP · V · 200g



WIGMORE EE121

*Village Maid, Berkshire, England*

Anne Wigmores first started making cheese 30 years ago in a converted shed in her back garden near Reading. Today the company is one of Britain’s most respected artisan food producers thanks to cheeses such as Wigmores – a luscious sheep’s milk cheese, which has an evolving flavour. Sweet, floral and lactic with a semi-soft texture when it first leaves the dairy at four to six weeks old, it becomes nutty and oozy as it ages.

Awarded Silver at the 2019 British Cheese Awards and Gold in 2018.

UP · V · 350g\*



PAVÉ COBBLE EE041

*White Lake, Somerset, England*

A lactic style ewes’ milk cheese with an ashed rind and a flat topped pyramid shape. Creamy with a slightly citrus flavour; the appearance should change from a wrinkled silvery grey when young to a thicker mould rind. Named Pavé Cobble as an homage to the famously difficult cobbled cycling stages in the Tour De France.

Awarded Supreme Champion at the 2017 British Cheese Awards and Gold in 2018.

UP · NV · 200g

FRANCE



BRIN D’AMOUR AUX  
HERBES FE040

*Beillevaire, Corse, France*

A herb-covered ewes’ milk cheese, which immediately takes you to Corsica’s aromatic scrubland where the sheep graze. Thyme, rosemary, juniper leaf and dried chillies fleck the ivory coloured cheese, which has a bulging texture and all-embracing herby flavour.

UP · NV · 500g

Goats’ Milk



ST THOM EG080

*Lightwood Cheese, Worcestershire, England*

After many years making Ragstone and Dorstone goats’ cheeses at Neal’s Yard Creamery, Haydn Roberts is now flying solo after taking over Lightwood Cheese. St Thom is an unusual brick-shaped, unpasteurised goats’ milk cheese. The curd is gently hand ladled into the moulds and carefully turned to ensure the shape is maintained and the cheese has a firm but fluffy texture when young. An almost translucent breakdown forms beneath the rind as it matures with light citrus flavours giving way to a rich, herbaceous depth.

Awarded Silver at the British Cheese Awards 2019 and Gold in 2018.

UP · NV · 200g



CERNEY ASH EG195

*Cerney Cheese, Gloucestershire, England*

Lady Isabel Angus fell in love with goats’ cheese while staying in France. One in particular – the half pyramid-shaped Valençay – caught her imagination to the extent that she learned the recipe from a French farmers’ wife and brought it back to the Cotswolds. That was more than 30 years ago and the raw milk Cerney is still made in a charming converted cottage by the silver haired Avril Platt – a veteran cheesemaker of more than 15 years. Smooth, clean and lemony, we get ours as fresh as can be at just two or three days old.

Awarded Gold at the British Cheese Awards 2018.

UP · V · 200g



EVE EG227

*White Lake, Somerset, England*

This remarkable little goats’ cheese made by award winning White Lake, actually packs a pretty big wallop thanks to a pungent rind that is washed in Somerset Cider Brandy. The entire disc-shaped cheese is then wrapped in vine leaves, giving an eye catching contrast with the bright white interior when cut open. Mild and fresh when first released, it develops a nutty, yeasty edge as it ages.

Awarded Gold at the 2019 British Cheese Awards.

UP · V · 140g.



# CHEESE CELLAR DAIRY

Based in Worcestershire, the Cheese Cellar Dairy is our very own cheesemaking operation, headed up by the young, clever and charming George Bramham (some people have all the luck). George trained at the School of Artisan Food and has milk in his veins, so when we floated the idea of branching out into soft goats’ cheeses, he nearly tripped over his milk churns in excitement.

## Goats’ Milk



**ASHLYNN EG275**  
*Cheese Cellar Dairy,  
Worcestershire, England*

A cheese of contrasts in more ways than one. Ashlynn has a striking monochrome appearance thanks to a pure white interior set against a dark ash-coated rind and thin line of charcoal running through its centre. There are also interesting contradictions in the flavour. Ashlynn’s delicate appearance belies a sultry complexity. The paste is fabulously buttery, but a spear of lemony sharpness pierces the richness and opens up intriguing savoury depths and a tingle of spice.

The breakdown that develops beneath the rind becomes increasingly runny and intense as it matures. At this point, Ashlynn makes a great alternative to baked Camembert. Stud with garlic and drench in white wine, then bake for an hour. Gooley, goaty perfection, especially with a fruity red from the Loire Valley.

Awarded Gold at the 2019 British Cheese Awards and won Best Goats Cheese in 2018, as well as Best New Cheese and Best Soft Cheese in 2017

UP · V · 200g



**BLANCHE EG271**  
*Cheese Cellar Dairy,  
Worcestershire, England*

Who knew a log of goats’ cheese could be so darn sexy? Sporting a wrinkly alabaster coat, underneath which lies a smooth paste that is delicate and creamy - there is no doubt that Blanche is a sensuous little cheese. At two weeks old, there’s a perfumed aroma of dark forest honey on the nose, which carries over in the final flavour - think honeysuckle, herbs and a peppery tingle. The cheese intensifies as it matures but still retains it’s texture making it perfect for slicing and grilling.

Try it with a Belgian-style wheat beer, such as Camden Ale’s Gentlemen’s Wit, which is shot through with notes of coriander and Earl Grey tea. The fragrant spice and gentle carbonation lifts the cheese to exciting new heights.

Blanche has been busy collecting awards too - awarded Gold in the Best Goat Cheese category (runner up to Ashlynn!) at the 2018 British Cheese Awards and Silver for Best Soft Cheese in 2017. As well as three Gold Stars at the Great Taste Awards 2017.

UP · V · 200g



**CLARA EG273**  
*Cheese Cellar Dairy,  
Worcestershire, England*

Blanche’s dark, brooding sister is sprinkled with a layer of ash, which makes a telling contribution to the final flavour and texture. The paste is dense and creamy with a buttery flavour cut through with lemony notes and hints of freshly cut grass, before it unfolds into a long savoury finish. The dark grey rind contrasts against the brilliant white paste making Clara the star of any show. The soft red fruits of a Tuscan rosé make for a dreamy drinks match.

Clara was awarded Silver in the Best Goat category (and was only pipped to the top posts by Ashlynn and Blanche) at the British Cheese Awards 2018 and was awarded Gold in 2017.

UP · V · 200g



**1** Charcoal & Rye Sourdough Crispbread - Part of Peter’s Yard Mixed Catering Pack (BI135)  
**2** Ashlynn (EG275) **3** Blanche (EG271)  
**4** Clara (EG273)



Soft & Semi-Soft Goats' Milk



TRUFFLYN EG276

*Cheese Cellar Dairy,  
Worcestershire, England*

Our popular goats' cheese Ashlynn has been given an indulgent truffle twist. Instead of a line of ash running through the pure white interior, Trufflyn has a thin stripe of truffle paste, which adds a new dimension to the flavour. The buttery paste is complemented, not overpowered, by the earthy, mushroomy flavour of the truffle with a lemony sharpness that pierces the richness, while the breakdown that slowly develops beneath the rind becomes increasingly runny and intense.

It's a delicate balancing act to get the cheeses to develop in this way, which takes skill and patience in the vat and the maturation room, where they are kept at just the right temperature to encourage the brainy rind to grow. The man that oversees this tricky job is George Bramham, head cheesemaker at our own Cheese Cellar Dairy in Evesham. The young artisan cut his teeth at the School of Artisan Food in Nottinghamshire and has proved his talent with a series of award-winning lactic goats' cheeses since joining Harvey & Brockless. We hope Trufflyn follows in their footsteps.

Awarded Silver at the 2019 British Cheese Awards.

UP · V · 200g



LUNA EG312

*Cheese Cellar Dairy,  
Worcestershire, England*

Our family of award-winning goats' cheeses has grown a little bit bigger with the introduction of Luna, a sister cheese to our popular goats' logs Clara and Blanche. Made with raw milk by our cheesemakers at the Cheese Cellar Dairy in Worcestershire, the creamy baton of cheese is sprinkled with edible ash to help encourage the white moon-like rind to develop – a process that involves plenty of patience and skill in the maturing rooms.

Luna has been developed to be drier and less gooey beneath the rind than our other cheeses after chefs told us they wanted a goats' log that was easy to handle, slice and portion. There's no compromise on flavour though. Beneath the fluffy white rind is a melt-on-the-tongue texture and a world of flavour, taking in cool, creamy acidity, followed by woody, savoury notes and a pink peppercorn finish.

Luna has landed.

UP · V · 150g



1 Peter's Yard Mixed Catering Pack (B1135)  
2 Trufflyn (EG276) 3 Luna (EG312)  
4 Blackberry & Sloe Gin Conserve (CP237)



Soft & Semi-Soft Goats' Milk



**TOR EG299**  
*White Lake, Somerset, England*

Half close your eyes and you might just mistake this ash-coated goats' cheese for a tiny version of the mystical Glastonbury Tor in Somerset. That's because White Lake can see the ancient hill, which is linked to Arthurian legend, from its dairy near Shepton Mallet so decided to make a pyramid-shaped cheese in its honour. It has a smooth close texture and fresh, lemony flavour with an underlying earthiness.

UP · V · 200g



**GOLDEN CROSS EG025**  
*Golden Cross Cheese Co., Sussex, England*

Kevin and Alison Blunt lived in a mobile home with a few pigs, chickens and goats for company when they bought six acres of land in 1984. They acquired the recipe and equipment for a St Maure-style cheese from local Frenchman Regis Du Satre (who used to work for Harvey & Brockless) and the rest is history. Today the couple have a 230-strong herd of goats, whose raw milk is used in a zingy, velvety cheese that becomes denser and more intense as it matures.

Awarded two silver medals at the British Cheese Awards 2018 and Gold in 2017.

UP · V · 225g

**RAVENS OAK BRIE EG244**  
*Butlers Farmhouse Cheeses, Lancashire, England*

A mild and creamy goats' cheese which becomes softer and more pronounced as it matures. Milk is locally sourced from Lancashire farms.

Awarded Gold at the 2019 British Cheese Awards.

P · V · 150g

**KIDDERTON ASH EG003**  
*Butlers Farmhouse Cheeses, Lancashire, England*

Delicate and creamy, Kidderton is rolled in fine edible black charcoal ash before developing its distinctive coat.

P · V · 160g



**DORSTONE EG037**  
*Neal's Yard Creamery, Herefordshire, England*

It's the mousse-like texture and zingy flavour of this dainty goats' cheese that makes it such a favourite with British cheese buffs. Made by Charlie Westhead in the Golden Valley in Herefordshire, Dorstone also has a savoury, nutty edge thanks to the wrinkly Geotrichum rind.

It's a gentle, herbaceous experience that is a million miles away from the billy-goat kick that many people associate with goats' cheeses.

Don't just take our word for it. Dorstone won Gold at the prestigious French cheese awards Mondial du Fromage.

A glass of crisp sauvignon blanc and a slice of Dorstone on a warm summer's evening is one of life's great pleasures.

P · V · 180g



**RAGSTONE EG038**  
*Neal's Yard Creamery, Herefordshire, England*

At first sight this lactic goats' log may look pure and simple, but beneath its delicate white rind is a surprisingly deep and complex cheese. There's a racy acidity, which cuts through the richness, while vegetal notes and an earthy finish add further interest. There's also an intriguing mix of textures with the thin rind giving way to an oozy breakdown and a smooth paste inside. Cheesemaker and owner Charlie Westhead likes to serve Ragstone with nothing but a few crackers, so the long flavour is uninterrupted.

P · V · 200g



**BOSWORTH ASH EG001**  
*Highfields Farm Dairy, Staffordshire, England*

Made with milk from the dairy's own 300 strong herd of goats, this log-shaped cheese is rolled in salted ash and garnished with rosemary.

UP · NV · 150g



**1** St. Maure Ash (FG147) **2** Fougereous Brie (FC509) **3** Cerney Ash (EG195) **4** Crottin Matured (FG063) **5** Tor (EG299) **6** Flower Marie (EE040) **7** Dorstone (EG037) **8** Brillat Savarin a la Truffe (FC430) **9** Lord London (EC454) **10** Paddy's Milestone (SC155) **11** Eve (EG227)



Soft & Semi-Soft Goats' Milk



ST ELLA EG314

*Rosary Goats Cheese, Wiltshire, England*

Well known for making fresh goats' logs, Rosary's first mould-ripened product is St Ella - a dainty Crottin-style button, made exclusively for Harvey & Brockless. This wrinkly rinded cheese is alive with green, grassy notes and hints of asparagus and pepper, and at 60g it's perfect for serving whole on a cheeseboard.

P · V · 12 x 60g

ROSARY NATURAL EG095

*Rosary Goats Cheese, Wiltshire, England*

A mild, acidic and creamy goats' cheese with a mousse-like texture.

Awarded Silver at the British Cheese Awards 2018.

P · V · 275g\*



ROSARY PEPPER  
ROUND EG210

*Rosary Goats Cheese, Wiltshire, England*

Rosary Goat Log is coated with a layer of crushed black peppercorns, adding a spicy note to the fresh, zesty cheese.

P · V · 100g



ROSARY GARLIC  
& HERB EG205

*Rosary Goats Cheese, Wiltshire, England*

A goats' cheese for people who don't like goats' cheeses. Rosary has a clean, citrusy flavour without any of the 'tang' that is sometimes associated with chevre. Made by Chris and Clare Moody on the Hampshire and Wiltshire border, the pasteurised cheese is soft, fluffy and speckled with fresh herbs and garlic, which add another layer of flavour.

P · V · 100g

ROSARY ASH EG180

*Rosary Goats Cheese, Wiltshire, England*

Rosary Goat Log is dusted with a pretty sprinkling of edible charcoal. A full fat cheese with a clean fresh flavour and no goaty aftertaste.

Awarded Silver at the British Cheese Awards 2018.

P · V · 275g



DRIFTWOOD EG297

*White Lake, Somerset, England*

A fresh, lactic log rolled in ash with a natural rind. Citrus notes and a silky texture.

Awarded Silver at the 2018 British Cheese Awards.

UP · V · 215g



STITCH IN THYME EG311

*White Lake, Somerset, England*

This versatile lactic log is as happy sliced into salads and melted on crusty bread as it is taking centre stage on a cheeseboard. Developed by innovative Somerset cheesemaker Pete Humphries, the white rind is rolled in thyme giving it a pretty speckled appearance and aromatic herby flavour.

UP · V · 215g

SCOTLAND

AILS CRAIG SC153

*Dunlop Dairy, Ayrshire, Scotland*

Dunlop Dairy makes a range of traditional and speciality cheeses from both milk from their own herds of Ayrshire cows and goats. Ailsa Craig is a goats' milk soft cheese with a white bloomy rind shaped like a rock and named after the famous volcanic rock in the Firth of Clyde.

P · V · 200g

GLAZERT SC151

*Dunlop Dairy, Ayrshire, Scotland*

A goat log with a bloomy rind made with milk from the dairy's own herd. Named after the little burn which flows through the village of Dunlop. Fresh and chalky when young, developing a more goaty flavour when ripe.

P · V · 250g



1 Tunworth (EC787) 2 Brie de Meaux (FC995)  
3 Driftwood (EG297) 4 Bosworth Ash (EG001)  
5 Selles Sur Cher (FG110)



Soft & Semi-Soft Goats’ Milk

FRANCE

CROTTIN MATURED FG063

Jacquin, Loire, France

Mrs Padeloup has been making this crottin in her dairy in Pouilly sur Loire. since 1974 and still delivers the cheeses herself! Subtle and slightly nutty.

