



## SPECIALTY CHEESES

### STILTON

<b>colston basset blue stilton</b>	whole 8kg halves 3.5kg quarters 1.8kg
A rich creamy pasteurized cows milk cheese Arguably the best stilton on the market	
<b>cropwell bishop blue stilton</b>	whole 7.5kg halves 3.5kg quarters 1.8kg mini whole 2.5kg
A handmade creamy pasteurized cows milk cheese. graded for me with an age profile of over 10 weeks maturity	
<b>long clawson blue stilton</b>	whole 8kg halves 4kg
traditional blue stilton	
<b>thomas hoe aged blue stilton</b>	whole 8kg halves 4kg
long clawson dairy blue stilton, age profile 15 weeks plus	
<b>blue stilton wedges</b>	6 x 220g
long clawson set weight blue stilton wedges	
<b>websters blue stilton</b>	whole 7.5kg halves 3.5kg quarters 1.8kg
<b>white stilton</b>	half moon 1kg
a mild crumbly cheese traditionally eaten with fruit cake	

### farmhouse cheddar natural rind

<b>barbers 1833 vintage reserve cheddar</b>	1.5kg ptns 12x190g
from one of the oldest cheese makers in england, a 24 month old cheddar delicious	
<b>keens cheddar</b>	3kg cuts
an unpasteurised award winning cheddar.	
<b>godminster vintage organic cheddar</b>	see page 6
Strong flavoured cheddar made from organic cows milk	
<b>quikes extra mature cheddar 16 months old</b>	quarters 5/6kg approx 3kg cuts
a really strong, earthy tasting, moist cheddar made at totnes devon	
<b>quikes mature cheddar 8 months old</b>	quarters 5/6kg approx. 3kg cuts
a younger version of the above, yet really tasty	
<b>quikes mature cheddar with elderflower</b>	whole 8kg halves 4kg quarters 2kg eights 1kg
matured for 3 to 4 months with notes of elderflower	
<b>quikes mature naturally smoked cheddar</b>	approx. 3kg cuts
<b>wookey hole cave aged cheddar</b>	
<i>exclusive in yorkshire to us</i>	
an award winning cheddar full of flavour	quarters 6kg approx. 3kg cuts



### farmhouse cheshire

<b>appleby's cloth bound unpasteurised cheshire</b>	whole 10kg halves 5kg
arguably the best, the curds have a slight pink coloured hue due to the unpasteurised cows milk.	
<b>appleby's smoked cheshire</b> <i>please pre order</i>	whole 1.8kg
naturally smoked	

### farmhouse derby

<b>fowlers traditional sage derby</b>	whole 1.5kg
not seen for over 90 years mellow derby sprinkled with fresh sage on top	

### farmhouse double gloucester

<b>quickes double gloucester</b>	approx 3kg cuts
un pasteurized and contains animal rennet	
<b>traditional farmhouse double gloucester</b>	halves 5kg quarters 2.5kg
hand made on the farm	

### farmhouse lancashire

<b>mrs. Kirkhams naturally smoked lancashire</b>	half moon 2.5kg
unpasteurised, smoked classic lancashire	
<b>mrs kirkhams unpasteurised lancashire</b>	whole 10kg halves 5kg
the classic lancashire, matured for a minimum of 5 months.	
<b>dewlay oak smoked lancashire</b>	approx. 1.5kg
arguably the best naturally smoked lancashire on the market	
<b>shorrocks Lancashire bomb</b>	whole 230g whole 460g
mature lancashire in the shape of a "bomb"	
<b>dewlay tasty lancashire (vintage)</b>	2.5kg cuts
<b>dewlay creamy lancashire</b>	quarters 5.3kg
arguably the best taste it and you will want more	
<b>dewlay crumbly lancashire</b>	quarters 5.3kg
arguably the very best say no more	
<b>dewlay light lancashire</b>	whole 1.5kg
low fat , yet creamy lancashire	
<b>garstang blue</b> <i>please pre order</i>	2 x 750g
semi soft blue veined creamy lancashire	

### farmhouse red leicester

<b>traditional farmhouse red leicester</b>	halves 5kg quarters 2.5kg
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## farmhouse red leicester continued

**quickest red leicester** approx. 3kg cuts  
a cloth bound, larded cheese

**sparkenhoe farm, farmhouse red leicester** whole 8.5kg  
halves 4.25kg

bound mature cheese, the best on the market, we are the only  
only wholesalers in west yorkshire to sell this cheese

thomas hoe stephenson farmhouse red leicester whole 3.6kg

## yorkshire cheeses

**barnclyffe brie** 1kg  
a hand crafted artisan, yorkshire soft cheese direct from the dairy 200g

**bedale farmhouse** whole 2.3kg  
hand made by mandy reed at richmond north yorkshire,  
a hard pressed cheese, minis 220g

*minis pre order*

**bluestones goats** whole 300g

hand-made by trish on her award winning pedigree goat farm near hull

**bluemin white** whole 850g

wedges 6 x 180g

**brafford goats cheese log** whole approx 180g

handmade at Lowna dairy , a soft, white fluffy rinded pasturised  
goats cheese

**coverdale** whole 1kg

made at kirby malzard near ripon, a mild tasting crumbly  
alternative to wensleydale

