



SPECIALTY CHEESES

STILTON

colston basset blue stilton	whole 8kg halves 3.5kg quarters 1.8kg
A rich creamy pasteurized cows milk cheese Arguably the best stilton on the market	
cropwell bishop blue stilton	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	
long clawson blue stilton	whole 8kg halves 4kg
traditional blue stilton	
thomas hoe aged blue stilton	whole 8kg halves 4kg
long clawson dairy blue stilton, age profile 15 weeks plus	
blue stilton wedges	6 x 220g
long clawson set weight blue stilton wedges	
websters blue stilton	whole 7.5kg halves 3.5kg quarters 1.8kg
white stilton	half moon 1kg
a mild crumbly cheese traditionally eaten with fruit cake	

farmhouse cheddar natural rind

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



farmhouse cheshire

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

farmhouse derby

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

farmhouse double gloucester

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

farmhouse lancashire

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

farmhouse red leicester

traditional farmhouse red leicester	halves 5kg quarters 2.5kg
--	------------------------------



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

barncliffe 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

harrogate blue	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.	
hawes wensleydale, 1/2-moon	whole 2kg
the well known crumbly wensleydale	
hawes wensleydale & apricot	whole 1.25kg
hawes wensleydale & blueberry	whole 1.25kg
hawes wensleydale & cranberry	whole 1.25kg
hawes wensleydale & ginger	whole 1.25kg
hawes wensleydale & pineapple	whole 1.25kg
hawes wensleydale mature, green waxed	2.5kg
hawes wensleydale oak smoked	whole 2kg
a naturally oak smoked version	
hawes wensleydale special reserve (wedge shape)	quarters 1.7kg
hawes wensleydale tall	whole 5kg
hawes wensleydale kit calvert	500g
hawes wensleydale waxed truckles plain kit calvert <i>pre order</i>	12 x 200g
hawes wensleydale waxed truckles, flavoured (<i>pre order</i>)	
• waxed wensleydale wallace and grommit	12 x 200g
• waxed abbots choice, mature cheddar truckle	12 x 200g
• waxed wensleydale with apricot truckle	12 x 200g
• waxed wensleydale with cranberry truckle	12 x 200g
• hawes dalesman truckle	whole 900g
• waxed wensleydale with ginger	12 x 200g
• waxed wensleydale oak smoked	12 x 200g
hawes wensleydale, top tier cloth bound	whole 5kg
handmade with traditional rennet, looks and tastes the part	halves 2.5kg
hawes wensleydale blue	whole 5kg
A crumbly blue veined cheese. Matured for 10 weeks	halves 2.5kg
hawes wensleydale portions (Pre Order)	12 x 200g
katy's lavender	minis 6 x 200g
a fresh ewes milk cheese coated in lavender, <i>minis pre order</i>	
king richard III, pre-war wensleydale recipe	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
mrs bell's blue ewes	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

olde york 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
ribblesdale ewes milk red waxed ribblesdale goats milk green wax 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
ribblesdale mature goats white wax made in yorkshire	halves 1.2kg
ribblesdale goats milk blue a crumbly blue veined goats cheese, a great addition to the range	whole 2kg
ribblesdale smoked goats cheese arguably the best naturally smoked goats cheese	halves 1.2kg
richmond smoked a naturally oak smoked swaledale coated in red wax minis pre order swaledale blue a rich matured blue veined mould ripened cheese, super flavour,	whole 2kg mini 454g mini 220g whole 2.3kg wedges 220g
swaledale cows milk, natural rind 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
swaledale ewes milk, natural rind (When Available) a ewes milk version of the above cows milk cheese	whole 2kg
swaledale goats milk, natural rind a goats milk version of the above cows milk cheese <i>minis pre order only</i>	whole 2kg mini 220g
swaledale with theakstons old peculiar ale, waxed swaledale with theakstons old peculiar ale added <i>minis pre order only</i>	whole 1.8kg mini 454g mini 220g
yellisons goat log (pre order) a handmade fresh soft goats log handrolled	150g 800g
yorkshire blue cows handmade at newsham near thirsk, a soft blue veined cheese rich in flavour, ideal for cooking with	2 x 750g wedges 8 x 180g
yorkshire tasty a mature hard pressed cloth bound cheese, <i>unique to myself</i>	whole 2kg