UP · NV · 12 x 60g



CLOCHETTE DE FONTENILLE FG273

Beillevaire, Poitou Charentes, France

Made at Beillevaire’s Fontenille dairy in the Loire Valley, Clochette (‘little bell’ in French) is a dainty, soft goats’ cheese, which has a delicate herbaceous flavour.

UP · NV · 160g



VALENÇAY AOP FG153

Jacquin, Touraine, France

According to legend, this soft, nutty goats’ cheese used to be made in the shape of a perfect pyramid. But when Napoleon stopped off at Valençay castle on his return from an unsuccessful expedition in Egypt, he was so enraged by the shape of the cheese that he chopped off the pointed top with his sword. Third generation family business Jacquin makes the cheese using raw milk, natural rennet and a slow set for the curds, which takes up to 36 hours.

UP · NV · 220g



SELLES-SUR-CHER AOP FG110

Jacquin, Loire, France

Delicately flavoured and creamy, with hints of citrus and hazelnut. It is coated in a very fine layer of edible ash to encourage mould to grow.

UP · NV · 150g



ST MAURE CAPRIFEUILLE FG149

Sevre & Belle, Poitou-Charentes, France

Not to be confused with the AOP-protected St-Maure-de-Touraine, this goats’ cheese log has a wrinkly rind, while the flavour and texture constantly evolves as it ages. When young, it has a chalky texture and fresh, herbal flavour, but as days turn into weeks it becomes harder and more intense: crumbly, nutty and floral. Made in the Loire Valley by Sevre & Belle, which has been producing cheese and butter for more than 120 years, it matches seamlessly with a tart sauvignon blanc.

UP · NV · 280g

ST-MAURE-DE-TOURAIN  
ASH AOP FG147

Jacquin, Poitou-Charentes, France

A zesty, nutty and herbaceous goats’ cheese with a mould and ash rind. A straw is inserted through the centre of the cheese to ventilate and hold the cheese together.

UP · NV · 250g

ITALY

OCCELLI TUMA DEL TRIFULAU IT890

Beppino Ocelli, Piedmont, Italy

Named in honour of Piedmont’s famous truffle hunters ‘the trifulau’, this soft creamy cheese contains flecks of summer truffles running throughout.

P · NV · 290g

SPAIN



MONTE ENEBRO SP070

Queserías del Tiétar, Avila, Spain

Known as ‘the mule’s leg’ because of its elongated, cylindrical shape, this goats’ cheese was created in the 1980s by Rafael Báez, who had recently retired as a civil engineer. More than 25 years later, its citrus, herbaceous flavour has helped it win numerous awards at international cheese competitions.

Monte Enebro means ‘juniper mountain’ and refers to how the goats forage through juniper bushes during the autumn.

P · NV · 1.3kg



- 1** Edel de Cleron FC559, **2** Ashlynn EG275, **3** Clara EG273, **4** Charcoal & Rye Sourdough Crispbread - Part of Peters Yard Mixed Catering pack BI135, **5** Slack Ma Girdle EC144, **6** Munster Montagne Claudpierre FC279, **7** Peters Yard Mixed Catering Pack BI135, **8** Apricot & Ginger Set Fruit Conserve CP187, **9** Rollright Mini EC904



## WASHED

Washed in brine or alcohol as they mature to develop a fragrant rind, these cheeses have varying levels of pungency, but are united by a breadth of flavours from rich and meaty to fruity and creamy.

### *Cows' Milk*



#### KELTIC GOLD EC644

*Whalesborough Cheese, Cornwall, England*

Gold by name, gold by nature. The sunset orange rind of this semi-soft cheese immediately catches your eye, and then your nose, thanks to a powerful aroma, which comes from washing the cheese in cider as it matures. The sweet, creamy interior balances out the meaty, yeasty notes of the rind to create a harmonious cheese that is full of flavour.

Create your own fondue by baking it in a clay dish with a touch of nutmeg. Serve with crudité and crusty bread.

Awarded Silver at the 2019 British Cheese Awards and Gold in 2018.

P · V · 350g



#### OXFORD ISIS MINI EC671

*Oxford Cheese Co., Oxfordshire, England*

Film-maker, French baron and affineur, Robert Pouget is one of British cheese's more colourful characters. After opening a shop in Oxford's covered market and launching the much loved Oxford Blue, he teamed up with son Harley to make Oxford Isis in 2003 with the aim of supplying the city's colleges and restaurants. The cheese, which is washed in local mead, was so popular that it soon gained a national following. The washing process gives it a velvety consistency and pungent, floral flavour.

P · V · 200g\*



#### ROLLRIGHT MINI EC972

*King Stone Dairy, Oxfordshire, England*

A rising star of the British cheese scene, twenty-something David Jowett trained at the School of Artisan Food and worked for some of the country's best cheese shops and makers, before striking out on his own. Made using milk from a herd of predominantly Brown Swiss cows at King Stone Farm, Rollright has a washed rind and yielding, buttery paste with savoury, animal flavours.

The cheese is named after a local landmark – a collection of Neolithic and Bronze Age standing stones called the Rollright Stones.

Awarded Gold at the 2019 and 2018 British Cheese Awards.

P · NV · 300g\*



Francis (EC714)





OGLESHIELD EC858

*J A&E Montgomery, Somerset, England*

Best known for his superlative farmhouse cheddar, Jamie Montgomery also makes a raclette-style cheese called Oglesfield, using rich unpasteurised Jersey milk from his own herd.

Initially made as a firm cheese, the texture changes as it matures by being washed in brine until it has a pliable and springy consistency. The washing process also gives the rind its pretty pink colour and pungent aroma, which complements rather than overpowers the creaminess of the cheese.

The high fat content from the Jersey milk makes this a magnificent cheese for melting. It takes cheese on toast to exciting new places, but it's hard to beat blankets of molten Oglesfield draped over boiled potatoes with gherkins, à la raclette. Wash it down with a fruity white wine.

Did you know? The cows graze a bronze age hill fort, which many believe was where Camelot once stood.

Awarded Gold at the British Cheese Awards 2019 and 2018.

UP · NV · 1kg\*

ISLE OF AVALON EC603

*Eastside Cheese Co., Surrey, England & France*

A Port Salut cheese from France that is expertly matured in Surrey by being washed regularly in wine to create a pungent sticky rind. The cheese has a powerful smoked bacon flavour and unctuous texture.

P · NV · 2kg



CELTIC PROMISE WE020

*Eastside Cheese Co., Surrey, England*

This fruity washed rind cheese was created by the late James Aldridge, a maturer and retailer who was instrumental in the revival of British cheese in the 1980s and 90s.

It starts out life as a Caerphilly-style cheese made with unpasteurised cows milk by Caws Teifi in Dyfed, West Wales. But is then aged and matured by Aldridge's partner Pat Robinson at Eastside in Surrey. The outside is smear ripened with cider, which produces the blushing pink rind and pronounced aroma. Although it smells powerful, the cheese itself is actually pleasantly mild. Supple, smooth, spicy and aromatic,

UP · NV · 500g



LITTLE COLONEL EC718

*James's Cheese, Dorset, England*

Aromatic rind washed cheese with a vibrant dusky rind. Less pungent than many other washed rind cheeses with a strong meaty paste.

P · V · 235g



MORN DEW EC995

*White Lake, Somerset, England*

A semi hard washed rind cheese made from Guernsey milk with a mild and creamy flavour and springy texture.

Awarded Gold at the 2018 British Cheese Awards.

P · V · 750g



STINKING BISHOP

BABY EC759

*Charles Martell & Son, Gloucestershire, England*

A favourite of Wallace from Wallace & Gromit, this full-fat soft cheese is not as powerful as its pungent smell may suggest. Washed in perry (pear cider) the sticky orange rind has a strong, aroma, but the supple interior is surprisingly sweet and mild. The cheese is supported by a collar of beechwood.

Did you know? Stinking Bishop is named after a pear found on the farm, and not after its ripe smell.

Awarded Silver at the British Cheese Awards 2018.

P · V · 500g\*



SOLSTICE EC110

*White Lake, Somerset, England*

This voluptuous semi-soft cheese from the legendary White Lake dairy owes much of its character to the use of rich, creamy Guernsey milk, but award winning cheesemakers Pete Humphries and Roger Longman also wash it in Somerset Cider Brandy to add another dimension. Creamy, indulgent with a bit of spice, it's amazing baked in the oven and served with griddled asparagus spears for dipping. Matches well with fizz.

P · V · 200g



TORNEGUS MINI EC775

*Eastside Cheese Co., Surrey, England*

Invented by the late James Aldridge, a former mechanic and scaffolder who became a cheesemonger and maturer, Tornegus starts out life as a Caerphilly, but is washed in Kentish wine herbs as it matures to create a very different product. The cheese has a powerful aroma and sleek texture with spicy, fruity notes on the palate.

P · V · 2kg



MAIDA VALE EC034

*Village Maid, Berkshire, England*

The name of this pungent new soft cheese from Berkshire-based Village Maid is nothing to do with the West London suburb. It's actually a reference to the fact that the redolent orange rind is formed by regular washes in ale as it matures. The beer - a local IPA called Treason - helps give the rind yeasty, bready notes, while the interior is mild and buttery thanks to the use of rich Guernsey Milk. A dab of our fragrant spiced pear and nigella seed chutney brings out the cheese's natural aromatic qualities.

Awarded Silver at the 2019 British Cheese Awards.

UP · V · 350g



HIGHMOOR EC929

*Nettlebed Creamery, Oxfordshire, England*

This handsome washed rind cheese from Nettlebed Creamery sports a terracotta coat dusted with white mould. Inside, the flexible golden paste is dotted with tiny holes and has a gentle meaty flavour, taking in smoked bacon and Bovril notes. A great cheese for melting.

P · NV · 300g



FRANCIS EC714

*James's Cheese, Dorset, England*

James McCall worked for legendary cheese maturer James Aldridge for many years so knows his bacteria from his yeasts. Francis is made by taking a very young 'blank' cheese, produced by Salisbury-based Lyburn Cheesemakers, which is then washed in a solution of French cultures for 8-10 weeks in specialist maturing rooms.

It has a marbled pink rind, which is not as pungent as many other washed cheeses, plus a supple texture and delicate flavour with beefy notes developing as it ages.

Pair it with Fig Set Fruit Conserve from Global Harvest and a glass of 10-year-old Tawny Port. Also works a treat with a shot of ice cold smoked vodka.

Did you know? The cheese is named after James Aldridge, whose unused Christian name was Francis.

P · V · 800g



ST CERA EC096

*Whitewood Dairy, Suffolk, England*

Julie Cheyney's soft cow's milk cheese St Jude is transformed into St Cera with regular brine washes during maturation to create a sticky orange rind and funky, meaty flavours. Pungent and gooey - this is a small cheese with a big character.

UP · NV · 100g



Washed Cows' Milk



**DIVINE EC154**  
*Burt's Cheeses, Cheshire, England*  
Burt's Blue, washed in cider and then wrapped in vine leaves. It captures the flavour of the Drunken Burt but with flavours more like a typical washed rind cheese and sits pretty on a cheeseboard.  
P · V · 180g

IRELAND



**GUBBEEN MINI IR041**  
*Gubbeen Farmhouse Products, Co. Cork, Ireland*  
Bordered by the Atlantic and Mount Gabriel, Gubbeen Farm in West Cork has been tended by the Ferguson family for six generations. Their supple, creamy cheese, which is made with milk from their own herd, is washed in brine to create a sticky orange skin. When young, Gubbeen has gentle aromas of mushrooms, nut and forest floor, which intensify as it matures with a soft, bouncy texture that makes it perfect for melting. The bacteria that grows on the rind is so specific to the dairy that it is named after the cheese: Gubbeenensis.  
P · NV · 400g\*



**MILLEENS DOTE IR061**  
*Milleens Cheese, Co. Cork, Ireland*  
Not so long ago there wasn't a single farmhouse cheesemaker left in Ireland. That was until 1974 when Veronica and Norman Steele moved from Dublin to live the good life on a small farm on the rain-lashed Beara peninsula in Cork. They started with just one cow (called Brisket with just one horn) and Veronica was soon experimenting in her kitchen. Most of the cheeses ended in failure. The salty coastal air gave them a sticky orange rind so, rather than fighting it, Steele encouraged the mould to grow on a soft washed rind cheese that was christened Milleens (after the farm). Made today by their son Quinlan, the cheese is complex – floral, herbal and earthy with a rich glossy texture. It's the original Irish farmhouse cheese.  
P · NV · 200g\*

**GUBBEEN SMOKED MINI IR029**  
*Gubbeen Farmhouse Products, Co. Cork, Ireland*  
Rind washed and smoked with a distinctive strong flavour, the semi soft cheeses are coated in black wax to preserve the smoky flavour.  
Awarded Gold at the 2018 British Cheese Awards.  
P · NV · 400g\*

SCOTLAND



**STRATHEARN SC183**  
*Strathearn Cheese Co., Perthshire, Scotland*  
Made with pasteurised cow's milk and animal rennet, Strathearn is matured for four weeks and washed in a Glenturret 10 year old single malt whisky flavoured brine, every other day.  
Semi-soft in texture and quite lactic, the paste contrasts very well with the flavoursome rind.  
P · NV · 250g

WALES



**GOLDEN CENARTH WE967**  
*Caws Cenarth, Carmarthenshire, Wales*  
There's a peachy blush to the rind of this Welsh beauty, which comes from being regularly bathed in cider as the cheese matures. Made with organic milk from the Teifi Valley, the washed rind gives the semi-soft cheese a gentle earthy aroma, which is complemented by nutty, savoury flavours and a rich almost smoky depth.  
Golden Cenarth is one of several award-winning cheeses developed by Carwyn Adams at Caws Cenarth.  
Awarded Silver at the 2019 British Cheese Awards.  
P · V · 200g



1 Livarot Artisan (FC725) 2 Morbier Bichonne (FC992) 4 Camembert Calvados (FC120) 4 Epoisses Fermier (FC191)



FRANCE



ÉPOISSES FERMIER FC191

*Beillevaire, Bourgogne, France*

Burgundy’s most famous cheese, Époisses is washed in ‘marc’ brandy, made with grape skins from the nearby vineyards, to achieve a sticky, apricot rind, which has a powerful bouquet and a traditionally meaty, spicy flavour.

UP · NV · 290g

MUNSTER CUMIN FC577

*Saint Luc, Alsace, France*

This version of the famous Munster cheese is given an aromatic twist with the addition of cumin.

P · NV · 200g



PLAISIR AU CHABLIS AOP FC457

*Gaugry, Bourgogne, France*

A relative of Epoisses de Bourgogne, ‘Pleasure of Chablis’ is washed in the crisp white wine of the same name. While it has an undoubtedly fruity whiff, the cheese is milder than Epoisses, with a subtle boozy flavour and nice mix of lactic and savoury notes. A glass of cold Chablis is a no-brainer when it comes to wine matching.

UP · NV · 200g



LIVAROT ARTISAN FC725

*Beillevaire, Basse Normandie, France*

Nicknamed ‘The Colonel’ because its raffia straps are reminiscent of a colonel’s stripes, Livarot rivals Camembert as one of Normandy’s greatest cheeses. It has a pungent washed rind, while the paste is sweet and creamy.

UP · NV · 500g



CAMEMBERT CALVADOS AOP FC120

*Beillevaire, Normandie, France*

This gloriously oozy, boozy cheese is made by immersing a whole Camembert in a bath of Calvados, before rolling it in breadcrumbs. As good as it sounds.

UP · NV · 250g

ÉPOISSES LARGE AOP FC493

*Germain, Champagne-Ardenne, France*

Spicy, sweet and salty, this iconic orange-skinned cheese is washed in a mixture of water and Marc de Bourgogne as it matures, giving it a wonderful pungent aroma and yielding texture.

