

# The Cheese Hut

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## Price List

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**THE CHEESE HUT**

1 Basin Road South

Portslade

East Sussex

BN41 1WF

Tel: 01273 789107

[www.thecheesehut.co.uk](http://www.thecheesehut.co.uk)  
[enquiries@thecheesehut.co.uk](mailto:enquiries@thecheesehut.co.uk)

## The Cheese Hut

| <u>Local</u>  | <u>Size</u>    | <u>Type</u>      | <u>Code</u>    | <u>Price per Kg (£)</u> | <u>Provenance</u>           |
|---|----------------|------------------|----------------|-------------------------|-----------------------------|
| <b>Mayfield Swiss</b><br>This firm, golden cheese has oval shaped holes throughout and has a soft, sweet, fruity flavour. A wonderful cheese for melting.   | 1 / 2kg        | Cows, Past, Veg  | LO106          | 21.25                   | Alsop & Walker, East Sussex |
| <b>Mayfield Swiss Pre-Pack</b>  | 200g           | "                | LO113          | 26.25                   |                             |
| <b>Cheesemakers Special</b><br>A 14 month matured version of Mayfield made with different starter cultures to give this cheese a point of difference.<br>A cross between Mayfield & French Comte with calcium crystals running through the cheese.  | 1/ 2kg<br>200g | "                | LO123          | 24.95<br>29.95          |                             |
| <b>Oak Smoked Mayfield</b><br>Oak Smoked Mayfield is cold smoked over oak for 2 days and then returned to the maturing room for a further month to develop a light smoked flavour.  | 1 / 2kg        | Cow's past, Veg  | LO115          | 24.75                   | Alsop & Walker              |
| <b>Oak Smoked Mayfield Pre-Pack</b>   | 200g           |                  | LO116          | 29.95                   |                             |
| <b>Sussex Blue</b><br>A sharp, aggressive and creamy cheese with small blue veins. Once heated the full aroma can be appreciated. It can be sliced, grated or melted.   | 1.3 / 2.5kg    | Cows, Past, Veg  | LO101          | 21.25                   | Alsop & Walker, East Sussex |
| <b>Sussex Blue Pre-Pack</b>   | 200g           |                  | LO102          | 26.25                   |                             |
| <b>Sussex Brie</b><br>This cheese is a combination of lactic and stabilised Brie. A sweet, supple and full flavoured cheese. If matured for 60 days, upon cutting, the inside cheese will be soft and bulging.  | 900g           | Cows, Past, Veg  | LO104          | 21.25                   | Alsop & Walker, East Sussex |
| <b>Sussex Camembert</b><br>A traditional Camembert made locally in Sussex. Starts off with the acid core and will mature in 2/3 weeks.  | 900g           | Cows, Past, Veg  | LO103          | 21.25                   | Alsop & Walker, East Sussex |
| <b>Sussex Brie Pre-Pack</b>   | 130g           |                  | LO109          | 24.75                   |                             |
| <b>Sussex Camembert Pre-Pack</b>  | 130g           |                  | LO110          | 24.75                   |                             |
| <b>The Idle Hour</b><br>Natural rind cheese with light yellow colour. Has a short, crumbly texture. Lemon piquant taste. An old traditional cheese recipe now brought back with a slight twist.   | 1.3 / 2.5kg    | Cows, Past, Veg  | LO108          | 21.25                   | Alsop & Walker, East Sussex |
| <b>The Idle Hour Pre-Pack</b>   | 200g           |                  | LO114          | 25.5                    |                             |
| <b>Sussex Farmhouse</b><br>A very rare Dutch type cheese, only made by a few cheese makers in Holland and now in the UK. A semi hard cheese with a nutty flavour.   | 1 / 2kg        | Cows, Past, Veg  | LO111          | 21.25                   | Alsop & Walker, East Sussex |
| <b>Sussex Farmhouse wedges</b>  | 200g           | "                | LO122          | 25.50                   | "                           |
| <b>Lord London</b><br>This unique bell shaped cows' cheese is a semi-soft, clean citrus tasting cheese with a natural creaminess. It has an edible skin with a light dusting. Eat this one straight from the fridge.  | 600g           | Cows, Past, Veg  | LO112          | 22.75                   | Alsop & Walker, East Sussex |
| <b>Sussex Brie with truffles (rounds and wedges)</b><br>Alsop and Walkers superb Brie filled with truffles, this is a rich and decadent cheese to take your cheese board to new heights. Truffled cream is sandwiched between a, delicious natural tasting Brie. A real treat for a special occasion. | 1.2kg / 150g   | Cows, Past, Veg  | LO107<br>LO099 | 41.95<br>56.75          | Alsop & Walker, East Sussex |
| <b>Ewe Eat Me</b><br>Manchego style cheese made in Sussex by Alsop & walker   | 1.3 / 2.5kg    | Ewe's Past, Veg  | LO117          | 27.95                   | Alsop & walker              |
| <b>Ewe Eatme wedges</b>   | 200g           |                  | LO118          | 34.50                   | Alsop & walker              |
| <b>Woodside Red</b><br>Natural rind cheese with a red colour. Has a short, crumbly texture.   | 1.3 / 2.5kg    | Cow's, Veg, Past | LO809          | 21.75                   | Alsop & walker              |
| <b>Woodside Red Pre-Pack</b>  | 200g           | Cow's, Veg, Past | LO810          | 26.25                   | Alsop & walker              |
| <b>Brighton Blue Pre-Pack</b>   | 150g           |                  | LO240          | 3.80 each               |                             |
|   |                |                  |                |                         |                             |