**coverdale smoked** whole 1kg

naturally smoked, hawes dairy smoke it especially for us

**fine fettle** whole 900g

a ewes milk soft cheese based on a greek feta recipe,  
minis 6 x 150g

*minis pre order*

the cheese is left in water to reduce it's saltiness unlike it's greek  
counterpart

**fountains gold** whole 1.25kg

cheddar stye cheese made using jersey milk

**haldenby goat ( pre order)** 350g

from lowna dairy, a soft blue pasteurized goats cheese



## Yorkshire Cheeses Continued

<b>harrogate blue</b>	2 x 750g wedges 8 x 180g
made by Shepherds Purse that comes in a 750g half-moon, and has an age profile of 10-12 weeks. It is a soft blue cheese very similar in colour to a Blacksticks blue and it has a peppery taste.	
<b>hawes wensleydale, 1/2-moon</b>	whole 2kg
the well known crumbly wensleydale	
<b>hawes wensleydale &amp; apricot</b>	whole 1.25kg
<b>hawes wensleydale &amp; blueberry</b>	whole 1.25kg
<b>hawes wensleydale &amp; cranberry</b>	whole 1.25kg
<b>hawes wensleydale &amp; ginger</b>	whole 1.25kg
<b>hawes wensleydale &amp; pineapple</b>	whole 1.25kg
<b>hawes wensleydale mature, green waxed</b>	2.5kg
<b>hawes wensleydale oak smoked</b>	whole 2kg
a naturally oak smoked version	
<b>hawes wensleydale special reserve (wedge shape)</b>	quarters 1.7kg
<b>hawes wensleydale tall</b>	whole 5kg
<b>hawes wensleydale kit calvert</b>	500g
<b>hawes wensleydale waxed truckles plain kit calvert <i>pre order</i></b>	12 x 200g
<b>hawes wensleydale waxed truckles, flavoured (<i>pre order</i>)</b>	
• <b>waxed wensleydale wallace and grommit</b>	12 x 200g
• <b>waxed abbots choice, mature cheddar truckle</b>	12 x 200g
• <b>waxed wensleydale with apricot truckle</b>	12 x 200g
• <b>waxed wensleydale with cranberry truckle</b>	12 x 200g
• <b>hawes dalesman truckle</b>	whole 900g
• <b>waxed wensleydale with ginger</b>	12 x 200g
• <b>waxed wensleydale oak smoked</b>	12 x 200g
<b>hawes wensleydale, top tier cloth bound</b>	whole 5kg
handmade with traditional rennet, looks and tastes the part	halves 2.5kg
<b>hawes wensleydale blue</b>	whole 5kg
A crumbly blue veined cheese. Matured for 10 weeks	halves 2.5kg
<b>hawes wensleydale portions (Pre Order)</b>	12 x 200g
<b>katy's lavender</b>	minis 6 x 200g
a fresh ewes milk cheese coated in lavender, <i>minis pre order</i>	
<b>king richard III, pre-war wensleydale recipe</b>	400g mini waxed
handmade on the farm made to a pre war recipe, . The best by a long way (it looks and feels like cottage cheese) .	1kg waxed
<b>mrs bell's blue ewes</b>	2 x 750g
from the same stable as the yorkshire blue cows milk, this is the only ewes milk blue cheese made in yorkshir <i>wedges pre order</i>	wedges 8 x 180g



## Yorkshire cheeses continued

<b>olde york</b> a fresh, soft, pasteurised ewes milk cheese coated in wax, made from shepherds purse dairy north yorkshire, <i>minis PRE ORDER</i>	whole 900g minis 6 x 200g
<b>ribblesdale ewes milk red waxed</b> <b>ribblesdale goats milk green wax</b> a young goats cheese from iona hill near horton in ribblesdale coated in wax, can be eaten young but I prefer to mature them for at least 3 months	halves 1.1kg halves 1.2kg
<b>ribblesdale mature goats white wax</b> made in yorkshire	halves 1.2kg
<b>ribblesdale goats milk blue</b> a crumbly blue veined goats cheese, a great addition to the range	whole 2kg
<b>ribblesdale smoked goats cheese</b> arguably the best naturally smoked goats cheese	halves 1.2kg
<b>richmond smoked</b> a naturally oak smoked swaledale coated in red wax <b>minis pre order</b>	whole 2kg mini 454g mini 220g
<b>swaledale blue</b> a rich matured blue veined mould ripened cheese, super flavour,	whole 2.3kg wedges 220g
<b>swaledale cows milk, natural rind</b> again made by the reeds, a smooth moist semi hard cheese which is best eaten young between 2 and 4 months <i>minis pre order</i>	whole 2kg mini 454g mini 220g
<b>swaledale ewes milk, natural rind (When Available)</b> a ewes milk version of the above cows milk cheese	whole 2kg
<b>swaledale goats milk, natural rind</b> a goats milk version of the above cows milk cheese <i>minis pre order only</i>	whole 2kg mini 220g
<b>swaledale with theakstons old peculiar ale, waxed</b> swaledale with theakstons old peculiar ale added <i>minis pre order only</i>	whole 1.8kg mini 454g mini 220g
<b>yellisons goat log (pre order)</b> a handmade fresh soft goats log handrolled	150g 800g
<b>yorkshire blue cows</b> handmade at newsham near thirsk, a soft blue veined cheese rich in flavour, ideal for cooking with	2 x 750g wedges 8 x 180g
<b>yorkshire tasty</b> a mature hard pressed cloth bound cheese, <i>unique to myself</i>	whole 2kg