P · NV · 1kg



LANGRES PETIT FC531

*Beillevaire, Champagne, France*

With its billowing white and orange rind, Langres looks a little like a fluffy cloud at sunset. There’s plenty of weight behind the airy appearance, however, with a pungent tang from the washed rind and plenty of spice and mineral notes from the smooth paste just beneath.

UP · NV · 180g



MORBIER BICHONNE FC992

*Beillevaire, Franche Comté, France*

Made in the same mountainous region of France as Comté, Morbier has a pungent terracotta washed rind that is tacky to the touch and adds real piquancy to the taste. It’s balanced by the soft, bouncy interior, which is rich with notes of butter and hay.

UP · NV · 1kg



PONT L’EVEQUE PAYS D’AUGE FC994

*Beillevaire, Basse Normandie, France*

There’s a wonderful peachy colour and pillowy softness to the rind of this raw cow’s milk cheese from Normandy. The supple interior is sweet with notes of stone fruits and brioche.

UP · NV · 400g

PONT L’EVEQUE AOP FC605

*Gillot, Normandie, France*

Named after the town where it was created this soft, white-rinded cheese is made with cows’ milk collected from producers in the Bocage Ornaïs area of Normandy. It has sweet, mushroomy flavour with an earthy finish, which sharpens with age.

UP · NV · 220g\*

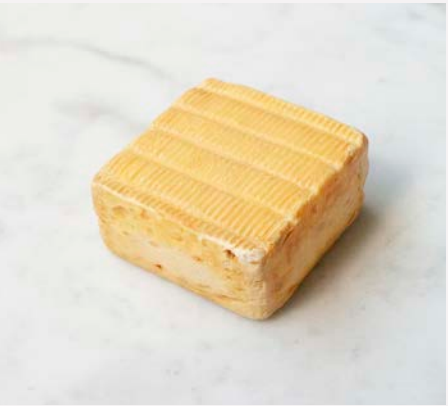


MUNSTER MONTAGNE CLAUDEPIERRE FC993

*Beillevaire, Vosges, France*

This sticky, pungent cheese is made by the Claudepierre family high up in the Vosges mountains. The washed rind has a strong, aroma, but this is balanced by a mild, buttery interior.

UP · NV · 260g



VIEUX LILLE FC990

*Beillevaire, Pas De Calais, France*

A close cousin of Maroilles, Vieux-Lille is famous for its strong smell and salty flavour, which come from the cheese being soaked in brine for several months. The thin rind is powerful, but the supple paste beneath is surprisingly sweet with lingering savoury notes.

UP · NV · 180g



REBLOCHON FERMIER FC743

*Beillevaire, Haute Savoie, France*

The peaks and valleys of The Savoie in France are home to some of France’s great cheese from Beaufort to Tomme, but Reblochon holds a special place in our hearts. Our raw milk, fermier product is a fine example. Underneath the delicate pink rind is a luscious golden paste. Earthy, savoury and notes of hazelnuts, it’s a cheese that is crying out to be melted with potatoes and lardons to make tartiflette.

UP · NV · 500g

ITALY



TALEGGIO DOP IT085

*Bassi, Piedmont, Italy*

Named after an Alpine valley in the Italian region of Lombardy, which is also famous for Gorgonzola and Grana Padano production, Taleggio is loved the world over for its perfumed orange rind and yielding texture. The moulds and yeast that give the cheese its distinctive colour help break down the paste, producing a velvety layer just beneath the rind, while the gentle, aromatic flavour is fruity and floral.

P · NV · 2.2kg

Ewes’ Milk



SHEEP RUSTLER EE175

*White Lake, Somerset, England*

Roger Longman and Pete Humphries at Somerset-based White Lake are restlessly inventive cheesemakers, constantly developing new products that are usually instant hits. This semi-hard ewes’ milk cheese is made to the same recipe as their washed rind goats’ cheese Rachel. Matured for around three months it has a clean nutty flavour, not a million miles way from pecorino.

Sheep Rustler was awarded Gold at the 2019 British Cheese Awards and won Supreme Champion in 2018.

UP · V · 800g



Washed Ewes' Milk/Goats' Milk



NUNS OF CAEN EE158

Charles Martell & Son,  
Gloucestershire, England

In the 13th century nuns from Caen in Normandy settled in Gloucestershire and started making sheeps' milk cheeses. Talented cheesemaker Charles Martell, who is best known for Stinking Bishop, took inspiration from history to create this washed rind sheeps' cheese in their honour.

Doused in the company's own Vintage Pear Spirit as it matures to give a fragrant rind, the cheese has a sweet herbal taste from the lanolin-rich ewes' milk, which borders on a milk chocolate flavour at times.

UP · V · 700g

Goats' Milk



KATHERINE EG298

White Lake, Somerset, England

A thermised milk semi-hard goats' cheese washed in cider brandy. The aroma is pungent with a slightly goatly, farmy flavour.

UP · NV · 250g



RACHEL EG185

White Lake, Somerset, England

Legend has it that Rachel was named after an old flame of cheesemaker Pete Humphries who, like the cheese, was sweet, round and a bit nutty. The cheese is washed regularly in a brine solution as it matures giving it a slightly pungent dusky rind, which can also sport orange and yellow spots, while the smooth texture and clean, nutty flavour make it devilishly moreish. A good option for people who like a full flavoured cheese but are not fans of soft goats' cheeses. Pair it with a light red – a pinot noir perhaps – or a real ale.

Awarded Gold at the 2019 British Cheese Awards and Silver in 2018.

UP · V · 2kg



RACHAEL RESERVE EG315

White Lake, Somerset, England

Never ones to rest on their laurels, the cheesemakers at White Lake are constantly tinkering with new recipes and styles. Their latest creation is a take on the much-loved, washed rind goat's cheese Rachel. Instead of making the usual 2kg cheeses, the company played with much larger 12kg rounds, which could be matured for a year or more. The result is Rachael Reserve – a fruitier, nuttier and more intense cheese, which has a pliable texture and umami depth.

Eagle-eyed readers will note the different spelling. Apparently, the mature cheese is named after a different Rachael to the original Rachel.

Awarded Gold at the 2019 British Cheese Awards.

UP · V · 1kg



1 Langres Petit (FC531) 2 Solstice (EC110)  
3 Golden Cenarth (WE967) 4 Stinking  
Bishop (EC759)



## CHEESEBOARD TIPS

The first rule of creating a fabulous cheeseboard is there are no rules. The traditional advice of selecting cheeses that showcase different milk types, textures and flavours still holds true, but it is not the only way.

A single, generous dollop of gorgonzola dolce with a baked fig ball and a scattering of toasted hazelnuts is just as impressive as a vast selection of French fromage. Some restaurants offer just three cheeses on their menu and give diners the option of ordering a few slices of one or two, or all of them together, which has the added advantage of reducing wastage.

Another way to do this is to pre-plate cheeses before busy lunch and dinner services. We can even provide bespoke, ready-to-serve cheese boards, incorporating individual slices and wedges.

The three-cheese board, comprising a hard, soft and blue cheese, is a classic for a reason. But it can be easily extended with a fresh goats' cheese and a powerful washed rind cheese. Alternatively, you can spruce things up with a selection of local cheeses or go seasonal with goat and sheep's cheeses in the spring when their milk is rich and abundant.



1 Rollright EC908, 2 Acacia Truffle Honey CP176, 3 St Jude EC026,  
4 Peter's Yard mixed catering pack BI135, 5 Kirkham's Lancashire Creamy  
EC622, 6 Bix EC006, 7 Lincolnshire Poacher Vintage EC790, 8 Mrs Bell's  
Blue EE126



Channel Your Inner Artist

A couple of stale cream crackers and a dollop of pickle is not going to impress anyone. The secret to a stunning cheeseboard is to channel your inner artist.

Start with the shape of the board (long and thin for a flight of cheeses or round for sharing) and the material it’s made from (wood, slate, vintage crockery). Also, think about how the cheese is positioned - contrasting shapes, heights and colours all add drama.

Yes, chutney is great, but so is membrillo, fig and almond cake or Italian balsamic onions. A drizzle of truffle honey makes everything taste good. Similarly, jazz up the cracker and fruit selection - Swedish rye crispbreads or hexagonal charcoal wafers; pears or blueberries.

Perfect Partners

Prepare yourself for a controversial opinion. Red wine is not always the best match with cheese. Don’t get us wrong, there will always be a place for a drop of ‘vin rouge’, but there are other options.

The acidity of white wine is a much better match for lemony goats’ cheeses, while sweet wines contrast nicely with salty blues. We also love Champagne with soft creamy cows’ milk cheeses – the bubbles invigorate the palate.

Some of our favourite matches don’t involve wine at all. Beer is a good friend to many cheeses thanks to its refreshing carbonation and bitterness. Try a strong Belgian blonde ale with Parmigiano-Reggiano and you will be converted. Likewise, cider with farmhouse cheddar or perry with pungent washed rind cheeses also work well.

We even hit the hard stuff sometimes. Once you’ve tried sloe gin and Stilton you’ll think twice about automatically reaching for the Port. But we are equally happy to ditch the booze altogether and have a cup of fragrant green tea with a herbaceous, lactic goats’ cheese. Pinkies at the ready.

Love Your Cheese

We know one cheesemonger who talks to their cheese. That might sound a bit eccentric, but the underlying principle is sound. Cheese is a living, breathing thing and really benefits from a little love and attention.

Four Ways to Love Your Cheese

*Don’t suffocate your cheese* when it is in the fridge, but do protect it so it doesn’t dry out. Wrapping cling film over the cut face of a hard cheese is a good move, but leave the rind uncovered so it can breathe. Wax paper is much kinder than cling film for soft cheeses and foil is best for blues.

A basic *cheese care* routine will pay dividends. Check them every few days so that unwanted mould or damage can be cut away or soft cheeses with soggy bottoms can be turned. If a washed rind cheese is too dry, apply a little cooled boiled water with a muslin cloth.

*Cleanliness is next to godliness.* It might sound like we’re stating the obvious, but clean knives and hands are vital to ensure a cheese ages well.

*Cheese needs to be served at room temperature* to appreciate all its flavours and textures. Take it out of the fridge at least an hour before you serve and leave in a cool place. A slightly damp, clean tea towel draped over the top will stop it from drying out.



1 Roche Montagne FC637, 2 Langres Petit FC531, 3 Caramelised Apple Set Fruit Conserve CP175, 4 Comté 18-24 Month FC987, 5 Brin d’amour aux Herbes FE040, 6 Morbier Bichonne FC992, 7 Gooseberry & Nettle Relish CP229, 8 Gaperon au Torchon FC989, 9 Roquefort Artisan Vernieres FE005, 10 Saint Marcellin FC723, 11 Pear Set Fruit Conserve CP172, 12 Beaufort d’été FC984



# Croxtan Manor Accompaniments

## BLACKBERRY & SLOE GIN CONSERVE 1kg

CP237

A celebration of British hedgerows, Blackberry & Sloe Gin Conserve has a racy tartness and plummy depth that makes it the perfect partner for rich creamy cheeses. Try Bix, a decadent triple cream cows’ milk cheese made by Nettlebed Creamery in Oxfordshire.

## CARAMELISED APPLE & ONION CHUTNEY 1kg

CP142

A great foil for the lactic tang of crumbly British territorials, such as Wensleydale or Caerphilly.

## COMFY ONION MARMALADE 1kg

CP051

There’s a reason why goat’s cheese and onion marmalade is a classic combo. The sweetness of the onion balances the acidity of the cheese and marries with its earthy creaminess. We recommend a few slices of our own Clara goats’ cheese.

## FARMHOUSE PICKLE 1kg

CP145

Cheddar is the obvious choice but also provides a great counterpoint to sweet and nutty cheeses, such as Comté and Gouda.

## FIG & LIQUORICE PRESERVE 1kg

CP228

Sweet, sticky and with a wonderful spicy note from the liquorice, this unctuous preserve is great with bold statement cheeses, particularly fiery blues such as Picos de Europa, but also the salty, savoury hit of Double Barrel – an aged version of Lincolnshire Poacher.

## GOOSEBERRY & NETTLE RELISH 1kg

CP229

There’s an aromatic, leafy quality to our Gooseberry & Nettle Relish, which makes it a winner with floral, grassy goat and ewes’ milk cheeses. St Maure from the Jaquin family in France’s Loire Valley is a great choice, but also explore Harbourne Blue – a sweet and a spicy blue goats’ cheese from Devon.

## PLUM & GINGER CONSERVE 1kg

CP073

Bursting with plums and a feisty ginger kick, this great all rounder works with everything from cheddars to blue cheese. Also goes magnificently with St Jude – a wrinkly-rinded cows’ milk cheese which develops earthy flavours and a gooey interior as it matures.

## SMOKED CHILLI JELLY 1kg

CP150

Brings an intriguing smoky, spicy edge to vintage cheddars or aged Manchegos

## SPICED PEAR & NIGELLA SEED CHUTNEY 1kg

CP083

As pretty as it is delicious, our spiced pear chutney is dotted with fragrant nigella and fennel seeds. Sweet, spicy and soothing, serve with salty blues and creamy soft cheeses. Also makes a daring match for Maida Vale – a pungent soft cheese, which is washed in ale as it matures.

## SUNDRIED TOMATO & RED PEPPER RELISH 1kg

CP085

Embrace the sun-soaked flavours of the Mediterranean by serving this tangy chutney with oozy Italian buratta and mozzarella.



**From top to bottom:**  
Blanche EG271, Gooseberry & Nettle Relish CP229 and Giant Spicy Corn BS309, Perl Las WE640 and Plum & Ginger Conserve CP073, Maida Vale EC034 and Spiced Pear & Nigella Seed Chutney CP083, Double Barrel EC636 and Fig & Liquorice Preserve CP228, Bungay Raw Milk Butter DB201



Accompaniments

Biscuits For Cheese

Artisan Biscuits

A good cheese deserves a great cracker, which is where Artisan Biscuits comes in. A long-standing family bakery in the Derbyshire Peak District, the company specialises in making fabulous biscuits in a traditional way. Highlights among the range include Miller’s Harvest Three Seed Crackers – a crisp and tangy combination of sesame seeds, poppy seeds and linseeds. Miller’s Damsels hexagonal wafers are made with stone-ground flour, grown and milled in England, while cheese on toast takes on a whole new meaning with the Toast for Cheese range. The thin, light crackers, which are double baked like biscotti and studded with fruit, nuts and seeds, are the ultimate vehicle for fine fromage.

|  |       |
|--|-------|
| TOAST FOR CHEESE MIXED PACK 90g x 15   | BI106 |
| Cherries, Almonds & Linseeds, Date Hazelnut & Pumpkin, Apricot Pistachio & Sunflower Seeds |       |

Millers Damsels Wafers

|                              |       |
|------------------------------|-------|
| CHEFS SELECTION 125g x 12    | BI026 |
| Buttermilk, Charcoal & Wheat |       |

|                      |       |
|----------------------|-------|
| THREE SEED 125g x 12 | BI141 |
|----------------------|-------|

Peters Yard

The Scandinavians have been eating ‘knäckebrödn’ (crispbread) since the 1500s, but the joys of these crunchy rye crackers are still relatively new to British foodies. Pioneered over here by Peter’s Yard, the crispbreads are made to an authentic Swedish recipe, using sourdough, fresh milk, rye flour, whole wheat flour and honey. The result? A golden wavy disc that can be topped with anything from cheese to smoked salmon.

|   |       |
|---|-------|
| CRISPBREAD ORIGINAL SOURDOUGH 105g x 12 | BI131 |
|---|-------|

|                                      |       |
|--------------------------------------|-------|
| CRISPBREAD LARGE ‘CD’ STYLE 220g x 8 | BI133 |
|--------------------------------------|-------|

|  |       |
|--|-------|
| CRISPBREAD MIXED PACK 105g x 12                  | BI135 |
| Seeded Charcoal, Original Sourdough, Spelt & Fig |       |