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|--|--------------------|------------------------|--------------------|------------------------------------|----------------------------|
| <b>Brighton Blue</b><br>This cheese has a slightly open, semi-soft texture, a mellow blue flavour and a slightly salty finish. The distinctive blue green veins in the cheese deepen as the cheese matures, and the taste of the blue becomes stronger.  | 1.6kg              | Cows, Past,<br>Veg     | LO239              | 22.75                              | High Weald,<br>West Sussex |
| <b>Duddleswell</b><br>A hard pressed cheddar-like cheese with a natural rind, a smooth creamy texture with a delicious nutty taste. Produced using local sheep milk.   | 1.6kg<br>125g      | Sheep, Past,<br>Veg,   | LO202<br>LO203     | 31.95<br>4.75 each                 | High Weald,<br>West Sussex |
| <b>Duddleswell Smoked</b><br>. Traditionally smoked over oak shavings.   | 1.6kg<br>125g      | Sheep, Past,<br>Veg,   | LO204<br>LO205     | 33.95<br>4.95 each                 | High Weald,<br>West Sussex |
| <b>Brighton Ewe ¼'s &amp; wedges</b><br>Ewes milk blue cheese from high weald dairy  | 800g<br>125g       | Sheep's ,<br>veg, past | LO243<br>LO251     | 34.95<br>4.50 each                 | High Weald,<br>West Sussex |
| <b>Medita Pre-Pack</b><br>Sussex version of the famous Mediterranean cheese, It is a soft crumbly cheese with a distinct, sharp, fresh flavour.  | 125g               |                        | LO208              | 3.95 each                          |                            |
| <b>Ricotta Pre-Pack</b><br>A fresh, low fat soft cheese.   | 125G               |                        | LO214              | 2.25 each                          |                            |
| <b>Forresters Smoked</b><br>Traditionally smoked over oak shavings.  | 2Kg                |                        | LO211              | 21.00                              |                            |
| <b>Forresters smoked pre-pack</b>  | 150g               |                        | LO212              | 3.80 each                          |                            |
| <b>Forresters</b><br>A full fat semi-hard Un-pressed cheese with a creamy slightly squidgy texture not dissimilar to Gouda.  | 2Kg                | Cows, Past,<br>Veg     | LO209              | 19.25                              | High Weald,<br>West Sussex |
| <b>Forresters Pre-Pack</b>   | 150G               |                        | LO210              | 3.55 each                          |                            |
| <b>Brother Michael</b><br>A washed rind cheese with a distinctive sticky pungent aroma.  | 1.6KG              | Cows, Past,<br>Veg     | LO207              | 26.95                              | High Weald,<br>West Sussex |
| <b>Brother Michael Pre-Pack</b>  | 125G               |                        | LO206              | 4.75 each                          |                            |
| <b>Sussex Marble</b><br>A continental style, semi soft creamy cheese derived from Saint Giles, infused with Garlic and Herbs.  | 1.6KG              | Cows, Past,<br>Veg     | LO229              | 21.95                              | High Weald,<br>West Sussex |
| <b>Sussex Chilli Marble</b><br>A continental style, semi soft creamy cheese derived from Saint Giles, infused with hot & spicy chilli.   | 1.6KG              | Cows, Past,<br>Veg     | LO227              | 21.95                              | High Weald,<br>West Sussex |
| <b>Sussex marble Pre-Pack</b>  | 150G               |                        | LO230              | 3.75 each                          |                            |
| <b>Sussex Chilli marble Pre-Pack</b>   | 150G               |                        | LO228              | 3.75 each                          |                            |
| <b>Slipcode Button Assorted</b><br>Available in 3 varieties: Plain, Dill & Garlic & Herb   | 100G               | Sheep, Past,<br>Veg,   | LO217              | 3.25 each                          | High Weald,<br>West Sussex |
| <b>Slipcode Log ( Garlic or Plain )</b><br>A soft cheese with a light, creamy and fluffy texture and a slightly sharp refreshing flavour. The name 'Slipcode' is an old English word meaning little (slip) piece of cottage (cote). The cheese is made plain or with the addition of Peppercorns or Herbs and Garlic.              | 500g               | Sheep, Past,<br>Veg,   | LO218              | 11.50 each                         | High Weald,<br>West Sussex |
| <b>Tremains Cheddar</b><br>This Cheddar is made using cows' milk from the farm. Matured for up to 5 months, it is golden yellow in colour, medium in strength and has a firm but crumbly texture.  | 1.6KG              | Cows, Past,<br>Veg,    | LO222              | 19.75                              | High Weald,<br>West Sussex |
| <b>Tremains Cheddar Pre-Pack</b>   | 150G               | Cows, Past,<br>Veg,    | LO221              | 3.60 each                          | High Weald,<br>West Sussex |
| <b>Saint Giles Pre-Pack</b>  | 150g               |                        | LO220              | 3.40 each                          |                            |
| <b>Saint Giles</b><br>Saint Giles, made with Cows' milk from the cows on the farm, is a semi soft creamy cheese. It has a rich, buttery texture, a creamy mild flavour and a stunning edible orange rind. The cheese is an English equivalent to the continental style Saint Paulin or Port Salut style of cheese found in France. | 1.6kg              | Cows, Past,<br>Veg     | LO219              | 19.30                              | High Weald,<br>West Sussex |
| <b>Seven Sisters</b><br>A semi-soft sheep milk cheese with a light coating of pure wild Hebridean Seaweed  | 1.6kg              | Sheep,<br>Past, Veg    | LO203              | 30.50                              | High Weald<br>Dairy        |