Yorkshire cheeses continued

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

Other English farmhouse cheese

admiral collingwood	whole 1.5kg
direct from doddington dairies in northumberland, a semi-soft cheese washed regularly in newcastle brown ale. unpasteurised	
berwick edge	halves 2kg
a gouda style cheese, with a smooth rustic flavour	
berts blue	whole 1kg
another unusual semi soft blue cheese made in cheshire	mini whole 180g
artisan made, each cheese is a labour of love	
drunken burt	whole 700g
as above , but this time washed in cider, highly recommended	mini whole 180g
divine	180g
burts blue washed in cider then wrapped in vine leaves.	750g
blacksticks blue	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	
blue vinney	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	
bosworth field	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

baron bigod	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.	
brinkburn	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

buxton blue hand made artisan rustic cloured, blue vein cheese. crumbly texture	quarter 1.8kg
coquetdale again from northumberland dairies. Mould ripened cows' milk cheese with a melting texture and a fruity finish	whole 2kg
doddington made by the dairy of the same name, sweet caramel , nutty taste	halves 2.5kg
double barrel, 26 month old linconshire poacher brill cheese, subject to availability from the dairy	2.5kg cuts
cornish yarg with garlic leaf 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
cornish yarg, nettle leaf 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
cote hill blue 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
cote hill red an alpine style cheese with a deliciously sweet, nutty flavour, matured in red coating. made from unpasteurised cows' milk	whole 4kg
cote hill yellow belly 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
cotherstone farmhouse 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
cuddy cave again from doddington, an unpasteurised cheese tastes lemony fresh & curdy when young, usually left to mature between 3-5 months	whole 3.2kg
cuddy cave smoked an unpaseurised cheese it is lightly pressed making it slightly moist naturally oaksmoked using traditional methods during maturation	whole 1.8kg
dorset red smoked cheddar	1.1kg
Dovedale Blue	Whole 2.5kg
Dovedale Black & Blue	half 1.36kg whole 2.75kg



other farm house cheese

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



other farm house cheeses

northumberland nettle	whole 2.2kg
another from northumberland dairies. Smooth with the subtle fresh taste of nettles	
northumberland oak smoked	whole 2.2kg
slowly oak smoked over 4 days, this pasteurised cows' milk cheese has a delicate yet full flavour.	
northumberland riever	whole 2.5kg
a pasteurised cows' milk cheese. Mould ripened with the aroma of autumn leaves it has a complex flavour	
smelly h'apeth	whole 2.5kg
a medium soft blue cheese, with a mild sweet nutty flavour	
somerset brie	whole 1kg
made by the lubborn cheese company, crewkerne somerset, a popular english brie	
somerset camembert <i>(may have to be pre ordered)</i>	8 x 220g
from the same dairy as the brie, soft white mould ripened cheese	
stinking bishop <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	
waterloo	whole 750g
made from unpasteurized Guernsey milk similar to a brie	
wigmore, ewes milk	whole 750g
a soft unpasteurized ewes milk cheese, with a rich fruity flavour	
artisan shropshire farmhouse blue	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	
abertanat farmhouse cheddar	
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

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

goatwood dairy artisan cheeses, lincolnshire - Pre Order Only

we are the only specialist cheese wholesaler to stock these

goatwood bardney blue	230g approx.
soft,blue, unpasteurised goats milk artisan made cheese	
goatwood kingthorpe	130g approx.
a rich, white, soft, mould ripened, unpasteurised goats cheese	
goatwood apley log with ash	150g approx.
arguably better than a golden cross, but more reasonably priced	
char coal™ cheese	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	
smokey char coal™ cheese	200g
flaming char coal™ cheese	200g

irish cheese

cashel blue	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	
coolea farmhouse cheese	quarter 2.5kg
gouda style cows milk cheese, a classic	
cooleeney	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	
gubbeen	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 friesland 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

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

snowdonia cheese

amber mist	whole 2kg
mature cheddar laced with whiskey	
ruby mist	whole 2kg
200g	
black bomber	whole 3kg
extra mature cheddar	
bouncing berry	whole 2kg
mature cheddar with cranberries	
ginger spice	whole 2kg
a medium cheddar with chunks of stem ginger	
green thunder	whole 2kg
mature cheddar with garlic and garden herbs	
pickle power	whole 2kg
a mature cheddar with chunks of pickled onion	
beechwood	whole 2kg
200g	
red storm	whole 2kg
200g	
red devil	whole 2kg
red leicester with chillies and crushed pepper	
200g	

cheese with additives

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



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



block cheese

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

shaved, grated cheese

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

other dairy products butter

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

other

diploma mayonnaise, thick and creamy	5 litre 10 litre
quince jelly 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