Other Biscuits For Cheese

|                  |       |
|------------------|-------|
| BATH OLIVER 225g | BI022 |
|------------------|-------|

|                        |       |
|------------------------|-------|
| DUCHY ORGANIC OAT 150g | BI097 |
|------------------------|-------|

|                                   |       |
|-----------------------------------|-------|
| STOCKAN’S OATCAKES THIN 100g x 36 | BI017 |
|-----------------------------------|-------|

Chutneys & Pickles

Tracklements Chutneys & Relish

|                             |       |
|-----------------------------|-------|
| APPLE & CIDER CHUTNEY 1.3kg | CP003 |
|-----------------------------|-------|

|                                |       |
|--------------------------------|-------|
| APRICOT & GINGER CHUTNEY 1.3kg | CP033 |
|--------------------------------|-------|

|                  |       |
|------------------|-------|
| CHILLI JAM 1.4kg | CP041 |
|------------------|-------|

|                              |       |
|------------------------------|-------|
| COUNTRY GARDEN CHUTNEY 1.3kg | CP053 |
|------------------------------|-------|

|                  |       |
|------------------|-------|
| FIG RELISH 1.4kg | CP107 |
|------------------|-------|

|                            |       |
|----------------------------|-------|
| GREEN TOMATO CHUTNEY 1.3kg | CP043 |
|----------------------------|-------|

|                  |       |
|------------------|-------|
| PICCALILLI 1.2kg | CP124 |
|------------------|-------|

|                      |       |
|----------------------|-------|
| TOMATO CHUTNEY 1.2kg | CP087 |
|----------------------|-------|

Set Fruit Conserves

Global Harvest

The Spanish have been serving Manchego with membrillo (quince paste) for centuries – a concept that has inspired our set fruit conserves. The jelly-like products are also known as ‘fruits for cheese’, but actually have a much wider range of uses. There’s Perfectly Pear, which goes just as well with roast pork as it does Stilton, and Bittersweet Orange – a great match for goat’s cheese and duck, we also like a dollop with chocolate pudding or on a croissant.

|                       |       |
|-----------------------|-------|
| APRICOT & GINGER 200g | CP187 |
|-----------------------|-------|

|                          |       |
|--------------------------|-------|
| BITTER SWEET ORANGE 200g | CP186 |
|--------------------------|-------|

|                        |       |
|------------------------|-------|
| CARAMELISED APPLE 200g | CP175 |
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|                  |       |
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| DAMSON PLUM 200g | CP173 |
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|          |       |
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| FIG 200g | CP170 |
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|           |       |
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| PEAR 200g | CP172 |
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| QUINCE 200g | CP169 |
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Spanish Membrillo Quince

What our supplier of membrillo doesn’t know about quinces is not worth knowing. Family business Emily Foods has been making quince products since 1949 in Murcia, where it is surrounded by some of the most abundant orchards in the Mediterranean. The location guarantees access to the finest quinces for its traditionally made membrillo, which has a complex aromatic flavour. Glorious with salty hard cheeses.

|      |       |
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| 240g | CP018 |
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| 800g | CP077 |
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Other Accompaniments

ACACIA TRUFFLE HONEY 220g CP176

Often referred to as the “sexiest honey” by the team at Harvey & Brockless, this ambrosial product is elevated to new heights with the addition of shavings of black summer truffles. The intensely sweet and fragrant flavour is the perfect accompaniment to a robust goats’ cheese. Try it drizzled over Valençay.

BAKED FIG BALL 250g CP090

The clever locals of Cosenza in Calabria have come up with an ingenious way of preserving the juicy Dotatto figs, which grow in this region of Southern Italy. Picked from the trees when they are plump and ripe, the fruits are dried and then slowly caramelised in their own juices over 18 hours, before being shaped into balls, wrapped in fig leaves and slow baked. The resulting fig ball is a delectable accompaniment to cheese. Try it with a Gorgonzola Dolce cheese – the unctuous fig is a marvelous match for the rich, tangy cheese.

FIG & ALMOND WHEEL 500g CP059

These hand pressed wheels are made with figs and Marcona almonds, subtly seasoned with a little cumin and anise. Delicious with salty cheeses

Butter

Everything tastes better with butter, especially when it’s made by hand on the farm just like it used to be. Our strong ties with the best dairymen (and women) in the country mean we can bring you artisan butters with a depth of flavour that will melt your heart. Spread the love.

Fen Farm Dairy

Fen Farm Dairy in Suffolk is best known for its raw milk brie Baron Bigod, but it also makes the UK’s only raw farmhouse butter produced with a lactic culture. Bungay Raw Butter is rich, creamy and complex, which is why we love to spread it generously on our sourdough toast.

|                                     |       |
|-------------------------------------|-------|
| BUNGAY RAW MILK BUTTER, SALTED 200g | DB201 |
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| BUNGAY RAW MILK BUTTER, SALTED 200g ROLL | DB209 |
|--|-------|

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| BUNGAY RAW MILK BUTTER, PORTIONS, SALTED 16g x 100 | DB200XHX16G |
|--|-------------|



**1** Swedish Crispbread Large 'CD' Style **2** Swedish Crispbread Mix Pack: Seeded Wholegrain, Original Sourdough, Spelt & Fig **3** Charcoal Wafers **4** Baked Fig Ball **5** Membrillo Quince **6** Toast for Cheese Catering Mix pictured here: Apricots, Pistachios & Sunflower Seeds and Cherries, Almonds & Linseeds **7** Chilli Jam **8** Oatcakes **9** Fig & Almond Cake **10** Comté Artisan 24 Month **11** Sundried Tomato & Red Pepper Chutney **12** Ragstone **13** Plum & Ginger Chutney **14** Croxton Manor Stilton **15** Bittersweet Orange Set Fruit Conserve **16** Caramelised Apple Set Fruit Conserve **17** Pear Set Fruit Conserve **18** Spiced Apple Set Fruit Conserve **19** Applewood **20** Plum Set Fruit Conserve **21** Apricot Set Fruit Conserve **22** Caramelised Apple & Onion Chutney **23** Acacia Truffle Honey





# Glossary

|                      |  |
|----------------------|--|
| ANNATTO              | A natural, orange red dye derived from the seeds of the achiote tree used in the colouring of certain cheeses, such as Red Leicester.  |
| AFFINEUR             | Affinage is a French term that describes the expert maturing of cheese in caves or temperature- and humidity-controlled rooms to develop flavour and texture. An affineur is the person (or organisation) that ages the cheese.  |
| ASH/CHARCOAL         | The rinds of some cheeses are covered in an ash powder to affect the colour and development of mould growth and to enhance appearance. Morbier has charcoal running through the cheese.  |
| BACTERIA LINENS      | A particular type of bacteria used to create the sticky orange rind on washed-rind cheeses.  |
| BRINE                | A solution of salt in water used to wash certain cheeses as they mature to encourage the growth of pungent orange bacteria called ‘brevibacterium linens’.   |
| CASEIN               | The protein found in milk that makes curd.   |
| CHEDDARING PROCESS   | An essential part of making traditional cheddar-style cheeses. The curd is cut into blocks, which are stacked at the bottom of the cheese vat and turned, to drain as much of the whey as possible.  |
| CLOSED HERD          | A herd or flock that is closed to outside animals and is not moved from the farm to prevent the introduction of disease. Typically the herds are large to ensure successful breeding and to prevent inbred traits. Farmers can breed specific traits to improve milk for cheese making.  |
| CLOTHBOUND           | Traditionally, many cheeses were covered with lard and muslin cloth to protect the cheese as it matured, while also allowing it to breathe.  |
| COAGULATION          | The process by which the liquids and solids in milk are separated (also known as curdling) to create curds and whey. Coagulation is achieved using a combination of rennet, starter cultures and heat. This process is essential to cheesemaking.  |
| COOKED CURD CHEESES  | Cheeses, such as Gruyère, Emmental and Parmesan, are made by heating the curds in the vat to over 48°C, which causes more whey to be expelled. The resulting cheese tends to be harder and have a pliable texture. Stretched-curd (pasta filata) cheeses, such as mozzarella, are made by stretching to curd in hot water at 80-90°C to give an elastic texture to the final cheese. |
| CURDS                | A rubbery mass made from milk proteins and butterfat, which forms when milk coagulates. It is the basis of cheese. Rennet is used in the coagulation process to encourage the ‘splitting’ of the curds and whey.   |
| FERMENTATION         | A process which helps transform milk into cheese. Bacteria feed on lactose in the milk and produce lactic acid, which causes the milk to curdle and helps preserve the cheese.   |
| GEOTICHUM CANDIDUM   | A versatile white mould that is encouraged to grow on soft, surface-ripened cheeses, such as Brie and camembert.   |
| HAND LADLING         | Rather than pouring the curds directly into moulds, which can damage their delicate structure, they are instead scooped by hand (with a ladle) and carefully transferred to the mould. Cheeses made in this way often have a light, silky texture.   |
| LACTATION            | The milk production period for a cow, sheep or goat, from calving/lambing/kidding to drying out.   |
| LACTIC FERMENTATION  | This term is used to describe the curdling of milk using only a starter culture to form curds and whey without the use of rennet.  |
| LACTOSE              | A soluble sugar found in the milk of mammals. When subjected to fermentation, lactic acid is created, causing the milk to curdle.  |
| MOULD                | This has two meanings: 1. After salt is added, the curds are transferred to a vessel or ‘mould’ and compressed to drain the excess liquid and begin the maturation process. 2. A term used to loosely describe the yeasts, bacteria and fungi that typically grow on the outside or the inside of the cheeses.   |
| MOULD RIPENED CHEESE | These cheeses have moulds growing on the rind of cheese helping to speed up the breakdown of the curd. They predominantly have white, grey-blue and orange coloured rinds.   |

|   |   |
|---|---|
| ORGANIC CHEESES   | If a cheese is marked as organic it means that the farm has been approved by an official government scheme that complies with the principles of organic production. Such as pesticide and chemical free dairy, land or the animals themselves.  |
| PASTEURISED   | The milk has been heated to a specific temperature in the range of 62-74°C to kill most of the natural bacteria. The most common methods of pasteurisation are: Batch heating for 30 minutes at 62-65 °C or rapid heating of milk for 15-40 seconds at 71-74 °C.  |
| PENICILLIUM CANDIDIUM   | A type of mycelium or mushroom culture. Distinguished by its pure white fluffy appearance, the mould blankets the surface of the cheese like a carpet and releases a mushroom aroma.  |
| PENICILLIUM ROUQUEFORTI   | In blue cheese, the ripening does not come from the rind, but from the action of blue mould cultures inside the cheese. Penicillium rouqueforti was originally found in humid caves in France. It is introduced into the milk or added to the cheese before moulding. The cheeses are then spiked weeks or months later allowing the air to reach the spores inside the cheese and leading the blue veins to grow from the centre to the outer rind.                                |
| PIERCING  | Most blue cheeses, such as Stilton and Roquefort, have blue mould spores (penicillium) added to the milk during cheesemaking. These need oxygen to grow, so the cheese is pierced with long spikes during its maturation to allow air to flow in and the blue veins to form.  |
| RAW MILK  | Milk that is not pasteurised and so retains the natural bacteria in the milk. It is argued that this can lead to more complex layers of flavour in the final cheese. (See Unpasteurised)  |
| RENNET - ANIMAL<br><small>Also referred to as calf rennet, goat rennet, natural or traditional rennet</small><br>RENNET - MICROBIAL | Traditional animal rennet is extracted from the lining of the fourth stomach of calves, lambs or kids. Rennet has been used for many centuries in cheese making to help improve the natural clotting process of milk. It contains an enzyme - chymosin or rennin - that alters the milk protein and helps to form the curds and whey.<br><br>Approved as suitable for vegetarians, microbial rennet is an enzyme extracted from moulds (Rhizomucor meihei and Rhizomucor pusillus). |
| RENNET - VEGETABLE  | In remote parts of Europe, often a wide range of plants were used as coagulants including artichokes, butterwort, thistles (cardoons), nettles, safflower, melon and fig leaves. The plants’ extracts however often produce a bitter flavour.   |
| SMEAR RIPENED   | A term used to describe a cheese that has been ‘smeared’ (usually with a cloth) with a solution of bacteria and brine to form a sticky orange rind.   |
| STARTER CULTURE   | Special lactic bacteria used in combination with rennet to kick start the coagulation process. They convert the lactose (sugar found in milk) to lactic acid, which in turn causes the milk to curdle.  |
| TERRITORIALS  | Traditional British cheeses named after the county or territory where they come from. They include ‘crumblies’, which mainly originate from the North and Wales, such as Cheshire, Wensleydale, Lancashire and Caerphilly. Other well known territorials include Cheddar, Single and Double Gloucester, and Red Leicester.  |
| THERMISED   | Milk that has been heat treated, but at a lower temperature than full pasteurisation. The process kills many pathogens, while leaving more of the ‘good bacteria.   |
| TRIPLE CREAM/ TRIPLE CRÈME  | Cheeses that are traditionally made by adding double cream, on top of the existing butterfat in the milk (hence triple cream). Rich and creamy they have an overall fat content of over 40%, which is similar to extra heavy liquid cream.  |
| TURNING   | The whole cheese is turned/flipped over during maturation to ensure an even distribution of moisture and mould growth.  |
| UNPASTEURISED   | Milk that has not been pasteurised. (See pasteurised and raw milk)  |
| VEINING/MARBLING  | These are the blue or blue green lines or spots of mould that occur in the body of blue cheeses. The veining or marbling can be prominent or they can take on a more scattered appearance depending on the cheese.  |
| WASHED CURD CHEESES   | ‘Washing’ curds is a cheese making technique most famously used in Gouda. Some of the whey is removed from the vat and replaced by hot water. This reduces the amount of lactose for the bacteria to feed on, so less lactic acid is produced, resulting in a pliable texture and sweet flavour in the final cheese.  |
| WASHED-RIND   | A term used for when cheeses are washed regularly over a period of time. Cheeses are typically washed in a brine solution or alcohol.   |
| WHEY  | The liquid that remains after milk coagulation (and the curds have been separated). Also known as serum.  |



# Cheese Tasting Notes

|                 |  |
|-----------------|--|
| ACIDITY         | This can often be used to describe cheeses that have a ‘refreshing’ or sometimes ‘zingy’ mouth-feel.   |
| AROMATIC/AROMA  | A cheese with complex aromas ranging anywhere from fruity or floral to grassy or spicy.  |
| BITE            | A sharp and intense first taste that normally carries through to the finish.   |
| BITTER          | Is often used to described negative attributes in fresh cheeses and positives in certain, strong, hard cheeses.  |
| DRY             | Some cheeses leave a characteristic of feeling dry in the mouth. For example: Parmiggiano Reggiano.  |
| EARTHY          | As the name implies this refers to the aroma of the cheese being reminiscent of freshly turned soil.   |
| ELASTIC         | A firm but flexible texture that returns to its original shape after gentle pressure (think Gruyere, Emmental, Beaufort).  |
| FINISH          | The lasting flavour and/or sensation left on the palate at the end of the tasting.   |
| FRUITY          | If a cheese is described as fruity it refers to the aroma and taste of fresh fruit (think pears, apples, mangoes or melons).   |
| GRAINY/CRYSTALS | Some cheeses characteristically have crystals of calcium lactate or the protein tyrosine present which can be felt on the tongue   |
| GRASSY          | A common term used to describe a flavour of freshly cut grass. ‘Green grass’ indicates a more pronounced and pleasantly sharp grassy flavour.  |
| HERBACEOUS      | Like grassy, but encompassing more of a herby fragrance reminiscent of herbs, hedgerows and meadows.   |
| LACTIC          | Indicating the taste of slightly sour milk.  |
| MEATY           | Powerful savoury flavours often associated with pungent washed rind cheeses.   |
| METALLIC        | Often used to describe the sometimes mineral, sharp and strong flavour of blue cheeses.  |
| MOIST           | Used to describe the texture of a cheese and opposite to dry. For example: Rosary Goats Cheese.  |
| PUNGENT         | A strong, pleasant flavour that is sometimes bitter like chicory, or fresh young grass.  |
| RUBBERY/SUPPLE  | A cheese that is bouncy and springy in texture but slightly dense.   |
| SMOOTH          | Liken to double-cream or custard texture.  |
| SOFT            | Texture that is like cheesecake.   |
| TANGY           | The flavour and sensation often associated with mature or vintage hard cheeses such as cheddar. It implies an acidic/tingly flavour and sensation.   |
| UMAMI           | A moreish savoury flavour that is sometimes described as the fifth flavour (after salt, sweet, bitter, sour). Found in foods including soy sauce, mushrooms, cured meats and cheeses, such as Gouda and Parmigiano Reggiano. |
| UNCTUOUS        | Implying that a cheese is rich, creamy and luxurious.  |
| VELVETY         | Smooth, soft and thick, without structure.   |