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|--|-------------|---------------------|-------------|-----------------------------|---------------------------------|
| <b>Seven Sisters Pre-Pack</b>  | 125g        |                     | LO205       | 4.30 each                   |                                 |
| <b>Sister Sarah</b><br>A mild semi soft cheese made in the dairy with Goat milk "Sister Sarah" is matured for just 4 - 6 weeks. The cheese is very white as goats digest all the carotene in the grass, unlike cows, where it remains undigested in the milk, hence it making a more yellow cheese.    | 1.6kg       | Goats, Past, Veg    | LO215       | 29.95                       | High Weald, West Sussex         |
| <b>Sister Sarah Pre-pack</b>   | 125g        |                     | LO216       | 4.50 each                   |                                 |
| <b>Sussex Halloumi Pre-Pack (approx. weight)</b>   | 125g        |                     | LO236       | 23.95                       |                                 |
| <b>Little Sussex</b><br>A small cheese about 80g, with a bloomy white coat. Based on a fresh Plain Sussex Slipcote, It's matured for 10 days before packing. It has a delicious, mild delicate flavour and fluffy texture when young, but becomes stronger and more flavoursome as it ages.            | 100g        | Sheep, Past, Veg    | LO237       | 3.80 each                   | High Weald, West Sussex         |
| <b>Truffle Ewe</b><br>Sheep's milk cheese with added truffle   | 125g        | Sheep, past, veg    | LO246       | 4.65 each                   |                                 |
| <b>Ricotta Salata</b>  | 150g        | Past, Veg           | LO250       | 2.90 each                   |                                 |
| <b>Flower Marie</b><br>This soft white sheep milk cheese has a mushroom tint rind, and melts in the mouth like ice cream and it ripens in five to six weeks.   | 200g        |                     | LO302       | 6.95 each                   |                                 |
| <b>Golden Cross</b><br>A soft log shape cheese made from goat's milk. The recipe of the cheese is based on French Sainte-Maure. When young, the cheese is firm and slightly grainy, but with age it softens and the texture becomes very soft, like ice cream. The cheese ripens in four to six weeks. | 225g        | Goat, Veg, UnPast   | LO304       | 6.95 each                   | Golden Cross, East Sussex       |
| <b>Chabis</b><br>A small fresh goats cheese, made from milk from the 300 goats on the farm   | 90g         | Goat, Veg, UnPast   | LO301       | 2.45 each                   | Golden Cross, East Sussex       |
| <b>Burwash Rose Pre-cut wedges</b>   | 200g        |                     | LO417       | 34.50                       |                                 |
| <b>Burwash Rose</b><br>A semi soft cheese, washed in rose water, in the first few weeks of its maturation process. A lovely creamy flavour with floral notes, with a bouncy texture. Great for a cheeseboard   | 800g        | Cows, Veg, Past     | LO414       | 29.45                       | Traditional Cheese, East Sussex |
| <b>Goodweald Smoked</b><br>A rind less Olde Sussex, matured for 3 months, and then smoked over oak chippings for 4 days to create a rich, deep smoked flavour throughout the cheese. After smoking, the cheese is put back in to the maturing room for a further two months.                           | 2Kg         | Cows, Veg, UnPast   | LO405       | 24.35                       | Traditional Cheese, East Sussex |
| <b>Goodweald Smoked Pre-Pack</b>   | 230g        |                     | LO406       | 27.50                       |                                 |
| <b>Lord of the Hundreds</b><br>This unique sheep's milk cheese is made to a closely guarded secret recipe. A fairly open textured cheese with a slightly sweet, nutty flavour. Matured for 4 months.   | 1.5 / 3kg   | Sheep, Veg, UnPast  | LO411       | 32.95                       | Traditional Cheese, East Sussex |
| <b>Lord of the Hundreds Pre-Pack</b>   | 230g        |                     | LO412       | 42.50                       |                                 |
| <b>Olde Sussex</b><br>A Farmhouse 'cheddar-type' made from cow's milk to a traditional recipe. The texture is more open than cheddar with a full body and plenty of flavour. Matured for 4-6 months.   | 2 / 4kg     | Cows, Veg, UnPast   | LO407       | 24.35                       | Traditional Cheese, East Sussex |
| <b>Olde Sussex Pre-Pack</b>  | 230g        |                     | LO408       | 27.50                       |                                 |
| <b>Sussex Scrumpy</b><br>A tongue-tingling blend of garlic, cider and herbs are added to the Olde Sussex curd while it is still in the vat to give this cheese a unique flavour.   | 2Kg         | Cows, Veg, UnPast   | LO409       | 24.35                       | Traditional Cheese, East Sussex |
| <b>Sussex Scrumpy Pre-Pack</b>   | 230g        |                     | LO410       | 27.50                       |                                 |
| <b>Pevensey Blue</b><br>Latest arrival in Sussex, Gorgonzola style soft blue cheese.   | 1/ 2kg      | Cows, Past, Non Veg | LO375       | 26.95                       | Pevensey                        |
|  |             |                     |             |                             |                                 |