## Yorkshire cheeses continued

<b>tickton goats cheese, pre order</b>	160g approx
goats cheese en-fused with black pepper	
<b>blue monday</b>	750g
a soft ivory white cheese with purple blue streaks.	wedges 8 x 180g

## Other English farmhouse cheese

<b>admiral collingwood</b>	whole 1.5kg
direct from doddington dairies in northumberland, a semi-soft cheese washed regularly in newcastle brown ale. unpasteurised	
<b>berwick edge</b>	halves 2kg
a gouda style cheese, with a smooth rustic flavour	
<b>berts blue</b>	whole 1kg
another unusual semi soft blue cheese made in cheshire	mini whole 180g
artisan made, each cheese is a labour of love	
<b>drunken burt</b>	whole 700g
as above , but this time washed in cider, highly recommended	mini whole 180g
<b>divine</b>	180g
burts blue washed in cider then wrapped in vine leaves.	750g
<b>blacksticks blue</b>	2.4kg
made at butlers farm, lancashire, a soft pasteurised cows milk blue cheese which has red coloured curds, ideal for cheese boards or for cooking	
<b>blue vinney</b>	quarters 1.8kg
the original bought direct from the farm, made to a traditional recipe using only skimmed cows milk, similar in appearance to blue stilton	
<b>bosworth field</b>	whole 5kg
raw milk cheese with a white crumbly centre softneing towards the rind. made with unpasteurised milk.	halves 2.5kg

## Other English farm house cheeses

<b>baron bigod</b>	3kg
Baron Bigod is a soft, white bloomy – rind cheese handmade on the farm. It has a smooth silky texture and golden curd, with long lasting warm earth, farmyard and mushroom flavours.	
<b>brinkburn</b>	whole 2kg
pasteurised goats' milk cheese, from northumberland dairies. Mould ripened cheese light in texture and soft on the palate.	



## other english farm house cheeses continued

<b>buxton blue</b> hand made artisan rustic cloured, blue vein cheese. crumbly texture	quarter 1.8kg
<b>coquetdale</b> again from northumberland dairies. Mould ripened cows' milk cheese with a melting texture and a fruity finish	whole 2kg
<b>doddington</b> made by the dairy of the same name, sweet caramel , nutty taste	halves 2.5kg
<b>double barrel, 26 month old linconshire poacher</b> brill cheese, subject to availability from the dairy	2.5kg cuts
<b>cornish yarg with garlic leaf</b> I was the first wholesaler in yorkshire to sell this cheese similar to the other yarg, but this time coated in garlic leaves	whole 1.6kg mini truckle 1kg
<b>cornish yarg, nettle leaf</b> handmade on the dutchy of cornwalls estate, a semi hard cheese coated in edible nettle leaves, I mature my cheeses for at least six weeks until the leaves have turned white	whole 1.6kg mini truckle 1kg whole 3kg pre-order
<b>cote hill blue</b> direct from cote hill farm this unpasteurised cheese has a disinctive natural rind & a blue veined creamy texture. wrapped in wazed paper	whole 1.25kg
<b>cote hill red</b> an alpine style cheese with a deliciously sweet, nutty flavour, matured in red coating. made from unpasteurised cows' milk	whole 4kg
<b>cote hill yellow belly</b> a soft, creamy cheese with a mellow flavour, this cheese is brined, dried and matured for two months. comes in a distinctive yellow wax. made from unpasteurised cows' milk.	whole 1.4kg
<b>cotherstone farmhouse</b> originally made throughout the pennines, now only made on one farm near barnard castle, coated in wax it has a slight lactic taste	whole 2.2kg
<b>cuddy cave</b> again from doddington, an unpasteurised cheese tastes lemony fresh & curdy when young, usually left to mature between 3-5 months	whole 3.2kg
<b>cuddy cave smoked</b> an unpaseurised cheese it is lightly pressed making it slightly moist naturally oaksmoked using traditional methods during maturation	whole 1.8kg
<b>dorset red smoked cheddar</b>	1.1kg
<b>Dovedale Blue</b>	Whole 2.5kg
<b>Dovedale Black &amp; Blue</b>	half 1.36kg whole 2.75kg



## other farm house cheese

<b>english vegetarian parmesan style cheese</b>	700g approx. wedge 200g
this medium fat hard cheese, is made from unpasteurised cows' milk, but unlike italian parmesan, is suitable for vegetarians.	
<b>godminster vintage organic cheddar</b>	whole 1kg 6 x 200g truckles
Strong flavoured cheddar made from pasteurized organic cows milk	
<b>goosnargh gold</b>	approx 1.6kg cuts
a mature, handmade, cows milk, hard pressed cheese from butlers farm lancashire, similar in colour to double gloucester	
<b>syke's fell ewe's milk cheese</b>	1.25kg
a full fat cows milk cheese coated in edible hops	
<b>how' s yer father</b>	approx 2kg
Traditionally made lancashire that is smooth and creamy	
a hand made creamy blue cheese made by the cropwell bishop creameries in nottinghamshire	quarters 1.8kg
<b>beauvale</b>	
a hand made creamy blue cheese made by the cropwell bishop creameries in nottinghamshire	quarters 1.8kg
<b>lightwood elgar mature</b> <i>exclusive to us in yorkshire</i>	halves 2.5kg quarters 1.25kg
a pasteurised cows milk cheddar usually aged between 12 to 18 months	
<b>lightwood chaser</b> <i>exclusive to us in yorkshire</i>	whole 1.4kg
a soft cows milk cheese similar to French Chaource suitable for vegetarians <b>rick stien recommended</b>	
<b>lightwood worcester blue</b> <i>exclusive to us in yorkshire</i>	whole 1.35kg
<b>lincolnshire poacher smoked</b>	1 kg cuts
<b>lincolnshire poacher</b>	eighths 3kg
matured 11-13 months, unpasteurised, cheddar style	
<b>lincolnshire red</b>	2.5kg
<b>lincolnshire brie</b>	200g 1kg
<b>lincolnshire brie smoked</b>	170g 1kg
<b>lincolnshire little gem</b>	200g
<b>mayfield farmhouse</b> <i>exclusive to us in yorkshire</i>	qter 2.25kg cuts
a firm golden cheese with oval holes running through .	
<b>monterey jack</b>	waxed 1.25kg
<b>mouth almighty</b>	approx 2kg
<b>muldoons picnic</b>	approx 2kg
a traditionally handmade artisan crumbly lancashire	