# Classifications

|     |  |
|-----|--|
| AOC | Appellation D’Origine Controlee (AOC) was set up initially to protect the name of regional French wine, but was extended to cheese in 1925. The system has been renamed Appellation d’Origine Protégée (see below)   |
| AOP | Appellation d’Origine Protégée (previously AOC) is a French system designed to protect regional food and drink. Cheeses must meet a strict set of criteria relating to the breed of animal, region of production, feed quality, making season, methods of production and maturation. |
| DO  | Denominacion de Origen. In 1969 the Spanish introduced DO to protect the traditional regional cheeses. Under this system, a board regulates the region where each cheese is produced and the manufacturing techniques required to bear a DO name.                                    |
| DOC | Denominazione di Origine Controllata. Developed in 1954 to protect the trade names of Italian cheese and to prevent copies from being passed for the real thing.   |
| PDO | Protected Designation of Origin. Created by the European Union in 1992 to protect the name and reputation of food products. Applies only to products that are traditionally and entirely manufactured within a specific region.  |
| PGI | Protected Geographical Indication. Created by the European Union in 1992 to protect the name and reputation of food products. The product must be traditionally and at least partially manufactured within a specific region.  |
| TSG | Traditional Specialities Guaranteed. Created by the European Union in 1992 to protect the name and reputation of food products. The TSG scheme aims to provide protection for traditional foods, but they do not have a link to a specific geographical area.                        |



# ACADEMY OF CHEESE

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Harvey & Brockless is proud to be a founding patron  
of the Academy of Cheese.

Set up in 2016, the Academy of Cheese is a set of qualifications designed  
to promote cheese knowledge and career development for food professionals  
and the wider public.

As part of our commitment to developing the skills and expertise of our  
own buyers, account managers and customer support teams, we now have  
60 members of staff who have successfully completed Level 1 and are now  
qualified as Associate Members of the Academy of Cheese. We continue  
to train our team with a view to every one of our support staff successfully  
completing the Level 1 accreditation in the next 18 months.

Harvey & Brockless can also offer customers bespoke Academy of Cheese  
courses, tailored to their individual needs. We have spent many years  
developing relationships with cheesemakers and understanding how they  
create their incredible products. From knowledge about how different cheeses  
are made and matured to how to serve, match and store them, we can provide  
a unique perspective on cheese. And, of course, we have the largest selection  
of farmhouse cheeses in the UK.

We want you to be as passionate about cheese as we are, and make the most of  
the amazing products we supply. Please keep checking back on our website for  
details on the latest course and booking information.

[harveyandbrockless.co.uk/academy-of-cheese-training](http://harveyandbrockless.co.uk/academy-of-cheese-training)





| Cheese                      | Region                       | Maker                           | Milk | Style          | P/UP      | V/NV | Weight     | Code   | Page No. |
|-----------------------------|------------------------------|---------------------------------|------|----------------|-----------|------|------------|--------|----------|
| A                           |                              |                                 |      |                |           |      |            |        |          |
| AILS A CRAIG                | Ayrshire, Scotland           | Dunlop Dairy                    | GOAT | Soft/Semi Soft | P         | V    | 200g       | SC153  | 56       |
| ANSTER                      | Fife, Scotland               | St Andrews Farmhouse Cheese Co. | COW  | Firm & Hard    | UP        | NV   | 1.5kg      | SC180  | 18       |
| APPENZELLER EXTRA           | St. Gallen, Switzerland      | Emmi                            | COW  | Firm & Hard    | Thermised | V    | Whole 7kg  | SW008  | 22       |
| APPENZELLER SURCHOIX        | St. Gallen, Switzerland      | Emmi                            | COW  | Firm & Hard    | Thermised | V    | 1/4 1.7kg  | SW002  | 22       |
| APPLEBY'S COLOURED CHESHIRE | Shropshire, England          | Appleby's                       | COW  | Firm & Hard    | UP        | NV   | 1/4 2kg*   | EC455  | 10       |
| APPLEBY'S SMOKED CHESHIRE   | Shropshire, England          | Appleby's                       | COW  | Firm & Hard    | UP        | NV   | 3kg        | EC955  | 10       |
| APPLEBY'S WHITE CHESHIRE    | Shropshire, England          | Appleby's                       | COW  | Firm & Hard    | UP        | NV   | 1/4 2kg*   | EC461C | 10       |
| ARDMORE                     | Royal Deeside, Scotland      | Cambus O'May Cheese Co.         | COW  | Firm & Hard    | UP        | NV   | 1.5kg      | SC145  | 18       |
| ASHLYNN                     | Worcestershire, England      | Cheese Cellar Dairy             | GOAT | Soft/Semi Soft | UP        | V    | 200g       | EG275  | 50       |
| AULD LOCHNAGAR              | Royal Deeside, Scotland      | Cambus O'May Cheese Co.         | COW  | Firm & Hard    | UP        | NV   | 1.75kg     | SC150  | 19       |
| AULD REEKIE                 | Royal Deeside, Scotland      | Cambus O'May Cheese Co.         | COW  | Firm & Hard    | UP        | NV   | 1.7kg      | SC141  | 19       |
| B                           |                              |                                 |      |                |           |      |            |        |          |
| BARKHAM BLUE                | Berkshire, England           | Two Hoots Cheese                | COW  | Blue           | P         | V    | 800g*      | EB227  | 32       |
| BARON BIGOD                 | Suffolk, England             | Fen Farm Dairy                  | COW  | Soft/Semi Soft | UP        | NV   | 1kg*       | EC906  | 43       |
| BATH BLUE ORGANIC           | Somerset, England            | The Bath Soft Cheese Co.        | COW  | Blue           | P         | NV   | 1/4 2kg    | EB022  | 31       |
| BATH SOFT ORGANIC           | Somerset, England            | The Bath Soft Cheese Co.        | COW  | Soft/Semi Soft | P         | NV   | 225g       | EC363  | 43       |
| BEAUFORT D'ETE              | Rhône Alpes                  | Beillevaire                     | COW  | Firm & Hard    | UP        | NV   | 1.5kg      | FC984  | 20       |
| BEAUVALE                    | Nottinghamshire, England     | Cropwell Bishop Creamery        | COW  | Blue           | P         | NV   | 850g       | EB347  | 30       |
| BEENLEIGH BLUE              | Devon, England               | Ticklemore Cheese               | EWE  | Blue           | P         | V    | 1/2 1.6kg  | EE010  | 36       |
| BERKSWELL                   | Warwickshire, England        | Ram Hall Dairy                  | EWE  | Firm & Hard    | UP        | NV   | 1/2 1.4kg* | EE005  | 24       |
| BIX                         | Oxfordshire, England         | Nettlebed Creamery              | COW  | Soft/Semi Soft | P         | NV   | 100g       | EC006  | 43       |
| BLACK CROWDIE               | Scottish Highlands, Scotland | Highland Fine Cheeses           | COW  | Soft/Semi Soft | P         | V    | 500g       | SC008  | 44       |
| BLACKSTICKS BLUE MINI       | Lancashire, England          | Butlers Farmhouse Cheeses       | COW  | Blue           | P         | V    | 500g*      | EB019  | 31       |
| BLANCHE                     | Worcestershire, England      | Cheese Cellar Dairy             | GOAT | Soft/Semi Soft | UP        | V    | 200g       | EG271  | 50       |
| BLEU D'Auvergne Fournisseur | Auvergne, France             | Beillevaire                     | COW  | Blue           | UP        | NV   | 1.25kg     | FC001  | 35       |
| BLUE MURDER                 | Tain, Scotland               | Highland Fine Cheeses           | COW  | Blue           | P         | V    | 675g       | SC081  | 35       |
| BLUEMIN WHITE               | Yorkshire, England           | Shepherds Purse                 | COW  | Blue           | P         | V    | 800g       | EC020  | 30       |
| BOSWORTH ASH                | Staffordshire, England       | Highfields Farm Dairy           | GOAT | Soft/Semi Soft | UP        | NV   | 150g       | EG001  | 54       |
| BRIE A LA TRUFFE            | Lorraine, France             | Beillevaire                     | COW  | Soft/Semi Soft | UP        | NV   | 1kg        | FC985  | 46       |

| Cheese                             | Region                                | Maker                     | Milk    | Style          | P/UP | V/NV | Weight    | Code  | Page No. |
|------------------------------------|---------------------------------------|---------------------------|---------|----------------|------|------|-----------|-------|----------|
| B                                  |                                       |                           |         |                |      |      |           |       |          |
| BRIE DE MEAUX AOP                  | Île De France, France                 | Fromagerie Dongé          | COW     | Soft-Semi Soft | UP   | NV   | 1/4 750g* | FC995 | 46       |
| BRIE DE NANGIS AOP                 | Seine et Marne, France                | Fromagerie Rouzaire       | COW     | Soft/Semi Soft | UP   | NV   | 1kg       | FC413 | 46       |
| BRIGHTON BLUE                      | Sussex, England                       | High Weald Dairy          | COW     | Blue           | P    | V    | 3.8kg     | EB343 | 32       |
| BRILLAT SAVARIN                    | Seine et Marne, France                | Fromagerie Rouzaire       | COW     | Soft/Semi Soft | UP   | NV   | 500g      | FC429 | 45       |
| BRILLAT SAVARIN A LA TRUFFE        | Île De France, France                 | Beillevaire               | COW     | Soft/Semi Soft | UP   | NV   | 500g      | FC430 | 44       |
| BRIN D'AMOUR AUX HERBES            | Corse, France                         | Beillevaire               | EWE     | Soft/Semi Soft | UP   | NV   | 500g      | FE040 | 49       |
| BRINKBURN                          | Northumberland, England               | Northumberland Cheese Co. | GOAT    | Firm & Hard    | P    | V    | 2.5kg     | EG007 | 26       |
| BUFFALO BLUE                       | Yorkshire, England                    | Shepherds Purse           | BUFFALO | Blue           | P    | V    | 750g      | EB419 | 36       |
| BURT'S BLUE                        | Cheshire, England                     | Burt's Cheeses            | COW     | Blue           | P    | V    | 180g      | EB391 | 34       |
| C                                  |                                       |                           |         |                |      |      |           |       |          |
| CABOC                              | Scottish Highlands, Scotland          | Highland Fine Cheeses     | COW     | Soft/Semi Soft | P    | V    | 110g*     | SC016 | 44       |
| CAHILL CHEDDAR WITH WHISKEY        | Co. Limerick, Ireland                 | Cahill's Farm             | COW     | Firm & Hard    | P    | V    | 1.15kg    | IR026 | 18       |
| CAHILL PORTER                      | Co. Limerick, Ireland                 | Cahill's Farm             | COW     | Firm & Hard    | P    | V    | 1.15kg    | IR028 | 18       |
| CAMBUS O'MAY                       | Royal Deeside, Scotland               | Cambus O'May Cheese Co.   | COW     | Firm & Hard    | UP   | NV   | 1.75kg    | SC146 | 19       |
| CAMEMBERT CALVADOS AOP             | Normandie, France                     | Beillevaire               | COW     | Washed         | UP   | NV   | 250g      | FC120 | 66       |
| CAMEMBERT DE NORMANDIE AOP         | Normandie, France                     | Gillot                    | COW     | Soft/Semi Soft | UP   | NV   | 250g      | FC433 | 45       |
| CAMEMBERT DE NORMANDIE AU LAIT CRU | Normandie, France                     | Beillevaire               | COW     | Soft/Semi Soft | UP   | NV   | 250g      | FC111 | 48       |
| CAMEMBERT SUSSEX                   | East Sussex, England                  | Alsop & Walker            | COW     | Soft/Semi Soft | P    | V    | 1kg       | EC294 | 42       |
| CASHEL BLUE MATURE                 | Co. Tipperary, Ireland                | J&L Grubb                 | COW     | Blue           | P    | V    | 1.5kg*    | IR090 | 34       |
| CELTIC PROMISE                     | Surrey, England                       | Eastside Cheese Co.       | COW     | Washed         | UP   | NV   | 500g      | WE020 | 62       |
| CERNEY ASH                         | Gloucestershire, England              | Cerney Cheese             | GOAT    | Soft/Semi Soft | UP   | V    | 200g      | EG195 | 49       |
| CHAOURCE AOP                       | Seine et Marne, France                | Fromagerie Rouzaire       | COW     | Soft/Semi Soft | P    | NV   | 250g      | FC463 | 48       |
| CHEVINGTON                         | Northumberland, England               | Northumberland Cheese Co. | COW     | Firm & Hard    | P    | V    | 2kg       | EC465 | 15       |
| CLARA                              | Worcestershire, England               | Cheese Cellar Dairy       | GOAT    | Soft/Semi Soft | UP   | V    | 200g      | EG273 | 50       |
| CLAVA BRIE                         | Scottish Highlands, Scotland          | Connage Highland Dairy    | COW     | Soft/Semi Soft | P    | V    | 1.5kg     | SC123 | 44       |
| CLAVA BRIE SMOKED                  | Scottish Highlands, Scotland          | Connage Highland Dairy    | COW     | Soft/Semi Soft | P    | V    | 250g      | SC127 | 44       |
| CLOCHETTE DE FONTENILLE            | Poitou Charentes, France              | Beillevaire               | GOAT    | Soft/Semi Soft | UP   | NV   | 160g      | FG273 | 58       |
| COEUR DE NEUFCHÂTEL AOP            | Neufchâtel-en-Bray, Normandie, France | Jean-Yves Anselin         | COW     | Soft/Semi Soft | UP   | NV   | 200g      | FC473 | 46       |
| COMTÉ ARTISAN 24 MONTH             | Jura, France                          | Beillevaire               | COW     | Firm & Hard    | UP   | NV   | 1.5kg     | FC987 | 20       |
| COMTÉ EXTRA FRUITE 6-10 MONTH AOP  | Franche-Comté, France                 | Monts & Terroirs          | COW     | Firm & Hard    | UP   | NV   | 3.5kg     | FC479 | 20       |