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|--|-------------|--------------------|-------------|-----------------------------|-------------------------------------|
| <b>Charlton</b><br>Charlton is a creamy, firm textured farmhouse cheese with long, rich flavours and a tangy finish  | 2kg<br>200g | Cows,<br>Past      | LO701       | 19.95<br>21.75              | Goodwood                            |
| <b>Molecomb Blue</b><br>Molecomb Blue is a blue veined soft cheese with a dark smoky grey crust. It is an exciting addition to the Goodwood Home Farm range and combines the best combination of blue cheese piquancy with a creamy texture and exciting appearance. It is named after Molecomb House, current residence of the Duke of Richmond.                                | 250g        | Cows, Veg,<br>Past | LO703       | 7.75 each                   | Goodwood<br>Farm, West<br>Sussex    |
| <b>Levin Down</b><br>A creamy mould ripened cheese. Each round cheese consists of a soft white mould outer surrounding a creamy and buttery interior. Delicious served as part of a cheeseboard or on its own with fresh bread, Levin Down can also be baked in the oven. Levin Down is named after the natural escarpment within the Sussex Downs in which Goodwood is located. | 250g        | Cows, Veg,<br>Past | LO702       | 6.95 each                   | Goodwood<br>Farm, West<br>Sussex    |
| <b>Twineham</b><br>This Italian style parmesan cheese is matured for 18 months. The texture is thick and crumbly and both the taste and fragrance are sharp and scented.   | 500g        | Cows, Veg,<br>Past | LO501       | 6.95 each                   | Bookham<br>Harrison, West<br>Sussex |
| <b>Twineham Pre-Pack</b><br>Pre-cut and packed in 150g triangle wedges   | 150g        |                    | LO502       | 3.50 each                   |                                     |
| <b>Twineham Grated</b><br>Too order only   | 500g        |                    | LO509       | 9.25 each                   |                                     |
| <b>Sussex Charmer</b><br>Sussex Charmer has a creamy mature cheddar taste followed by the zing of parmesan.  | 1Kg         | Cows, Veg,<br>Past | LO505       | 16.85                       | Bookham<br>Harrison, West<br>Sussex |
| <b>Sussex Charmer</b><br>As above but in a 200g cube   | 200g        |                    | LO503       | 3.55 each                   | Bookham<br>Harrison                 |
| <b>Sussex Charmer</b><br>500g oblong   | 500g        |                    | LO504       | 8.60 each                   |                                     |
| <b>Sussex Charmer Grated</b><br>Too order only   | 1Kg         |                    | LO506       | 17.50 each                  |                                     |
| <b>St George Camembert</b><br>A creamy goat's milk camembert, a full fat mould ripened cheese that will develop a full flavour when allowed to reach room temperature.   | 1Kg         | Goat, Veg,<br>Past | LO602       | 35.95                       | Nut Knowle<br>Farm, East<br>Sussex  |
| <b>St George Camembert</b><br>A creamy goat's milk camembert, a full fat mould ripened cheese that will develop a full flavour when allowed to reach room temperature.   | 200g        |                    | LO601       | 8.95 each                   |                                     |
| <b>Wealdway Coated Assorted</b><br>Small goat log in a variety of coatings, Chilli, Black pepper, Lemon Pepper, Chive and Garlic & Herb  | 150g        | Goat, Veg          | LO603       | 6.25 each                   |                                     |
| <b>Wealdway Mature Ash</b><br>A versatile small goat log, coated in herbs, seeds or ash. Ideal for cheeseboards but mainly used in cooking as can be grilled or baked.   | 250g        | Goat, Veg          | LO604       | 8.95 each                   |                                     |
| <b>Sussex Yeoman</b><br>A hard pressed goat's cheese, with a moist, but crumbly texture, and distinctly nutty flavour.   | 2Kg         | Goat, Veg,<br>Past | LO607       | 36.50                       | Nut Knowle<br>Farm, East<br>Sussex  |
| <b>Wealden</b><br>A small very mature cheese with a heavy crust, rustic and powerful.  | 60g         | Goat, Veg          | LO608       | 4.20 each                   |                                     |
| <b>Ash Pyramid</b><br>A matured and ash coated pyramid. Quite strong and delicious. Adds a great finish to a wedding cheese tower.   | 250g        | Goat, Veg          | LO605       | 8.95 each                   |                                     |
| <b>Gunhill ( Smoked )</b><br>Starting out as a Sussex Yeoman this is a lovely goat's cheese gently smoked over Scott's Pine.   | 1Kg         | Goat, Veg          | LO611       | 42.95                       |                                     |
| <b>Goat Curd ( Unpressed )</b><br>A full fat soft goat's cheese. Ideal for cooking or spreading.   | 1Kg         | Goat, Veg,<br>Past | LO610       | 34.95 each                  | Nut Knowle<br>Farm, East<br>Sussex  |

