

The home of handcrafted artisan cheese



Appenzeller style

Distinctively tangy Alpine cheese rind washed with 'secret herbal blend'

Asiago with peppercorns style

Sharp full flavoured hard Italian table cheese with a nutty creamy, pepper finish

Blue D'Auvergne

A lovely approachable, mild, creamy blue

Butterkäse

A buttery & full flavoured Semi-soft table cheese which melts beautifully

Caerphilly

Crumbly, Welsh cheddar-like, which is bright, citrusy & full flavoured

Creamy Jax

A Creamy, mild semi-soft cheese with a unique & delicious rub

Derby Style Pizza

Mild & semi-soft. Mellow flavour with sundried tomatoes & herbs

Derby Style Spinach & Sage

Mild & semi-soft. Mellow texture & buttery flavour with fresh spinach & sage

Edam style

A washed curd cheese with a smooth, subtle texture & fresh, nutty flavour

Dunlop style

.Scottish hard-pressed cheese similar to cheddar but strong & Sharp

French Coulommiers white

A mild creamy mold ripened cheese

Gervais

Creamy, rich French style fresh cheese Finished with fresh cream & chives



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Greek Style Fetta

A brined white cow's milk cheese. Full flavour & balanced tangy finish

Gouda Style Smoked Applewood

Buttery smooth washed curd balanced with slightly sweet applewood smoke

Gruyere style with dill

A smooth-melting traditional Alpine style cheese. Sweet, salty, creamy, earthy

Guido Thyme

A hard style table cheese, delicately flavoured, Rubbed in thyme oil

Halloumi style

Fresh, semi-soft tangy, salty & savoury brine-cured cheese finished with mint

Hispanico style with chilli

A cow's milk version of the Spanish Manchego. Nutty & rich with infused chilli

Lancashire style

Creamy & crumbly with the classic cheddar "zing" Will not drip when melted

Lemon Myrtle Infused Persian Fetta

Smooth Persian fetta infused with lemon myrtle & marinated in peppercorn oil

Ploughmans style Garlic & Chive

Full-flavoured,, savoury, rustic Cheddar style infused with garlic & chives

Red Leicester Style

Crumbly & dense texture. Rich aroma that is satisfyingly full flavoured

Stracciatella

Creamy shreds of mozzarella also used as the filling for burrata.

Val' Campella

A unique Italian table cheese. The flavour is fruity with a supple, elastic texture



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