| Cheese                        | Region                       | Maker                     | Milk | Style          | P/UP      | V/NV | Weight      | Code    | Page No. |
|-------------------------------|------------------------------|---------------------------|------|----------------|-----------|------|-------------|---------|----------|
| CONNAGE CROWDIE               | Scottish Highlands, Scotland | Connage Highland Dairy    | COW  | Soft/Semi Soft | P         | V    | 1kg         | SC126   | 44       |
| CONNAGE DUNLOP                | Scottish Highlands, Scotland | Connage Highland Dairy    | COW  | Firm & Hard    | UP        | V    | 3kg         | SC121   | 19       |
| CONNAGE DUNLOP SMOKED         | Scottish Highlands, Scotland | Connage Highland Dairy    | COW  | Firm & Hard    | UP        | V    | 1.5kg       | SC124   | 19       |
| COOLEA MATURE                 | Co. Cork, Ireland            | Coolea Farmhouse Cheese   | COW  | Firm & Hard    | P         | NV   | 1kg         | IR084   | 18       |
| COOLEENEY MINI                | Co. Tipperary, Ireland       | Cooleeney Cheese          | COW  | Soft/Semi Soft | UP        | V    | 200g        | IR031   | 44       |
| COQUETDALE                    | Northumberland, England      | Northumberland Cheese Co. | COW  | Firm & Hard    | P         | V    | 2.25kg      | EC073   | 13       |
| CORNISH BLUE                  | Cornwall, England            | Cornish Cheese Co.        | COW  | Blue           | P         | NV   | 500g*       | EB127   | 28       |
| CORNISH CAMEMBERT             | Cornwall, England            | Trevarrian Creamery       | COW  | Soft/Semi Soft | P         | V    | 200g        | EC035   | 42       |
| CORNISH KERN                  | Cornwall, England            | Lynher Dairies            | COW  | Firm & Hard    | P         | NV   | 1/2 1.75kg* | EC482H1 | 12       |
| CORNISH SMUGGLER              | Cornwall, England            | Whalesborough Cheese      | COW  | Firm & Hard    | P         | V    | 1.2kg       | EC646   | 11       |
| CORNISH WILD GARLIC YARG BABY | Cornwall, England            | Lynher Dairies            | COW  | Firm & Hard    | P         | V    | 1kg*        | EC477   | 12       |
| CORNISH YARG                  | Cornwall, England            | Lynher Dairies            | COW  | Firm & Hard    | P         | V    | 1.7kg*      | EC479   | 8        |
| COTSWOLD BLUE BRIE SQUARE     | Gloucestershire, England     | Simon Weaver Organic      | COW  | Blue           | P         | V    | 300g*       | EB129   | 34       |
| COTSWOLD BRIE                 | Gloucestershire, England     | Simon Weaver Organic      | COW  | Soft/Semi Soft | P         | V    | 240g        | EC485   | 40       |
| COTSWOLD BRIE SMOKED          | Gloucestershire, England     | Simon Weaver Organic      | COW  | Soft/Semi Soft | P         | V    | 140g        | EC998   | 40       |
| COULOMMIERS                   | Île De France, France        | Fromagerie Dongé          | COW  | Soft/Semi Soft | UP        | NV   | 450g        | FC982   | 45       |
| COVERDALE                     | Yorkshire, England           | Wensleydale Creamery      | COW  | Firm & Hard    | P         | V    | 1kg         | EC081   | 8        |
| CROTTIN MATURED               | Loire, France                | Jacquín                   | GOAT | Soft/Semi Soft | UP        | NV   | 12x60g      | FG063   | 58       |
| CROZIER BLUE                  | Co. Tipperary, Ireland       | J&L Grubb                 | EWE  | Blue           | P         | V    | 750g        | IR002   | 38       |
| D                             |                              |                           |      |                |           |      |             |         |          |
| DELICE DE BOURGOGNE           | Bourgogne, France            | Fromagerie Lincet         | COW  | Soft/Semi Soft | P         | NV   | 1.8kg       | FC489   | 45       |
| DEVON BLUE                    | Devon, England               | Ticklemore Cheese         | COW  | Blue           | P         | V    | 1/2 1.8kg   | EB135   | 32       |
| DIVINE                        | Cheshire, England            | Burt's Cheeses            | COW  | Washed         | P         | V    | 180g        | EC154   | 64       |
| DORSET BLUE VINNY PGI         | Dorset, England              | Woodbridge Farm           | COW  | Blue           | P         | V    | 1.5g*       | EB412   | 32       |
| DORSTONE                      | Herefordshire, England       | Neal's Yard Creamery      | GOAT | Soft/Semi Soft | P         | V    | 180g        | EG037   | 54       |
| DOUBLE GLOUCESTER             | Gloucestershire, England     | Charles Martell & Son     | COW  | Firm & Hard    | P         | NV   | 3.5kg       | EC152   | 11       |
| DRIFTWOOD                     | Somerset, England            | White Lake                | GOAT | Soft/Semi Soft | Thermised | V    | 215g        | EG297   | 56       |
| DRUNKEN BURT                  | Cheshire, England            | Burt's Cheeses            | COW  | Blue           | P         | V    | 180g        | EB393   | 34       |
| DUCKETT'S CAERPHILLY          | Somerset, England            | Westcombe Dairy           | COW  | Firm & Hard    | P         | V    | 2kg         | EC379   | 14       |

| Cheese   | Region                               | Maker                     | Milk      | Style          | P/UP      | V/NV | Weight      | Code    | Page No. |
|--|--------------------------------------|---------------------------|-----------|----------------|-----------|------|-------------|---------|----------|
| E  |                                      |                           |           |                |           |      |             |         |          |
| ÉDEL DE CLÉRON                                     | Franche - Comté, France              | Fromagerie Jean Perrin    | COW       | Soft/Semi Soft | P         | V    | 100g        | FC559   | 46       |
| ELMHIRST   | Devon, England                       | Sharpham Estate           | COW       | Soft/Semi Soft | UP        | V    | 300g*       | EC529   | 43       |
| ELSDON GOAT  | Northumberland, England              | Northumberland Cheese Co. | GOAT      | Firm & Hard    | P         | V    | 2.5kg       | EG238   | 25       |
| EMMENTALER KALTBACH CAVE AGED AOP                  | Bern, Switzerland                    | Emmi                      | COW       | Firm & Hard    | UP        | NV   | 3.3kg*      | SW125X3 | 22       |
| ENGLISH PECORINO                                   | Somerset, England                    | White Lake                | EWE       | Firm & Hard    | Thermised | V    | 2kg         | EE178   | 24       |
| ÉPOISSES FERMIER                                   | Bourgogne, France                    | Beillevaire               | COW       | Washed         | UP        | NV   | 290g        | FC191   | 66       |
| ÉPOISSES LARGE AOP                                 | Champagne-Ardenne, France            | Germain                   | COW       | Washed         | P         | NV   | 1kg         | FC493   | 66       |
| EVE  | Somerset, England                    | White Lake                | GOAT      | Soft/Semi Soft | Thermised | V    | 140g        | EG227   | 49       |
| F  |                                      |                           |           |                |           |      |             |         |          |
| FINN   | Herefordshire, England               | Neal's Yard Creamery      | COW       | Soft/Semi Soft | P         | V    | 200g        | EC097   | 40       |
| FLOWER MARIE                                       | East Sussex, England                 | Golden Cross Cheese Co.   | EWE       | Soft/Semi Soft | UP        | V    | 200g        | EE040   | 48       |
| FOUGERUS BRIE                                      | Seine et Marne, France               | Fromagerie Rouzaire       | COW       | Soft/Semi Soft | P         | NV   | 700g        | FC509   | 46       |
| FOURME D'AMBERT LAQUE                              | Auvergne, France                     | Beillevaire               | COW       | Blue           | P         | NV   | 2kg         | FC041   | 35       |
| FRANCIS  | Dorset, England                      | James's Cheese            | COW       | Washed         | P         | V    | 800g        | EC714   | 63       |
| FRIBOURGEOIS VACHERIN                              | Fribourg Canton, Switzerland         | Emmi                      | COW       | Firm & Hard    | Thermised | NV   | Whole 7.5kg | SW579   | 22       |
| G  |                                      |                           |           |                |           |      |             |         |          |
| GAPERON AU TORCHON                                 | Puy de Dome, France                  | Beillevaire               | COW       | Soft/Semi Soft | UP        | NV   | 470g        | FC989   | 48       |
| GJETOST  | Lom & Skjåk and Storsteinnes, Norway | Norseland                 | COW, GOAT | Soft/Semi Soft | P         | NV   | 250g*       | SN065   | 48       |
| GLAZERT  | Ayrshire, Scotland                   | Dunlop Dairy              | GOAT      | Soft/Semi Soft | P         | V    | 250g        | SC151   | 56       |
| GOLDEN CENARTH                                     | Cardiganshire, Wales                 | Caws Cenarth              | COW       | Washed         | P         | V    | 200g        | WE967   | 64       |
| GOLDEN CROSS                                       | East Sussex, England                 | Golden Cross Cheese Co.   | GOAT      | Soft/Semi Soft | UP        | V    | 225g        | EG025   | 54       |
| GOOSNARGH GOLD                                     | Lancashire, England                  | Butlers Farmhouse Cheeses | COW       | Firm & Hard    | P         | V    | 1/8 1.7kg   | EC555   | 11       |
| GORGONZOLA DOLCE DOP                               | Piedmont, Italy                      | Bassi                     | COW       | Blue           | P         | NV   | 1.5kg       | IT480   | 36       |
| GORGONZOLA TORTA DOP                               | Piedmont, Italy                      | Bassi                     | COW       | Blue           | P         | NV   | 1.1kg       | IT080   | 36       |
| GORWYDD CAERPHILLY                                 | Somerset, England                    | Trethowan's Dairy         | COW       | Firm & Hard    | UP        | NV   | 2kg*        | WE052   | 13       |
| GOUDA CHEVRE SILVER                                | Het Groene Hart, Netherlands         | Uniekaas                  | GOAT      | Firm & Hard    | P         | V    | 4.5kg       | DU171   | 26       |
| GOUDA CONNAGE                                      | Scottish Highlands, Scotland         | Connage Highland Dairy    | COW       | Firm & Hard    | UP        | V    | 1kg         | SC128   | 18       |
| GRANA PADANO RISERVA PDO ORO DEL TEMPO 21-24 MONTH | Emilia-Romagna, Italy                | Stravecchio               | COW       | Firm & Hard    | UP        | NV   | 2.2kg       | IT077   | 21       |



| <i>Cheese</i>                      | <i>Region</i>            | <i>Maker</i>                | <i>Milk</i>    | <i>Style</i>   | <i>P/UP</i> | <i>V/NV</i> | <i>Weight</i> | <i>Code</i> | <i>Page No.</i> |
|------------------------------------|--------------------------|-----------------------------|----------------|----------------|-------------|-------------|---------------|-------------|-----------------|
| GRUYÈRE KALTBACH CAVE MATURED AOP  | Fribourg, Switzerland    | Emmi                        | COW            | Firm & Hard    | UP          | NV          | 2.5kg*        | SW012       | 22              |
| GUBBEEN MINI                       | Co. Cork, Ireland        | Gubbeen Farmhouse Products  | COW            | Washed         | P           | NV          | 400g*         | IR041       | 64              |
| GUBBEEN SMOKED MINI                | Co. Cork, Ireland        | Gubbeen Farmhouse Products  | COW            | Washed         | P           | NV          | 400g*         | IR029       | 64              |
| <b>H</b>                           |                          |                             |                |                |             |             |               |             |                 |
| HAFOD                              | Ceredigion, Wales        | Holden Farm Dairy           | COW            | Firm & Hard    | UP          | NV          | 1/8 1.25kg*   | WE965       | 20              |
| HARBOURNE BLUE                     | Devon, England           | Ticklemore Cheese           | GOAT           | Blue           | P           | V           | 1/2 1.6kg     | EG043       | 38              |
| HARROGATE BLUE                     | Yorkshire, England       | Shepherds Purse             | COW            | Blue           | P           | V           | 750g*         | EC997       | 32              |
| HEBRIDEAN BLUE                     | Isle of Mull, Scotland   | J Reade & Sons              | COW            | Blue           | UP          | NV          | 1/4 1.75kg*   | SC188       | 34              |
| HELFORD BLUE                       | Cornwall, England        | Treveador Farm              | COW            | Blue           | P           | V           | 1kg           | EB376       | 31              |
| HIGHMOOR                           | Oxfordshire, England     | Nettlebed Creamery          | COW            | Washed         | P           | NV          | 300g          | EC929       | 63              |
| <b>I</b>                           |                          |                             |                |                |             |             |               |             |                 |
| ISLE OF AVALON                     | Surrey, England & France | Eastside Cheese Co.         | COW            | Washed         | P           | NV          | 2kg           | EC603       | 62              |
| ISLE OF MULL TRADITIONAL FARMHOUSE | Isle of Mull, Scotland   | J Reade & Sons              | COW            | Firm & Hard    | UP          | NV          | 1.5kg         | SC041       | 19              |
| ISLE OF WIGHT BLUE                 | Isle of Wight, England   | Isle of Wight Cheese Co.    | COW            | Blue           | P           | V           | 225g          | EB351       | 30              |
| <b>K</b>                           |                          |                             |                |                |             |             |               |             |                 |
| KALTBACH ALPINE CREAMY             | Bern, Switzerland        | Emmi                        | COW            | Firm & Hard    | P           | V           | 1kg*          | SW581       | 22              |
| KATHERINE                          | Somerset, England        | White Lake                  | GOAT           | Washed         | UP          | NV          | 250g          | EG298       | 68              |
| KEEN'S CHEDDAR                     | Somerset, England        | Keen's                      | COW            | Firm & Hard    | UP          | NV          | 1/8 3.3kg*    | EC413       | 14              |
| KELTIC GOLD                        | Cornwall, England        | Whalesborough Cheese        | COW            | Washed         | P           | V           | 350g          | EC644       | 60              |
| KENTISH BLUE                       | Kent, England            | Kingcott Cheese             | COW            | Blue           | UP          | V           | 1.35kg        | EB345       | 31              |
| KIDDERTON ASH                      | Lancashire, England      | Butlers Farmhouse Cheeses   | GOAT           | Soft/Semi Soft | P           | V           | 160g          | EG003       | 54              |
| KIRKHAM'S LANCASHIRE CREAMY        | Lancashire, England      | Kirkham's Lancashire Cheese | COW            | Firm & Hard    | UP          | NV          | 2.5kg*        | EC622       | 11              |
| KIRKHAM'S LANCASHIRE SMOKED        | Lancashire, England      | Kirkham's Lancashire Cheese | COW            | Firm & Hard    | UP          | NV          | 2.5kg         | EC201       | 13              |
| <b>L</b>                           |                          |                             |                |                |             |             |               |             |                 |
| LA MANCHA IBERICO                  | La Mancha, Spain         | Gregorio Diaz Miguel        | COW, EWE, GOAT | Firm & Hard    | P           | V           | 3.2 kg        | SP041       | 22              |
| LADY MARY                          | Perthshire, Scotland     | Strathearn Cheese Co.       | COW            | Soft/Semi Soft | P           | V           | 200g          | SC185       | 44              |
| LADY PRUE                          | Devon, England           | Quicke's                    | COW, GOAT      | Firm & Hard    | P           | NV          | 800g*         | EC744       | 16              |