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| <b>Blue Knowle</b><br>Soft mould ripened goats cheese with a slightly blue veined centre  | 40g                             | Goat, Veg,<br>Past         | LO609              | 8.50 each                   | Nut Knowle                      |
| <b>Blue Clouds by Balcombe Dairy</b><br>A new cheese made in the Dairy at Balcombe where the milk from the Norwegian Red-Holstein Cows only travels 10 yards to the cheese making facilities. A mild, creamy blue made in small batches by hand from a single herd to create a cheese that is not too dissimilar to the well-known Gorgonzola style | 0.8 /<br>1.75k<br>/3.5K<br>200g | Cow`s Past,<br>Veg         | LO350              | 21.95<br><br>22.95          | Balcombe Dairy                  |
| <b>Balcombe Breeze</b><br>Tomme style cheese made at Balcombe dairy   | 1.7/<br>3.4kg<br>200g           | Cow`s, veg,<br>past        | LO352              | 23.95<br><br>24.95          | “                               |
| <b>Plaw Hatch Mild Cheddar</b><br>Traditionally clothbound cheddar but using butter rather than lard to keep it vegetarian. Matured for 3-5 months  | 1.3kg<br><br>200g               | Cow`s, Veg,<br>Unpast, Bio | LO001<br><br>LO008 | 24.95<br><br>26.50          | Plaw Hatch farm,<br>West Sussex |
| <b>Plaw Hatch Mature Cheddar</b><br>Matured for 6-9 months  | 1.3kg<br>200g                   | “                          | LO002<br>LO009     | 25.25<br>26.95              | Plaw hatch                      |
| <b>Plaw Hatch Extra Mature Cheddar</b><br>Matured for 10-12 months  | 1.3kg<br>200g                   | “                          | LO003<br>LO010     | 26.25<br>27.95              | Plaw hatch                      |
| <b>Plaw Hatch Vintage cheddar</b><br>Matured for 12-22 months   | 1.3kg<br>200g                   | “                          | LO004<br>LO011     | 27.65<br>29.55              | Plaw hatch                      |
| <b>Plaw Hatch Smoked Extra mature Cheddar</b><br>Extra mature cheddar smoked over apple wood chips  | 1.3kg<br>200g                   | “                          | LO005<br>LO012     | 28.95<br>30.95              | Plaw hatch                      |
| <b>Plaw Hatch Aged &amp; Crumbly</b><br>Aged & crumbly is an acidic crumbly cheese with white-pale yellow paste, with a clean and zesty flavour. Matured for 6-8 weeks  | 1.3kg<br><br>200g               | “                          | LO006<br><br>LO013 | 23.95<br><br>25.95          | Plaw hatch                      |
| <b>Plaw Hatch Sizzler</b><br>Unusually made with cow`s milk and not matured which gives a milder flavour and a creamy texture when cooked compared to goat`s or sheep`s milk halloumi.  | 1kg<br><br>200g                 | “                          | LO007<br><br>LO014 | 22.95<br><br>26.95          | Plaw hatch                      |