### other farm house cheeses

<b>northumberland nettle</b>	whole 2.2kg
another from northumberland dairies. Smooth with the subtle fresh taste of nettles	
<b>northumberland oak smoked</b>	whole 2.2kg
slowly oak smoked over 4 days, this pasteurised cows' milk cheese has a delicate yet full flavour.	
<b>northumberland riever</b>	whole 2.5kg
a pasteurised cows' milk cheese. Mould ripened with the aroma of autumn leaves it has a complex flavour	
<b>smelly h'apeth</b>	whole 2.5kg
a medium soft blue cheese, with a mild sweet nutty flavour	
<b>somerset brie</b>	whole 1kg
made by the lubborn cheese company, crewkerne somerset, a popular english brie	
<b>somerset camembert</b> <i>(may have to be pre ordered)</i>	8 x 220g
from the same dairy as the brie, soft white mould ripened cheese	
<b>stinking bishop</b> <i>(may have to pre order)</i>	whole 1.8kg
a handmade unpasteurized farmhouse soft cheese. The rind is washed regularly in bishop pear juice to give pungent smell & flavour	
<b>waterloo</b>	whole 750g
made from unpasteurized Guernsey milk similar to a brie	
<b>wigmore, ewes milk</b>	whole 750g
a soft unpasteurized ewes milk cheese, with a rich fruity flavour	
<b>artisan shropshire farmhouse blue</b>	quarters 2kg
A rich & creamy russet-coloured artisan made cheese with blue veining and a natural rind. This wonderfully hand-crafted Shropshire Blue is great on a cheese-board or to be used in cooking. The only Shropshire Blue actually made in Shropshire	
<b>abertanat farmhouse cheddar</b>	
Traditional handmade cheddar made on Abertanat farm by the Eyres family in the Welsh Marches region of Shropshire. Made from pasteurized cows' milk from their own multi award winning herd and is also vegetarian suitable.	

### other english farm house cheeses

vintage applewood	1kg
single gloucester	2.25kg
st giles cows' milk	1kg
sister sarah goats milk	1.2kg



## parlourmade dairy, artisan cheeses

*we are the only specialist cheese wholesaler to stock these*

<b>durham camembert</b>	whole 600g
popular soft, artisan cheese made near sedgefield	whole 250g
<b>st thom</b>	200g
<b>farmhouse white</b>	whole 4kg
unpasteurised, cows milk cloth bound cheese, crumbly in texture	halves 2kg
<b>mordon blue</b>	whole 600g
a rich creamy, hand made soft blue cheese made on the farm by carol peacock	
<b>mordon ruddy</b>	whole 4kg
unpasteurised cows milk, cloth bound cheese, red leciester type	halves 2kg
<b>mordon Isle</b>	Halves 1.25kg

## goatwood dairy artisan cheeses, lincolnshire - Pre Order Only

*we are the only specialist cheese wholesaler to stock these*

<b>goatwood bardney blue</b>	230g approx.
soft, blue, unpasteurised goats milk artisan made cheese	
<b>goatwood kingthorpe</b>	130g approx.
a rich, white, soft, mould ripened, unpasteurised goats cheese	
<b>goatwood apley log with ash</b>	150g approx.
arguably better than a golden cross, but more reasonably priced	
<b>char coal™ cheese</b>	1kg
the first ever black curd cheese, exclusive to fine cheeses ltd	200g
winner of the best new idea/ innovative product at the NEC farm shop and deli show 2014	
<b>smokey char coal™ cheese</b>	200g
<b>flaming char coal™ cheese</b>	200g

## irish cheese

<b>cashel blue</b>	whole 1.5kg
a classic, made by the grubb family at beechmount county tipperary, matured for two months, pronounced blueing takes place in this time. soft in texture, it has a good deep, strong flavour	
<b>coolea farmhouse cheese</b>	quarter 2.5kg
gouda style cows milk cheese, a classic	
<b>cooleeney</b>	whole 1.6kg
a soft camembert type cheese, handmade by brenda maher at moyne, county tipperary. Made using milk from her own friesians, this has won many international cheese awards	
<b>gubbeen</b>	whole 1.3kg
another classic made by the fergusons at schull, county cork, semi hard in texture, it has a washed rind, best eaten at approx.3 months	