| <i>Cheese</i>                      | <i>Region</i>            | <i>Maker</i>                 | <i>Milk</i> | <i>Style</i>   | <i>P/UP</i> | <i>V/NV</i> | <i>Weight</i> | <i>Code</i> | <i>Page No.</i> |
|------------------------------------|--------------------------|------------------------------|-------------|----------------|-------------|-------------|---------------|-------------|-----------------|
| LAIRIG GHRU                        | Royal Deeside, Scotland  | Cambus O'May Cheese Co.      | COW         | Firm & Hard    | UP          | NV          | 1.75kg        | SC148       | 18              |
| LANCASHIRE CRUMBLY                 | Lancashire, England      | Dewlay                       | COW         | Firm & Hard    | P           | V           | 1/2 2.5kg     | EC866       | 12              |
| LANCASHIRE GARSTANG BLUE           | Lancashire, England      | Dewlay                       | COW         | Blue           | P           | V           | 750g x 2      | EB035       | 34              |
| LANCASHIRE TASTY                   | Lancashire, England      | Butlers Farmhouse Cheeses    | COW         | Firm & Hard    | P           | V           | 1.25kg        | EC628       | 11              |
| LANGRES PETIT                      | Champagne, France        | Beillevaire                  | COW         | Washed         | UP          | NV          | 180g          | FC531       | 66              |
| LINCOLNSHIRE POACHER               | Lincolnshire, England    | FW Read & Sons               | COW         | Firm & Hard    | UP          | NV          | 1.6kg*        | EC131       | 14              |
| LINCOLNSHIRE POACHER DOUBLE BARREL | Lincolnshire, England    | FW Read & Sons               | COW         | Firm & Hard    | UP          | NV          | 1.2kg         | EC636       | 8               |
| LINCOLNSHIRE POACHER SMOKED        | Lincolnshire, England    | FW Read & Sons               | COW         | Firm & Hard    | UP          | NV          | 1kg           | EC638       | 14              |
| LINCOLNSHIRE POACHER VINTAGE       | Lincolnshire, England    | FW Read & Sons               | COW         | Firm & Hard    | UP          | NV          | 1kg*          | EC790       | 14              |
| LITTLE COLONEL                     | Dorset, England          | James's Cheese               | COW         | Washed         | P           | V           | 235g          | EC718       | 62              |
| LIVAROT ARTISAN                    | Basse Normandie, France  | Beillevaire                  | COW         | Washed         | UP          | NV          | 500g          | FC725       | 66              |
| LOCHNAGAR                          | Royal Deeside, Scotland  | Cambus O'May Cheese Co.      | COW         | Firm & Hard    | UP          | NV          | 1.5kg         | SC143       | 18              |
| LORD LONDON                        | East Sussex, England     | Alsop & Walker               | COW         | Soft/Semi Soft | P           | V           | 600g          | EC954       | 40              |
| LORD OF HUNDREDS                   | East Sussex, England     | The Traditional Cheese Dairy | EWE         | Firm & Hard    | UP          | V           | 1/4 1kg*      | EE017       | 24              |
| LUNA                               | Worcestershire, England  | Cheese Cellar Dairy          | GOAT        | Soft/Semi Soft | UP          | V           | 150g          | EG312       | 52              |
| <b>M</b>                           |                          |                              |             |                |             |             |               |             |                 |
| MAIDA VALE                         | Berkshire, England       | Village Maid                 | COW         | Washed         | Thermised   | V           | 350g          | EC034       | 63              |
| MANCHEGO 12 MONTH DOP              | La Mancha, Spain         | Gregorio Diaz Miguel         | EWE         | Firm & Hard    | P           | V           | 2.5kg         | SP013       | 25              |
| MANCHEGO 6 MONTH DOP BABY          | La Mancha, Spain         | Gregorio Diaz Miguel         | EWE         | Firm & Hard    | P           | V           | 1kg           | SP105       | 25              |
| MATURE CORNISH GOUDA               | Cornwall, England        | Cornish Gouda Co.            | COW         | Firm & Hard    | P           | NV          | 1/2 1kg*      | EC931       | 13              |
| MAY HILL GREEN                     | Gloucestershire, England | Charles Martell & Son        | COW         | Soft/Semi Soft | P           | V           | 1.8kg         | EC143       | 42              |
| MAYFIELD                           | East Sussex, England     | Alsop & Walker               | COW         | Firm & Hard    | P           | V           | 1/4 4.5kg*    | EC306       | 15              |
| MILLEENS DOTE                      | Co. Cork, Ireland        | Milleens Cheese              | COW         | Washed         | P           | NV          | 200g*         | IR061       | 64              |
| MIMOLETTE                          | Pas De Calais, France    | Beillevaire                  | COW         | Firm & Hard    | P           | NV          | 600g          | FC991       | 20              |
| MISS MUFFET                        | Cornwall, England        | Whalesborough Cheese         | COW         | Firm & Hard    | P           | V           | 500g*         | EC643       | 11              |
| MONT D'OR HAUT DOUBS AOP           | Franche-Comté, France    | Badoz                        | COW         | Soft/Semi Soft | UP          | NV          | 400g*         | FC242       | 45              |
| MONTAGNOLO AFFINÉ                  | Bavaria, Germany         | Käserei Champignon           | COW         | Blue           | P           | V           | 2kg           | GE116       | 35              |
| MONTE ENEBRO                       | Avila, Spain             | Queserías del Tiétar         | GOAT        | Soft/Semi Soft | P           | NV          | 1.3kg         | SP070       | 58              |
| MONTGOMERY'S CHEDDAR               | Somerset, England        | J A & E Montgomery           | COW         | Firm & Hard    | UP          | NV          | 1/16 1.5kg*   | EC913       | 8               |
| MORBIER BICHONNE                   | Franche Comté, France    | Beillevaire                  | COW         | Washed         | UP          | NV          | 1kg           | FC992       | 66              |



| Cheese                           | Region                            | Maker                         | Milk      | Style          | P/UP      | V/NV | Weight  | Code   | Page No. |
|----------------------------------|-----------------------------------|-------------------------------|-----------|----------------|-----------|------|---------|--------|----------|
| MORN DEW                         | Somerset, England                 | White Lake                    | COW       | Washed         | P         | V    | 750g    | EC995  | 62       |
| MRS BELL'S BLUE                  | Yorkshire, England                | Shepherds Purse               | EWE       | Blue           | P         | V    | 1.5kg   | EE126  | 38       |
| MUNSTER CUMIN                    | Alsace, France                    | Saint Luc                     | COW       | Washed         | P         | NV   | 200g    | FC577  | 66       |
| MUNSTER MONTAGNE CLAUDEPIERRE    | Vosges, France                    | Beillevaire                   | COW       | Washed         | UP        | NV   | 260g    | FC993  | 67       |
| MURCIA AL VINO DOP               | Murcia, Spain                     | Fione                         | GOAT      | Firm & Hard    | P         | NV   | 2.5kg   | SP095  | 26       |
| N                                |                                   |                               |           |                |           |      |         |        |          |
| NORBURY BLUE                     | Surrey, England                   | Norbury Park Farm Cheese Co.  | COW       | Blue           | UP        | V    | 1kg     | EB367  | 30       |
| NORTHERN BLUE                    | Yorkshire, England                | Shepherds Purse               | COW       | Blue           | P         | V    | 750g    | EB196  | 30       |
| NORTHUMBERLAND NETTLE            | Northumberland, England           | Northumberland Cheese Co.     | COW       | Firm & Hard    | P         | V    | 2.5kg   | EC159  | 12       |
| NORTHUMBERLAND ORIGINAL          | Northumberland, England           | Northumberland Cheese Co.     | COW       | Firm & Hard    | P         | V    | 2.5kg   | EC163  | 12       |
| NORTHUMBERLAND SMOKED            | Northumberland, England           | Northumberland Cheese Co.     | COW       | Firm & Hard    | P         | V    | 2.5kg   | EC203  | 12       |
| NUNS OF CAEN                     | Gloucestershire, England          | Charles Martell & Son         | EWE       | Washed         | Thermised | V    | 700g    | EE158  | 68       |
| O                                |                                   |                               |           |                |           |      |         |        |          |
| OCCELLI AL BAROLO                | Piedmont, Italy                   | Beppino Occelli               | COW, GOAT | Firm & Hard    | P         | NV   | 750g*   | IT924  | 21       |
| OCCELLI AL MALTO ORZO            | Piedmont, Italy                   | Beppino Occelli               | COW, GOAT | Firm & Hard    | P         | NV   | 1.5kg   | IT917  | 26       |
| OCCELLI CON FRUTTA GRAPPA        | Piedmont, Italy                   | Beppino Occelli               | EWE, COW  | Firm & Hard    | P         | NV   | 3.8kg   | IT934  | 25       |
| OCCELLI IN CHESTNUT LEAVES       | Piedmont, Italy                   | Beppino Occelli               | COW, GOAT | Firm & Hard    | P         | NV   | 750g*   | IT926  | 21       |
| OCCELLI TUMA DEL TRIFULAU        | Piedmont, Italy                   | Beppino Occelli               | GOAT      | Soft/Semi Soft | P         | NV   | 290g    | IT890  | 58       |
| OGLESHIELD                       | Somerset, England                 | J A & E Montgomery            | COW       | Washed         | UP        | NV   | 1kg*    | EC858  | 62       |
| OLD AMSTERDAM                    | Zuid (South) Holland, Netherlands | Old Amsterdam                 | COW       | Firm & Hard    | P         | NV   | 2.5kg   | DU070  | 22       |
| OLD WINCHESTER                   | Hampshire, England                | Lyburn Farmhouse Cheesemakers | COW       | Firm & Hard    | P         | V    | 2.5kg   | EC138  | 14       |
| OLDE SUSSEX                      | East Sussex, England              | The Traditional Cheese Dairy  | COW       | Firm & Hard    | UP        | V    | 4kg     | EC663  | 13       |
| OSSAU-IRATY AOP                  | Basque-Pyrénées, France           | Onetik Fromagerie             | EWE       | Firm & Hard    | UP        | NV   | 1kg*    | FE039C | 24       |
| OXFORD BLUE MINI                 | Oxfordshire, England              | Oxford Cheese Co.             | COW       | Blue           | P         | V    | 300g*   | EB413  | 32       |
| OXFORD ISIS MINI                 | Oxfordshire, England              | Oxford Cheese Co.             | COW       | Washed         | P         | V    | 200g*   | EC671  | 60       |
| P                                |                                   |                               |           |                |           |      |         |        |          |
| PADDY'S MILESTONE                | Ayrshire, Scotland                | Dunlop Dairy                  | COW       | Soft/Semi Soft | P         | V    | 200g    | SC155  | 44       |
| PARMIGIANO-REGGIANO 24 MONTH PDO | Parma, Italy                      | Boni                          | COW       | Firm & Hard    | UP        | NV   | 1.25kg* | IT130  | 21       |

| Cheese                            | Region                   | Maker                        | Milk           | Style          | P/UP      | V/NV | Weight      | Code  | Page No. |
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| PAVÉ COBBLE                       | Somerset, England        | White Lake                   | EWE            | Soft/Semi Soft | UP        | NV   | 200g        | EE041 | 49       |
| PAVE D’AFFINOIS                   | Rhône-Alpes, France      | Fromagerie Guilloteau        | COW            | Soft/Semi Soft | P         | NV   | 150g        | FC589 | 46       |
| PECORINO GRAN SARDO               | Sardinia, Italy          | Cooperativa Allevatori Ovinì | EWE            | Firm & Hard    | Thermised | NV   | 3.2kg       | IT068 | 25       |
| PERL LAS BLUE MINI                | Car-mar-thenshire, Wales | Caws Cenarth                 | COW            | Blue           | P         | V    | 450g*       | WE053 | 35       |
| PERL WEN                          | Car-mar-thenshire, Wales | Caws Cenarth                 | COW            | Soft/Semi Soft | P         | V    | 200g*       | WE056 | 44       |
| PICOS BLUE                        | Valdeón, Spain           | Queserías Picos de Europa    | COW, GOAT, EWE | Blue           | P         | NV   | 2.5kg       | SP050 | 38       |
| PIERRE-ROBERT                     | Seine et Marne, France   | Fromagerie Rouzaire          | COW            | Soft/Semi Soft | UP        | NV   | 500g        | FC599 | 45       |
| PITCHFORK CHEDDAR                 | Somerset, England        | Trethowan's Dairy            | COW            | Firm & Hard    | UP        | NV   | 1.5kg       | EC930 | 11       |
| PLAISIR AU CHABLIS AOP            | Bourgogne, France        | Gaugry                       | COW            | Washed         | UP        | NV   | 200g        | FC457 | 66       |
| PONT L'EVEQUE AOP                 | Normandie, France        | Gillot                       | COW            | Washed         | UP        | NV   | 220g*       | FC605 | 67       |
| PONT L'EVEQUE PAYS D’AUGE         | Basse Normandie, France  | Beillevaire                  | COW            | Washed         | UP        | NV   | 400g        | FC994 | 67       |
| Q                                 |                          |                              |                |                |           |      |             |       |          |
| QUICKE’S DEVONSHIRE RED           | Devon, England           | Quicke’s                     | COW            | Firm & Hard    | P         | NV   | 1.65kg*     | EC693 | 16       |
| QUICKE’S GOATS’ MILK CHEDDAR      | Devon, England           | Quicke’s                     | GOAT           | Firm & Hard    | P         | V    | 1kg         | EG052 | 26       |
| QUICKE’S MATURE CHEDDAR 12 MONTH  | Devon, England           | Quicke’s                     | COW            | Firm & Hard    | P         | NV   | 1kg*        | EC425 | 16       |
| QUICKE’S OAK SMOKED CHEDDAR       | Devon, England           | Quicke’s                     | COW            | Firm & Hard    | P         | NV   | 1kg         | EC032 | 16       |
| QUICKE’S VINTAGE CHEDDAR 24 MONTH | Devon, England           | Quicke’s                     | COW            | Firm & Hard    | P         | NV   | 1kg*        | EC993 | 16       |
| R                                 |                          |                              |                |                |           |      |             |       |          |
| RACHAEL RESERVE                   | Somerset, Engalnd        | White Lake                   | GOAT           | Washed         | Thermised | V    | 1kg         | EG315 | 68       |
| RACHEL                            | Somerset, England        | White Lake                   | GOAT           | Washed         | Thermised | V    | 2kg         | EG185 | 68       |
| RACLETTE                          | Haute Savoie, France     | Monts & Terroirs             | COW            | Soft/Semi Soft | P         | V    | 1/4 1.75kg* | FC623 | 45       |
| RACLETTE, SWISS                   | Jura, Switzerland        | Emmi                         | COW            | Soft/Semi Soft | P         | V    | Whole 6kg   | SW048 | 48       |
| RAGSTONE                          | Herefordshire, England   | Neal’s Yard Creamery         | GOAT           | Soft/Semi Soft | P         | V    | 200g        | EG038 | 54       |
| RAVENS OAK BRIE                   | Lancashire, England      | Butlers Farmhouse Cheeses    | GOAT           | Soft/Semi Soft | P         | V    | 150g        | EG244 | 54       |
| REBLOCHON FERMIER                 | Haute Savoie, France     | Beillevaire                  | COW            | Washed         | UP        | NV   | 500g        | FC743 | 67       |
| RED LEICESTER SPARKENHOE          | Warwickshire, England    | Leicestershire Cheese        | COW            | Firm & Hard    | UP        | NV   | 1kg*        | EC751 | 12       |
| RIBBLESDALE ORIGINAL GOAT         | Yorkshire, England       | The Ribblesdale Cheese Co.   | GOAT           | Firm & Hard    | P         | V    | 1kg*        | EG070 | 25       |
| RIBBLESDALE SUPERIOR GOAT         | Yorkshire, England       | The Ribblesdale Cheese Co.   | GOAT           | Firm & Hard    | P         | V    | 2kg         | EG259 | 25       |
| RIBBLESDALE SUPERIOR SMOKED       | Yorkshire, England       | The Ribblesdale Cheese Co.   | GOAT           | Firm & Hard    | P         | V    | 1kg         | EG075 | 25       |