| <b><u>Surrey &amp; Kent &amp; Hampshire</u></b>   |                                 |                            |                    |                             |                                 |
| <b>Norbury Blue (rounds &amp; pre packs)</b><br>Norbury Blue has a moist, creamy texture with a pleasantly musty aroma. It is tangy like Roquefort with the creaminess of rich Brie.  | 1kg<br>130g                     | Cows, Veg,<br>UnPast       | EN083<br>EN081     | 34.50<br>39.90              | Norbury park                    |
| <b>Dirty Vicar (rounds &amp; pre packs)</b><br>A semi soft unpasteurised cow's milk cheese, with a moulded rind.  | 850g<br>100g                    | Cows, Veg,<br>UnPast       | EN084<br>EN082     | 36.95<br>41.30              | Norbury Park farm, Surrey       |
| <b>Kentish Blue</b><br>Kentish Blue is a young blue cheese with a firm but moist texture. It has gentle smooth flavours on the first bite developing into a long lasting pleasant aftertaste.   | 1.5kg                           | Cows,<br>Unpast,veg        | EN070              | 20.95                       | Kingcott dairy,Kent             |
| <b>Kingcott Blue</b><br>Semi soft blue cheese, matured for 6 weeks. Made in small batches by hand.  | 1.2kg                           | Cows,<br>Unpast,veg        | EN069              | 24.95                       | Kingcott                        |
| <b>Kentish Blue wedges</b>  | 200g                            | “                          | EN064              | 4.95 each                   | “                               |
| <b>Kingcott Blue wedges</b>   | 160g                            | “                          | EN073              | 4.50 each                   | “                               |
| <b>Laverstoke Park Organic Buffalo Mozzarella</b>   | 125g                            | Buff, veg,<br>org, past    | EN360              | 2.30 each                   | Laverstoke farm                 |
| <b>Laverstoke Park Organic Buffalomi (Halloumi)</b>   | 200g                            | “                          | EN363              | 3.95 each                   |                                 |
| <b>Graceburn Original</b><br>A marinated soft cow`s milk cheese, creamy cheese in a British rapeseed oil with garlic, thyme, bay & pepper   | 250g                            | Cows, UP                   | EN350              | 5.95 each                   | Kent                            |
| <b>Graceburn Chipotle &amp; Lemon</b>   | 250g                            | “                          | EN351              | 5.95 each                   | Kent                            |
| <b>Graceburn Truffle</b>  | 250g                            | “                          | EN352              | 7.50 each                   | Kent                            |
| <b>Edmund Tew</b><br>Similar to a French Langres cheese   | 150g                            | “                          | EN353              | 6.75 each                   | Kent                            |

