

Cheeses

Our selection of cheeses comes from some of the finest cheese makers in the UK. We keep only a small selection to ensure peak condition, but if you have a special request for a future visit, please just ask us.

Note: Please be aware that some cheeses may be unsuitable for certain groups of people, as a selection of our cheeses are either unpasteurised or creamy – or both. Be sure to let us know if you are in a 'risk group'.

England

Lincolnshire Poacher

An unpasteurised Mature Vintage Cheddar style made at Ulceby Grange in Lincolnshire
Flavour: sweet to sharp acidity

Village Green

Matured for at least 6 months it has a clean, fruity & full bodied flavour & a smooth, crumbly texture.

Blue Shropshire

From Cropwell Bishop, this winner of the best English cheese in 2006 is a creamy russet-coloured blue-veined cheese with a slightly nutty flavour

Duddleswell

A hard pressed dale-type cheese with a natural rind, a smooth creamy texture and a delicious nutty flavour.

Goodwood Cheddar

A smoked rindless Old Sussex, smoked over oak chippings for 2-4 days, giving a rich oak smoked flavour.

Isle of Avalon

Semi soft springy texture with pleasing piquancy.

France

Brie de Meaux

From the Charente; a creamy and soft well flavoured unpasteurised cheese