| <i>Cheese</i>                              | <i>Region</i>            | <i>Maker</i>                 | <i>Milk</i> | <i>Style</i>   | <i>P/UP</i> | <i>V/NV</i> | <i>Weight</i> | <i>Code</i> | <i>Page No.</i> |
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| ROBIOLA                                    | Piedmont, Italy          | Beppino Occelli              | COW         | Soft/Semi Soft | P           | NV          | 290g          | IT880       | 48              |
| ROCHE MONTAGNE                             | Auvergne, France         | Beillevaire                  | COW         | Blue           | P           | NV          | 600g          | FC637       | 35              |
| ROLLRIGHT MINI                             | Oxfordshire, England     | King Stone Dairy             | COW         | Washed         | P           | NV          | 300g*         | EC972       | 60              |
| ROQUEFORT ARTISAN VERNIERES                | Aveyron, France          | Beillevaire                  | EWE         | Blue           | P           | NV          | 1.4kg         | FE005       | 38              |
| ROQUEFORT PAPILLON NOIRE AOP               | Midi-Pyrénées, France    | Fromagerie Papillon          | EWE         | Blue           | UP          | NV          | 1.5kg         | FE065       | 38              |
| ROSARY ASH                                 | Wiltshire, England       | Rosary Goats Cheese          | GOAT        | Soft/Semi Soft | P           | V           | 275g          | EG180       | 56              |
| ROSARY GARLIC & HERB                       | Wiltshire, England       | Rosary Goats Cheese          | GOAT        | Soft/Semi Soft | P           | V           | 100g          | EG205       | 56              |
| ROSARY NATURAL                             | Wiltshire, England       | Rosary Goats Cheese          | GOAT        | Soft/Semi Soft | P           | V           | 275g*         | EG095       | 56              |
| ROSARY PEPPER ROUND                        | Wiltshire, England       | Rosary Goats Cheese          | GOAT        | Soft/Semi Soft | P           | V           | 100g          | EG210       | 56              |
| ROTHBURY RED                               | Lancashire, England      | Butlers Farmhouse Cheeses    | COW         | Firm & Hard    | P           | V           | 1.75kg        | EC711       | 15              |
| ROYAL BASSETT BLUE                         | Wiltshire, England       | Brinkworth Dairy             | COW         | Blue           | P           | V           | 200g          | EB414       | 28              |
| RUTLAND RED                                | Leicestershire, England  | Long Clawson Dairy           | COW         | Firm & Hard    | P           | V           | 1.5kg*        | EC874       | 15              |
| <b>S</b>                                   |                          |                              |             |                |             |             |               |             |                 |
| SAINT MARCELLIN                            | Rhône Alpes, France      | Beillevaire                  | COW         | Soft/Semi Soft | UP          | NV          | 80g           | FC723       | 48              |
| SCRUMPY SUSSEX WITH CIDER                  | East Sussex, England     | The Traditional Cheese Dairy | COW         | Firm & Hard    | UP          | V           | 2kg           | EC761       | 15              |
| SELLES-SUR-CHER AOP                        | Loire, France            | Jacquín                      | GOAT        | Soft/Semi Soft | UP          | NV          | 150g          | FG110       | 58              |
| SHARPHAM BRIE MINI                         | Devon, England           | Sharpham Estate              | COW         | Soft/Semi Soft | UP          | V           | 300g*         | EC723       | 42              |
| SHARPHAM RUSTIC NATURAL                    | Devon, England           | Sharpham Estate              | COW         | Firm & Hard    | UP          | V           | 1.6kg*        | EC727       | 11              |
| SHEEP RUSTLER                              | Somerset, England        | White Lake                   | EWE         | Washed         | Thermised   | V           | 800g          | EE175       | 67              |
| SHORROCKS LANCASHIRE BOMB                  | Lancashire, England      | Shorrocks Cheese             | COW         | Firm & Hard    | UP          | V           | 450g-490g*    | EC729       | 15              |
| SHORROCKS LANCASHIRE BOMB WITH WHISKY MINI | Lancashire, England      | Shorrocks Cheese             | COW         | Firm & Hard    | UP          | V           | 230g          | EC730       | 15              |
| SHROPSHIRE BLUE COLSTON BASSETT            | Nottinghamshire, England | Colston Bassett              | COW         | Blue           | P           | V           | 1/4 2kg       | EB004       | 31              |
| SHROPSHIRE BLUE CROPWELL BISHOP            | Nottinghamshire, England | Cropwell Bishop Creamery     | COW         | Blue           | P           | V           | 1/4 2kg*      | EB001       | 31              |
| SINGLE GLOUCESTER PDO                      | Gloucestershire, England | Charles Martell & Son        | COW         | Firm & Hard    | P           | NV          | 2.5kg         | EC141       | 13              |
| SLACK MA GIRDLE                            | Gloucestershire, England | Charles Martell & Son        | COW         | Soft/Semi Soft | P           | V           | 700g          | EC144       | 42              |
| SOLSTICE                                   | Somerset, England        | White Lake                   | COW         | Washed         | P           | V           | 200g          | EC110       | 63              |
| SPENWOOD EWE                               | Berkshire, England       | Village Maid                 | EWE         | Firm & Hard    | UP          | V           | 2.3kg         | EE075       | 24              |
| ST CERA                                    | Suffolk, England         | Whitewood Dairy              | COW         | Soft/Semi Soft | UP          | NV          | 100g          | EC096       | 63              |
| ST ELLA                                    | Wiltshire, England       | Rosary Goats Cheese          | GOAT        | Soft/Semi Soft | P           | V           | 12x60g        | EG314       | 56              |
| ST JUDE                                    | Suffolk, England         | Whitewood Dairy              | COW         | Soft/Semi Soft | UP          | NV          | 100g          | EC026       | 43              |

| <i>Cheese</i>                       | <i>Region</i>                | <i>Maker</i>              | <i>Milk</i> | <i>Style</i>   | <i>P/UP</i> | <i>V/NV</i> | <i>Weight</i> | <i>Code</i> | <i>Page No.</i> |
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| ST MAURE CAPRIFEUILLE               | Poitou-Charentes, France     | Sevre & Belle             | GOAT        | Soft/Semi Soft | UP          | NV          | 280g          | FG149       | 58              |
| ST MAURE-DE-TOURAINE ASH AOP        | Poitou-Charentes, France     | Jacquín                   | GOAT        | Soft/Semi Soft | UP          | NV          | 250g          | FG147       | 58              |
| ST THOM                             | Worcestershire, England      | Lightwood Cheese          | GOAT        | Soft/Semi Soft | UP          | NV          | 200g          | EG080       | 49              |
| ST. NECTAIRE AOP                    | Auvergne, France             | Fromagerie Paul Dischamp  | COW         | Soft/Semi Soft | P           | NV          | 1.8kg         | FC659       | 45              |
| STILTON BABY THOMAS HOE PDO         | Leicestershire, England      | Long Clawson Dairy        | COW         | Blue           | P           | V           | 2kg           | EB099       | 28              |
| STILTON COLSTON BASSETT PDO         | Nottinghamshire, England     | Colston Bassett Dairy     | COW         | Blue           | P           | V           | 1/4 2kg*      | EB002       | 30              |
| STILTON CROPWELL BISHOP ORGANIC PDO | Nottinghamshire, England     | Cropwell Bishop Creamery  | COW         | Blue           | P           | V           | 1/4 2kg       | EB133       | 30              |
| STILTON CROPWELL BISHOP PDO         | Nottinghamshire, England     | Cropwell Bishop Creamery  | COW         | Blue           | P           | V           | 1/4 2kg*      | EB161       | 28              |
| STINKING BISHOP BABY                | Gloucestershire, England     | Charles Martell & Son     | COW         | Washed         | P           | V           | 500g*         | EC759       | 62              |
| STITCH IN THYME                     | Somerset, England            | White Lake                | GOAT        | Soft/Semi Soft | Thermised   | V           | 215g          | EG311       | 56              |
| STITHIANS                           | Cornwall, England            | Lynher Dairies            | COW         | Firm & Hard    | P           | NV          | 1.6g          | EC882       | 15              |
| STRATHDON BLUE                      | Scottish Highlands, Scotland | Highland Fine Cheeses     | COW         | Blue           | P           | V           | 600g          | SC110       | 34              |
| STRATHEARN                          | Perthshire, Scotland         | Strathearn Cheese Co.     | COW         | Washed         | P           | NV          | 250g          | SC183       | 64              |
| SUSSEX BLUE                         | East Sussex, England         | Alsop & Walker            | COW         | Blue           | P           | V           | 2.6kg         | EB081       | 28              |
| SUSSEX CRUMBLE                      | East Sussex, England         | Alsop & Walker            | COW         | Firm & Hard    | P           | V           | 2.7kg         | EC296       | 10              |
| <b>T</b>                            |                              |                           |             |                |             |             |               |             |                 |
| TAIN                                | Tain, Scotland               | Highland Fine Cheeses     | COW         | Firm & Hard    | P           | V           | 1kg           | SC083       | 18              |
| TALEGGIO DOP                        | Piedmont, Italy              | Bassi                     | COW         | Washed         | P           | NV          | 2.2kg         | IT085       | 67              |
| TÊTE DE MOINE AOP                   | Jura, Switzerland            | Emmi                      | COW         | Firm & Hard    | UP          | NV          | 900g          | SW050       | 22              |
| TICKLEMORE                          | Devon, England               | Sharpham Estate           | GOAT        | Firm & Hard    | P           | V           | 1.6kg         | EG085       | 26              |
| TOMME DE SAVOIE AOP                 | Haute Savoie, France         | Beillevaire               | COW         | Firm & Hard    | UP          | NV          | 1.7kg         | FC667       | 20              |
| TOMMETTE DE BREBIS PETIT            | Pyrénées, France             | Les Fromagerie Occitanes  | EWE         | Firm & Hard    | P           | NV          | 450g          | FE002       | 25              |
| TOR                                 | Somerset, England            | White Lake                | GOAT        | Soft/Semi Soft | Thermised   | V           | 200g          | EG299       | 54              |
| TORNEGUS MINI                       | Surrey, England              | Eastside Cheese Co.       | COW         | Washed         | P           | V           | 2kg           | EC775       | 63              |
| TRADITIONAL AYRSHIRE DUNLOP PGI     | Ayrshire, Scotland           | Dunlop Dairy              | COW         | Firm & Hard    | P           | V           | 3kg           | SC157       | 19              |
| TROTTER HILL LANCASHIRE TASTY       | Lancashire, England          | Butlers Farmhouse Cheeses | COW         | Firm & Hard    | P           | V           | 1.25kg        | EC785       | 10              |
| TRUFFLE GLOUCESTER                  | Gloucestershire, England     | Simon Weaver Organic      | COW         | Firm & Hard    | P           | V           | 2kg*          | EC975H1     | 10              |
| TRUFFLYN                            | Worcestershire, England      | Cheese Cellar Dairy       | GOAT        | Soft/Semi Soft | UP          | V           | 200g          | EG276       | 52              |
| TUMA DLA PAJA                       | Piedmont, Italy              | Beppino Occelli           | COW, EWE    | Soft/Semi Soft | P           | NV          | 150g          | IT172       | 48              |
| TUNWORTH                            | Hampshire, England           | Hampshire Cheeses         | COW         | Soft/Semi Soft | P           | NV          | 250g          | EC787       | 42              |



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| VALCASOTTO                        | Piedmont, Italy         | Beppino Occelli          | COW  | Firm & Hard    | UP        | NV   | 1/4 1.2kg   | IT928   | 21       |
| VALENÇAY AOP                      | Touraine, France        | Jacquin                  | GOAT | Soft/Semi Soft | UP        | NV   | 220g        | FG153   | 58       |
| VERZIN                            | Piedmont, Italy         | Beppino Occelli          | COW  | Blue           | P         | NV   | 4kg         | IT887   | 36       |
| VIEUX LILLE                       | Pas De Calais           | Beillevaire              | COW  | Washed         | UP        | NV   | 180g        | FC990   | 67       |
| W                                 |                         |                          |      |                |           |      |             |         |          |
| WATERLOO                          | Berkshire, England      | Village Maid             | COW  | Soft/Semi Soft | Thermised | V    | 350g*       | EC793   | 40       |
| WENSLEYDALE BLUE                  | Yorkshire, England      | Wensleydale Creamery     | COW  | Blue           | P         | V    | 2.5kg*      | EC924   | 32       |
| WENSLEYDALE HAWES                 | Yorkshire, England      | Wensleydale Creamery     | COW  | Firm & Hard    | P         | V    | 1/2 2.5kg*  | EC809C2 | 10       |
| WENSLEYDALE OAK SMOKED            | Yorkshire, England      | Wensleydale Creamery     | COW  | Firm & Hard    | P         | V    | 1kg*        | EC255   | 10       |
| WENSLEYDALE RICHARD III           | Yorkshire, England      | Fortmayne Dairy          | COW  | Firm & Hard    | P         | V    | 2.5kg*      | EC707   | 14       |
| WENSLEYDALE SPECIAL RESERVE PGI   | Yorkshire, England      | Wensleydale Creamery     | COW  | Firm & Hard    | P         | V    | 1.5kg*      | EC265   | 15       |
| WENSLEYDALE YORKSHIRE KIT CALVERT | Yorkshire, England      | Wensleydale Creamery     | COW  | Firm & Hard    | P         | V    | 500g*       | EC811   | 10       |
| WESTCOMBE CHEDDAR                 | Somerset, England       | Westcombe Dairy          | COW  | Firm & Hard    | UP        | NV   | 1/8 2.7kg   | EC819   | 10       |
| WIGMORE                           | Bershire, England       | Village Maid             | EWE  | Soft/Semi Soft | Thermised | V    | 350g*       | EE121   | 49       |
| WINSLADE                          | Hampshire, England      | Hampshire Cheeses        | COW  | Soft/Semi Soft | P         | V    | 230g        | EC989   | 40       |
| WINTERDALE SHAW                   | Kent, England           | Winterdale Cheesemakers  | COW  | Firm & Hard    | UP        | V    | 1/8 1.25kg* | EC966   | 13       |
| WOOKEY HOLE CAVE AGED CHEDDAR     | Dorset, England         | Ford Farm                | COW  | Firm & Hard    | P         | V    | 454g*       | EC892   | 12       |
| WORCESTER BLUE                    | Worcestershire, England | Lightwood Cheese         | COW  | Blue           | P         | NV   | 1kg         | EB411   | 34       |
| WYFE OF BATH                      | Somerset, England       | The Bath Soft Cheese Co. | COW  | Firm & Hard    | P         | NV   | 1/2 1.3kg*  | EC288   | 12       |
| Y                                 |                         |                          |      |                |           |      |             |         |          |
| YORKSHIRE BLUE                    | Yorkshire, England      | Shepherds Purse          | COW  | Blue           | P         | V    | 1/2 750g*   | EB006   | 28       |
| YORKSHIRE FETTLE                  | Yorkshire, England      | Shepherds Purse          | EWE  | Firm & Hard    | P         | V    | 750g*       | EE009   | 24       |



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Even with our expertise in this sector, it has been a tremendous experience for us here at Harvey & Brockless and we have all learnt a thing or two along the way!

We very much hope that you enjoy using this educational resource and would love to hear your thoughts. Please feel free to send through any comments to [marketing@harveyandbrockless.co.uk](mailto:marketing@harveyandbrockless.co.uk).

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The Guide to Artisan Cheese  
Third Edition



**From left to right:**

Cornish Blue Mini (EB127), Stilton Cropwell Bishop Baby PDO (EB097), Picos Blue (SP050), Cerney Ash (EG195), Peters Yard Mixed Pack (BI135), Millers Damsel's Charcoal Wafers (BI140), Caramelised Apple Set Fruit Conserve (CP175), Occelli al Barolo (IT924), May Hill Green (EC143), Langres Petit (FC531), Barkham Blue (EB227), Berkswell Baby (EE031)





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**From left to right:**

Luna (EG312), St Ella (EG314),  
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