## The Cheese Hut

| <u>English</u>   | <u>Size</u>    | <u>Type</u>     | <u>Code</u>    | <u>Price per Kg (£)</u> | <u>Provenance</u>         |
|--|----------------|-----------------|----------------|-------------------------|---------------------------|
| <b>Bath Soft</b><br>This square cheese is soft and yielding with a white bloomy rind, once cut into it reveals an ivory coloured interior.   | 225g           | Cows, Veg,      | EN004          | 8.75 each               | Bath soft cheese company  |
| <b>Baron Bigod</b><br>English version of Brie de Meaux. Made by the Crickmore Family at the The Fen Farm Dairy Suffolk This Soft white bloomy-rind raw milk cheese, is made on the farm, from the milk from their Montbeliarde herd of cows.   | 1kg            | Cows, unpast    | EN204          | 25.95                   | Fen Farm, Suffolk         |
| <b>Baron Bigod Baby</b>  | 250g           | “               | EN206          | 7.25 each               |                           |
| <b>Baron Bigod Truffle</b><br>Fen farm's exceptional Brie de Meaux but now with truffles blended with the cream made at the farm.  | 1kg<br>250g    | “               | EN214<br>EN215 | 49.25<br>13.95 each     |                           |
| <b>Barkham Blue</b><br>Made in a 1kg ammonite shaped round, it is covered in an attractive natural mould ripened rustic rind. The deep yellow moist interior is spread with dark blue – green veins. It has a rich blue taste, smooth buttery texture with a melt in the mouth flavour, without the harshness associated with some blue cheese.                              | 900g           | Cows, Veg, Past | EN001          | 26.95                   | Two hoots cheese, Reading |
| <b>Barkham Blue Baby</b>   | 300g           |                 | EN174          | 33.25                   | “                         |
| <b>Barkham Belle</b><br>A semi-soft cheese re-created during lockdown. The original Barkham Belle had a blue wax coating, however we have tweaked the recipe and it now has a natural rind similar to its sister cheese, Barkham Blue. This is a non-blue cheese, it has a soft yellow buttery interior with complex flavours including sweet, nutty and a hint of mushroom. | 300g           |                 | EN000          | 33.25                   | “                         |
| <b>Blue Monday (1/2 moons &amp; wedges)</b><br>Named after the New Order hit, Blue Monday is made by Shepherd's Purse, under licence from Alex James, formerly Blur's bassist. It is a complex creamy cheese with bold cracks & streaks of blue. Spicy, steely & sweet.  | 700g<br>180g   | Cows, Veg, Past | EN014<br>EN175 | 33.25                   | Yorkshire                 |
| <b>Cropwell Bishop Stilton</b><br>Our Blue Stilton has a rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth.   | 2/4/8 kg       | Cows, Veg, Past | EN005          | 17.50                   | Nottingham                |
| <b>Cropwell Stilton Baby</b>   | 2.25k          |                 | EN012          | 18.75                   |                           |
| <b>Best Blue Stilton</b><br>Selected Blue stilton  | 2/4/8 kg       | Cows, Veg, Past | EN007          | 12.85                   | Nottingham                |