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

french cheese

baby bel nets	120g
brie de meaux cleris, AOP	halves 1.5kg
arguably the king of french brie, a raw milk, farmhouse handmade cheese	
brie petit	whole 1kg
a creamier, richer tasting 60% brie, my best selling brie	whole 3kg
brillat savarin	whole 500g
made at pansey on the haute marne, a fresh cheese with no rind, it is made with full cream milk	
banon coupe <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	
brebris , ossairaty	2kg cuts
an unpasteurized ewes milk cheese, with a nutty robust flavour	
bleu d'auvergne	whole 1.4kg
a pasteurised cows milk blue cheese, with a sharp twang to it's taste	
camembert grand rustique	whole 1kg
another raw milk camembert, this time the connoisseurs' choice	
camembert grand rustique mini	whole 250g
as above but a smaller version	



french cheese continued

le maubert camembert	8 x 125g
cados camembert, coted in bread crumb <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	
chaource	6 x per case
a mild, rich, soft cows milk cheese with a slight fruity aftertaste	
chaumes <i>(please pre order)</i>	whole 2kg
popular semi soft, orange washed rind cheese, with a slightly nutty taste	
chevre log	whole 1kg
the classic, white mould rind goat log, ideal for use in cooking	
crottin de chavignol	12x90g
small individual goat cheeses, white in appearance having no rind, ideal in cooking, especially starters	
delice de bourgogne	whole 2.1kg
similar to vignotte, however cheaper because not such a high profile name just as good quality	
emmental block, french	1.6 / 2kg cuts
epoisses	whole 250g
washed rind soft cheese	
explorateur <i>(please pre order)</i>	whole 250g
a triple cream soft cheese rich and creamy, made in seine-et-marne	
fleur de maquis corsican ewes milk	whole 300g
an unpasteurised semi hard cheese coated in fresh rosemary	
forme d'ambert	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	
gaperon	whole 300g
a farm made goats cheese, it being one of the first to be flavoured with pepper and garlic	
gruyere wheel cuts	2kg cuts
langres <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	
liverot	250g
a soft unpasteurized cows milk cheese with a strong slightly spicy taste The rind is washed in brine to add flavour	
mimolette <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	
munster	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

morbier	2kg cuts
semi soft orange rind coloured cheese, layered with edible charcoal	
pont l'evêque	whole 400g
a classic washed rind cheese, with a full flavour and a pungent smell when ripe, made in normandy	
port salut	whole 2.2kg
a semi soft washed rind cheese, made at abbey port salut at entrammes near le mans, mild creamy taste	
raclette milledome	2kg cut
a traditional unpasteurized cows milk cheese with a smooth pink to deep orange slightly sticky natural rind	
roquefort	whole 1.4kg
the famous ewes milk cheese, matured in caves reputedly the source of roquefort penicillin the airborne spore which develops the characteristic	
reblouchon	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	
saint albray	<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	
saint agur	whole 2.3kg
full fat, rich creamy blue veined cheese	
saint felicien, in porcelain pots	whole 8 x 180g
an alpine raw milk cheese, as it matures the rind gets harder whilst the curds get softer, a personal favourite	
tomme de savoie	whole 1.3kg
a mountain cheese with a natural mould rind, semi hard textured raw cows milk cheese, from the savoie mountains	
vacherine mont d'ore	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	
vignotte	whole 2.2kg
a triple cream white mould rinded cows milk cheese, a modern classic	

danish cheese

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



dutch cheese

edam ball		whole 2kg
gouda		whole 4.5kg
gouda vintage , exclusive to us in the uk		half 5kg
dutch gouda ged to perfection, really flavoursome		quarter 2.5kg
gouda with cumin seeds		whole 5kg half 2.5kg
gouda with olives and tomato		whole 4.5kg half 2.25kg quarters 1.2kg
gouda with walnuts		whole 4.5kg half 2.25kg quarters 1.2kg
old amsterdam		quarters 2.5kg
eighteen month old matured gouda		
kokos coconut cheese	<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.		
natural smoked gouda	<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.		
truffle noire	<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.		
gouda with tomato & onion		whole 4.5kg halves 2.25kg
delphht blue cheese	<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.		
honey bee goats cheese	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

cambozola		whole 2.2kg
the well known german blue brie , with a mild flavour		

greek cheese

original greek feta		whole 2kg whole 900g 200g portions
halloumi		250g



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



norweigian cheese

gjetost	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
jarlsberg	2.5kg
typical looking mouse cheese, similar to emmental but with a slightly sweeter taste	
jarlsberg, special reserve	1.25kg
The ageing process retains the characteristic flavours and aromas, but intensifies them to produce a stronger, more robust cheese.	

spanish cheese

manchego 6 months mature	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	
mahon	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	
valdeon picos europa blue	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

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