**milleens** *please pre order* whole 1.5kg  
 semi soft washed rind cheese made by the steele family, in county cork, once ripe the cheese becomes softer and also strong in taste it has a yellow mould rind

**porter with guinness stout** whole 2.27kg  
 irish mature cheddar infused with guinness stout ale, this produces a brown marbling effect on the cheese curds, coated in brown wax

**other irish cheeses are available, please ask**

### scottish cheese

**auld lochnagar** *exclusive to us in yorkshire* approx 3kg cuts  
 about 12 months old it has a deep and savoury flavour that becomes more flavoursome over time. Unpasteurized cows milk

**cambus o'may** *exclusive to us in yorkshire* approx 2.5kg cuts  
 a traditional scottish recipe. Hand pressed with a stunning marble effect. Pale in colour though strong in taste. Unpasteurized cows milk

**hebridean blue** *exclusive to us in yorkshire* halves 3kg  
 quarters 1.5kg  
 quite simply an unpasteurised scottish blue stilton type cheese very different

**isle of mull extra mature cheddar 15 months mature** quarters 6kg  
 a superb, unique smooth tasting cheese, a personal favourite

**lanark blue** 1.5kg  
 from the same stable as dunsyre blue, this time the cheese is made from ewes milk and because of this it tends to be seasonal available between april a& christmas, best described as a scottish roquefort

**saint andrews farmhouse** quarters 3kg  
*we are the only specialist cheese wholesaler stocking this cheese in the north of england*  
 cheddar style, made using unpasteurised cows milk from their own friesian herd, cloth bound, traditional rennet is used a creamy, medium strength cheese with lingering finish, age profile 9 months

**ardmore** 1.5kg  
 The more subtle flavours of the cheese leads you to the sharper edge from the whisky which lingers beautifully on the palate. We dare you to try just one bite! With added flavour of Ardmore Single Malt.

**maisies kebbuck** 1kg  
 A semi hard cows milk cheese aged for around two months with a natural rind sealed with local rapeseed oil, a whole cheese weighs around 1.5-2kg.



## welsh cheese

<b>bodnant aberwen</b>	halves 5kg
a pasteurised cows milk cheese made in the north of wales with a creamy Suitable for vegetarians	
<b>colliers extra mature welsh cheddar</b>	2.5kg
<b>gorwydd caephilly</b>	whole 3.8kg
made at trethowans dairy	
<b>hafod</b>	quarter 2.5kg
made with pasteurised cows milk. It is a welsh organic cheddar with a distinct rich, buttery nutty flavour	

## snowdonia cheese

<b>amber mist</b>	whole 2kg
mature cheddar laced with whiskey	
<b>ruby mist</b>	200g
whole 2kg	
<b>black bomber</b>	200g
extra mature cheddar	
<b>bouncing berry</b>	whole 2kg
mature cheddar with cranberries	
<b>ginger spice</b>	200g
a medium cheddar with chunks of stem ginger	
<b>green thunder</b>	whole 2kg
mature cheddar with garlic and garden herbs	
<b>pickle power</b>	200g
a mature cheddar with chunks of pickled onion	
<b>beechwood</b>	whole 2kg
200g	
<b>red storm</b>	whole 2kg
200g	
<b>red devil</b>	whole 2kg
red leicester with chillies and crushed pepper	
200g	

## cheese with additives

<b>abbots bronze</b>	halves 1.25kg
cheddar and balsamic onions from hawes dairy	
<b>abbots gold</b>	whole 1.25kg
cheddar with caramalised onions	
<b>bowland</b>	whole 1.4kg
mature lancashire with apples and raisins covered in cinnamon	



<b>hawes hot &amp; spicy</b> wensleydale with jalepenos and chillis	whole 1.25kg
<b>garlic and herb whirl</b> red leicester, garlic and herbs, from long clawson dairy	whole 1.6kg
<b>Innkeepers choice</b> cheddar with pickle, from long clawson dairy	whole 1.15kg
<b>huntsman</b> double gloucester, sandwiched with blue stilton	whole 1.15kg
<b>windsor red</b>	whole 1.15kg
<b>sticky toffee cheese</b>	whole 1kg
<b>lemon crumble (wensleydale and lemon)</b>	whole 1.4kg
<b>double gloucester onion and chives</b>	whole 1kg
<b>white stilton &amp; apricot</b>	whole 1kg
<b>white stilton strawberries and cream</b>	whole 1kg
<b>white stilton mango and ginger</b>	whole 1kg
<b>windyridge mature cheddar with chilli peppers</b>	whole 1.5kg
<b>windyridge smoked mature cheddar dusted with paprika</b>	whole 1.5kg
<b>windyridge mature cheddar, sundried tomatoes &amp; onion</b>	whole 1.5kg
<b>windyridge mature cheddar with curry spices</b>	whole 1.5kg
<b>windyridge mature cheddar with apple &amp; cider</b>	whole 1.5kg
<b>windyridge county selection</b>	whole 1.5kg
<b>block cheese</b>	
<b>double gloucester and red leicester block</b>	whole 20kg whole 5kg
<b>dewlay block lancashire crumbly</b>	whole 20kg whole 5kg
<b>dewlay block lancashire creamy</b>	whole 20kg whole 5kg
<b>extra mature white cheddar block</b>	whole 20kg whole 5kg
<b>mild cheddar block, white</b>	whole 20kg whole 5kg
<b>mild cheddar block, coloured</b>	whole 20kg whole 5kg
<b>mature coloured cheddar block</b>	whole 20kg whole 5kg
<b>mature white cheddar block</b>	whole 20kg whole 5kg
<b>white cheshire block</b>	whole 20kg whole 5kg
<b>red leicester</b>	whole 20kg whole 5kg



