

Description		Age	Milk	size	Vegetarian	Pasteurised
Dorset						
Blue Vinny	Unique blue cheese, milder than a stilton.		cow		V	UP
Ford Farm Cave Aged Cheddar	Sweet, creamy, earthy flavour.		cow		V	P
Ford Farm Dorset Red	Cold-smoked cheddar with a distinctive red	3m	cow		V	P
Black Cow Truckle	Rich, crumbly cheddar coated in a black wax.	12m	cow	200g truckle		P
Open Air Dairy Cheddar	Rich, distinctive hand made cheddar. The cows at OAD are milked by machine in the fields where they graze (and is also used in Ford Farm Cave Aged Cheddar).			200g wedge		
Devon						
Sharpham Rustic	Semi-hard cheese with a thin natural rind.	6-8w	cow		V	UP
Sharpham Rustic w/ chive & garlic	As above with the addition of herbs and garlic.	6-8w	cow		V	UP
Somerset						
Barber's 1833 Cheddar	Vintage cheddar, creamy texture & smooth finish	24m	cow	1.15kg or 100g-300g	V	P
Cricket St Thomas Camembert	Greamy with a mild, fresh flavour.		cow			
Cricket St Thomas Brie	British alternative to the French classic, with a notable flavour difference due to the use of local milk. Rich and creamy.		cow			
Cricket St Thomas Capricorn	Goat's cheese (brie style) with a mild, clean and slightly nutty flavour. Flavour changes at different stages of maturity.		goat	100g	V	P
Fosseway Fleece Unrinded	Hard ewe's-milk cheese made in a traditional cheddar style. Fresh, clean taste.		sheep		V	P
Godminster Cheddar Truckle - Heart Shaped		12m	cow		V	P
Godminster Cheddar Truckle - Round	Smooth, creamy cheddar with a burgandy wax coating.	12m	cow	200g/400g	V	P
Godminster Oak Smoked Cheddar	Smoked truckle wrapped in a muslin cloth.	12m	cow	200g	V	P
Godminster Cheddar with Black Truffle	Truffle infused cheddar truckle with a black wax coating.	12m	cow		V	P
Greens Glastonbury Twanger	Full flavoured cheddar.		cow	200g wedge	V	P
Greens Double Gloucester	Creamy texture and rich, mellow flavour.		cow	250g wedge	V	P
Longmans Smokeacre	Oak-smoked cheddar with a creamy texture.		cow		V	P
Maryland mature Cheddar	Rich flavour. Firm yet creamy texture.	12m	cow			
Maryland mellow Cheddar	Mellow flavour with creamy finish.	4m	cow			
Westcombe Dairy Ducketts Caerphilly	Light and delicate, fresh taste with a clean lactic tang.		cow		X	UP
Westcombe Dairy Wedmore with herbs	Caerphilly style, crumbly cheese with a line of herbs running through the middle.		cow		Y	P
Westcombe Red	Similar in colour and texture to a good Red Leicester.	4-5m	cow		X	UP
Westcombe Traditional	Traditional cheddar with a typical unpasteurised nutty finish.	11-18m	cow		X	UP
White Lake Somerset Solstice	Semi-soft cheese made with Guernsey cow's milk and washed in Somerset Cider Brandy.		cow	220g	V	P
White Lake Rachel	Semi-hard washed rind cheese with a delicate sweet medium flavour.		goat		V	UP
White Lake Michaels Mount	Distinctively shaped raw goat's milk cheese.		goat	140g	V	UP
White Lake Fetish	Somerset's answer to Feta.	3-4m	sheep		V	UP
Isle of Wight						
Isle of Wight Blue	Blue veined version of the IOW Soft. Naturally rinded with the moulds giving great character and flavour.	3-5w	cow	200g		P
Isle of Wight Soft	Soft white, surface mould ripened (like a camembert). Delicious flavour that develops with age.	2-4w	cow	200g		P

If no size stated, a selection of sizes is usually available (typically between 100g and 400g)