### block cheese

<b>double gloucester</b>	whole 20kg whole 5kg
<b>wensleydale block</b>	whole 20kg whole 5kg
<b>mozzarella block</b> ideal for grating, slicing or melting in cooking	whole 10kg whole 2.2kg

### shaved, grated cheese

<b>freshly shaved italian hard cheese</b>	1kg
<b>dried and grated parmesan</b>	1kg
<b>freshly grated italian hard cheese</b>	1kg bag
<b>grated mild coloured cheddar</b>	1kg bag
<b>grated mild white cheddar</b>	1kg bag
<b>grated mature coloured cheddar</b>	1kg bag
<b>grated mature white cheddar</b>	1kg bag
<b>pizza mix (50% mozzarella &amp; 50% mild white cheddar)</b>	2kg bag
<b>pizza mix (70% mozzarella &amp; 30% mild white cheddar)</b>	2kg bag
<b>mozzarella (100%)</b>	2kg bag
please feel free to discuss any other pizza mix requirements you may require	
<b>mozzarella sliced</b>	50 x 20g
<b>cheddar sliced mature white</b>	50 x 20g
<b>cheddar sliced mild white</b>	50 x 20g

### other dairy products butter

<b>british farmhouse salted butter</b>	40 x 250g
<b>british farmhouse unsalted butter</b>	40x250g
<b>foil wrapped butter portions size 7</b>	5 x 100's
<b>jersey butter, longley farm</b> made in yorkshire, roll shaped, salted	10 x 250g
<b>full fat cream cheese, the best</b>	2kg

### other

<b>diploma mayonnaise, thick and creamy</b>	5 litre 10 litre
<b>quince jelly</b> ideal accompaniment to cheese, supplied in wooden box	800g



### retail packs of other dairy products

crème fraiche lemon	12x170g
crème fraiche	12x170g
double cream	12 x 170g
hesper farm skyr, original, strawberry, vanilla (pre-order)	6 x 150g
hesper farm skyr, original, blueberry, vanilla (pre-order)	6 x 450g
st quintins clotted cream	280ml
st quintins crème caramel	280ml
st quintins boozie custard	365ml
st quintins rice pudding	365ml
st quintins indulgent custard	365ml

### longley farm

due to shelf life, ALL product needs to be pre ordered

full range of products available, please ask

longley farm assorted flavoured yoghurts	12 x 150g
longley farm jersey cream pouring	6 x 150ml
longley farm jersey cream pouring	6 x 284ml
longley farm jersey extra rich cream	6 x 250ml
longley farm soured cream	6 x 150g
longley farm natural yogurt full fat	6 x 454g
longley farm buttermilk	6 x 500ml
longley farm cottage cheese	6 x 250g
longley farm low fat cottage cheese	6 x 250g
longley farm cottage cheese with chives	6 x 250g
longley farm low fat cottage cheese with pineapple	6 x 250g
yorkshire curd	1.6kg bag

### lymn bank farm cheeses

black cracked pepper barrel	6 x 145g
ginger barrel	6 x 145g
garden herbs & garlic barrel	6 x 145g
hot & spicy cheddar barrel	6 x 145g
mature cheddar barrel	6 x 145g
traditional applesmoked barrel	6 x 145g
horseradish barrel	6 x 145g
brewer's choice barrel	6 x 145g
apricot, chilli and lime barrel	6 x 145g
garlic barrel	6 x 145g
tomato and basil barrel	6 x 145g
caramelised onion barrel	6 x 145g
just jane , to fly again	1.5kg
2 year old artisan made cheddar, supports lacaster bomber restoration	200g



## lymn bank farm cheeses

<b>just jane, smoked</b>	1.5kg
2 year old artisan made cheddar, naturally smoked.	200g
<b>skegness blue</b>	portions 130g
unpasteurised soft blue cheese	halves 1.35kg
<b>skegness gold</b>	2kg approx.
unpasteurised 2 year old cheddar, rind on	
<b>nibble nose range waxed truckle range</b>	
<b>nibble nose cheddar and chilli</b>	200g
<b>nibble nose cheddar, garlic and chives</b>	200g
<b>nibble nose cheddar cheddar and red onion</b>	200g
<b>nibble nose cheddar with orange and whisky</b>	200g
<b>Croome Cuisine Hobsons Ale &amp; Wholegrain Mustard</b>	150g
<b>Croome Cuisine Worcestershire Honey &amp; Fig</b>	150g
<b>Croome Cuisine Black Berries &amp; Apple</b>	150g
<b>Croome Cuisine Scrumpy Cider &amp; Apple</b>	150g
<b>Croome Cuisine Worcestershire Sauce &amp; Shallots</b>	150g
<b>Croome Cuisine Worcestershire Honey &amp; Ginger</b>	150g
<b>danish blue portions</b>	100g

## french cheese

<b>baby bel nets</b>	120g
<b>brie de meaux cleris, AOP</b>	halves 1.5kg
arguably the king of french brie, a raw milk, farmhouse handmade cheese	
<b>brie petit</b>	whole 1kg
a creamier, richer tasting 60% brie, my best selling brie	whole 3kg
<b>brillat savarin</b>	whole 500g
made at pansey on the haute marne, a fresh cheese with no rind, it is made with full cream milk	
<b>banon coupe</b> <i>(require 1 weeks notice)</i>	8 x 80g
a soft cows milk cheese bought direct from rungis market, it has an attractive appearance being coated in chestnut leaves & tied with raffia	
<b>brebris , ossairaty</b>	2kg cuts
an unpasteurized ewes milk cheese, with a nutty robust flavour	
<b>bleu d'auvergne</b>	whole 1.4kg
a pasteurised cows milk blue cheese, with a sharp twang to it's taste	
<b>camembert grand rustique</b>	whole 1kg
another raw milk camembert, this time the connoisseurs' choice	
<b>camembert grand rustique mini</b>	whole 250g
as above but a smaller version	



## french cheese continued

<b>le maubert camembert</b>	8 x 125g
<b>cados camembert, coted in bread crumb</b> <i>(please pre order)</i>	6 X 250g
an artisan camembert which is coated in breadcrumbs, which in turn have been soaked in cados cider, something really different	
<b>chaource</b>	6 x per case
a mild, rich, soft cows milk cheese with a slight fruity aftertaste	
<b>chaumes</b> <i>(please pre order)</i>	whole 2kg
popular semi soft, orange washed rind cheese, with a slightly nutty taste	
<b>chevre log</b>	whole 1kg
the classic, white mould rind goat log, ideal for use in cooking	
<b>crottin de chavignol</b>	12x90g
small individual goat cheeses, white in appearance having no rind, ideal in cooking, especially starters	
<b>delice de bourgogne</b>	whole 2.1kg
similar to vignotte, however cheaper because not such a high profile name just as good quality	
<b>emmental block, french</b>	1.6 / 2kg cuts
<b>epoisses</b>	whole 250g
washed rind soft cheese	
<b>explorateur</b> <i>(please pre order)</i>	whole 250g
a triple cream soft cheese rich and creamy, made in seine-et-marne	
<b>fleur de maquis corsican ewes milk</b>	whole 300g
an unpasteurised semi hard cheese coated in fresh rosemary	
<b>forme d'ambert</b>	whole 2kg
a cylindrical shaped soft blue cheese from the auvergne region of france it has a creamy texture yet at the same time is sharp on the palate	
<b>gaperon</b>	whole 300g
a farm made goats cheese, it being one of the first to be flavoured with pepper and garlic	
<b>gruyere wheel cuts</b>	2kg cuts
<b>langres</b> <i>(please pre order)</i>	10 x180g
a pungent, soft, strong flavoured cheese, it can sometimes be hollow shaped on top, made in the champagne region, a true artisan cheese	
<b>liverot</b>	250g
a soft unpasteurized cows milk cheese with a strong slightly spicy taste The rind is washed in brine to add flavour	
<b>mimolette</b> <i>(please pre order)</i>	whole 3kg
a hard pressed, ball shaped cheese, coated in orange wax, it has orange curds and a mild taste	
<b>munster</b>	whole 750g
a soft, raw cows milk cheese with a washed rind, it has a pungent smell when ripe, with a nutty, spicy flavour	



## french cheese continued

<b>morbier</b>	2kg cuts
semi soft orange rind coloured cheese, layered with edible charcoal	
<b>pont l'evêque</b>	whole 400g
a classic washed rind cheese, with a full flavour and a pungent smell when ripe, made in normandy	
<b>port salut</b>	whole 2.2kg
a semi soft washed rind cheese, made at abbey port salut at entrammes near le mans, mild creamy taste	
<b>raclette milledome</b>	2kg cut
a traditional unpasteurized cows milk cheese with a smooth pink to deep orange slightly sticky natural rind	
<b>roquefort</b>	whole 1.4kg
the famous ewes milk cheese, matured in caves reputedly the source of roquefort penicillin the airborne spore which develops the characteristic	
<b>reblouchon</b>	whole 500g
a well known semi soft raw cows milk cheese, with a mellow taste, brie shaped, made in the haute savoie region of france	
<b>saint albray</b>	<i>(please pre order)</i> whole 2kg
a semi soft cows milk cheese, shaped like a petal with a hole in the middle it has a rich full flavour and an orange washed rind	
<b>saint agur</b>	whole 2.3kg
full fat, rich creamy blue veined cheese	
<b>saint felicien, in porcelain pots</b>	whole 8 x 180g
an alpine raw milk cheese, as it matures the rind gets harder whilst the curds get softer, a personal favourite	
<b>tomme de savoie</b>	whole 1.3kg
a mountain cheese with a natural mould rind, semi hard textured raw cows milk cheese, from the savoie mountains	
<b>vacherine mont d'ore</b>	whole 800g
a seasonal cows milk cheese, surrounded by spruce bark which adds to its flavour, it has a unique creamy taste ripened until nearly runny only available between october and march	
<b>vignotte</b>	whole 2.2kg
a triple cream white mould rinded cows milk cheese, a modern classic	

## danish cheese

<b>danish blue</b>	whole 3kg
a blue veined semi soft pasteurized cows milk cheese, with a creamy flavour	
<b>hamlet danish blue</b>	whole 3.1kg



## dutch cheese

<b>edam ball</b>		whole 2kg
<b>gouda</b>		whole 4.5kg
<b>gouda vintage , exclusive to us in the uk</b>		half 5kg
dutch gouda ged to perfection, really flavoursome		quarter 2.5kg
<b>gouda with cumin seeds</b>		whole 5kg half 2.5kg
<b>gouda with olives and tomato</b>		whole 4.5kg half 2.25kg quarters 1.2kg
<b>gouda with walnuts</b>		whole 4.5kg half 2.25kg quarters 1.2kg
<b>old amsterdam</b>		quarters 2.5kg
eighteen month old matured gouda		
<b>kokos coconut cheese</b>	<i>exclusive to us in the UK</i>	whole 5kg half 2.5kg
made with pasturised cows milk and a dash of coconut cream this cheese is exclusive to us.		
<b>natural smoked gouda</b>	<i>exclusive to us in the UK</i>	whole 5kg halves 2.5kg
smoked with Oakwood chips for a creamy, mellow smoky flavour. Complement to meat and perfect for slicing and melting. this cheese is exclusive to us.		
<b>truffle noire</b>	<i>exclusive to us in the UK</i>	whole 5kg halves 2.5kg
creamy gouda style cheese with a generous sprinkling of black italian summer truffles, this cheese is exclusive to us.		
<b>gouda with tomato &amp; onion</b>		whole 4.5kg halves 2.25kg
<b>delphht blue cheese</b>	<i>exclusive to us in the UK</i>	whole 4kg half 2kg
a rich, creamy cows milk blue cheese with a distinct buttery flavour and sweet finish, this cheese is exclusive to us.		
<b>honey bee goats cheese</b>	exclusive to us in the uk	whole 5kg halves 2.5kg approx 200g
made with pure goats milk and a drizzle of honey with a sweet, nutty taste. this cheese is exclusive to us.		

## german cheese

<b>cambozola</b>		whole 2.2kg
the well known german blue brie , with a mild flavour		

## greek cheese

<b>original greek feta</b>		whole 2kg whole 900g 200g portions
<b>halloumi</b>		250g



<b>italian cheese</b>	
<b>bocconcini mozzarella</b>	1kg
cherry sized, soft cows milk mozzarella balls in liquid	
<b>buffalo mozzarella</b>	125g bags
genuine italian soft buffalo milk mozzarella	
<b>cows milk mozzarella</b>	125g bags
soft cows milk mozzarella balls in liquid	
<b>cows milk mozzarella log, fresh</b>	1kg
<b>crema bel paese</b>	24x25g
<b>dried grated italian hard cheese</b>	1kg
<b>dolcelatte</b>	whole 1.5kg
a soft blue veined cheese developed especially for the british market, milder than gorgonzola, it is made using the sweeter evening milk	
<b>freshly grated italian hard cheese</b>	1kg
the best on the market, light and fluffy, grana grated in house	
<b>freshly shaved italian hard cheese</b>	1kg
as above	
<b>grana padano wedge</b>	1kg cuts
matured for 12 months or more	
<b>gorgonzola</b>	whole 1.5kg
medium to soft texture, with pronounced blueing, usually with a strong flavour due to it being matured for at least four months	
<b>mascarpone</b>	2kg
the classic soft italian cream cheese	
	500g
	250g
<b>fontina</b>	3kg cuts
unpasteurised cows milk, alpine cheese, natural rinded, traditional rennet used	
<b>parmigiano reggiano wedge</b>	1kg cuts
a traditional unpasteurized cows milk hard cheese with a thick hard rind	
<b>pecarino romano</b>	2kg
a hard mature ewes milk cheese similar to parmesan	
<b>pecarino sardo, DOP</b>	whole 2.2kg
made from cows milk, again an alternative to parmesan	
<b>provolone ball</b>	whole 1.8kg
<b>ricotta</b>	1.5kg
a soft whey cheese often used in cooking	
	250g
<b>taleggio</b>	whole 2kg
a semi soft cows milk cheese, with a slightly springy texture, ideal for melting, it has a mild creamy taste	



### **norweigian cheese**

<b>gjetost</b>	whole 1kg
a caramelised goat cheese medium brown in colour, made from goat & cows milk, it is usually sliced very thin in curls on continental bread	250g
<b>jarlsberg</b>	2.5kg
typical looking mouse cheese, similar to emmental but with a slightly sweeter taste	
<b>jarlsberg, special reserve</b>	1.25kg
The ageing process retains the characteristic flavours and aromas, but intensifies them to produce a stronger, more robust cheese.	

### **spanish cheese**

<b>manchego 6 months mature</b>	whole 2kg
matured for at least six months, a very adaptable cheese ideal both in cooking, especially tapas, or on the cheese board. A hard cheese from la mancha	
<b>mahon</b>	whole 2.5kg
made on the island of menorca, a hard pressed cheese, once matured it is coated in paprika and oil to give it an orange rind	
<b>valdeon picos europa blue</b>	whole 3kg
made on small farms in the mountains of picos europa, left to mature on wooden floors, where it is covered in silage once washed the cheese is wrapped in maple leaves which add to its distinctive flavour	

### **swiss cheese**

<b>appenzeller</b>	(please pre order)	2kg cuts
an unpasteurized hard pressed cheese. A powerful creamy taste with cheddar like undertones		
<b>emmental block king cut</b>		whole 3kg
<b>gruyere block king cut</b>		whole 2.5kg