| <b>Colston Basset</b><br>The perfect Stilton from Colston Bassett should be a rich cream colour with blue veining spread throughout. The texture of the cheese is smooth and creamy with a mellow flavour and no sharp acidic taste from the blue.   | 2/4/8 kg       | Cows, Veg, Past | EN003          | 17.50                   | Nottingham                |
| <b>Blue Stilton Pre-pack</b>   | 200g           |                 | EN013          | 3.95 each               |                           |
| <b>Beauvale</b><br>Beauvale is perfect for both Stilton fans, and those of you that prefer a milder blue flavour.  | 700g/<br>1.7kg | Cows, Past      | EN160          | 22.95                   | Nottingham                |
| <b>Blacksticks Blue</b><br>A Soft blue veined cheese with a distinct amber hue   | 1.25 /<br>2.5k | Cows, Veg, Past | EN016          | 19.75                   | Lancashire                |
| <b>Black Cow Vintage Cheddar</b>   | 200g           |                 | EN829          | 5.25 each               |                           |
| <b>Barbers 1833 Cheddar</b><br>A deliciously creamy cheese with both savoury and naturally sweet notes. Aged for 24 Months   | 1.2kg          | Cows, Veg, past | EN019          | 10.60                   | Barbers, Somerset         |
| <b>Coastal Cheddar</b><br>Coastal has been developed to appeal to the consumer demand for rich, rugged and mature cheddars. Aged for a minimum of fifteen months, Coastal is often characterised with a distinctive crunch – a result of the calcium lactate crystals which form naturally in the cheese as it matures.  | 1.2kg          | Cows,Veg, Past  | EN033          | 9.95                    | Ford farm Dorset          |
| <b>Barbers mature Cheddar</b><br>A good quality block cheddar from Somerset made by Barbers  | 5kg            | Cows, Veg,Past  | EN022          | 8.95                    | Somerset                  |
| <b>Cheddar Mature unbranded</b>  | 5kg            | Cows,Veg,P      | EN023          | 8.50                    | Varies                    |

## The Cheese Hut

| <u>English Cont...</u>   | <u>Size</u>                 | <u>Type</u>          | <u>Code</u>                      | <u>Price per Kg (£)</u>                             | <u>Provenance</u>         |
|--|-----------------------------|----------------------|----------------------------------|---|---------------------------|
| <b>Barbers Mellow Cheddar</b><br>A good quality mild cheddar made by Barbers   | 5kg                         | Cows,Veg,P           | EN026                            | 7.95  | Somerset                  |
| <b>Haystack Tasty Cheddar</b>  | 5kg                         | Cows,Veg,P           | EN029                            | 8.95  | Somerset                  |
| <b>Barbers Vintage Cheddar</b>   | 5kg                         | Cows,Veg,P           | EN030                            | 9.50  | Somerset                  |
| <b>XXX Strongman Cheddar</b>   | 5kg                         | Cows,Veg,P           | EN031                            | 7.75  | Yeovil                    |
| <b>Black wax Maryland Cheddar Truckle</b><br>Maryland Mature cheddar in a black wax  | 900g                        | Cows,Veg,P           | EN100                            | 10.75 each  | Somerset                  |
| <b>Godminster Cheddar</b><br>A round deliciously creamy vintage Somerset cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014  | 2kg<br>1kg<br>400g<br>200g  | Cows, Veg            | EN907<br>EN912<br>EN908<br>EN911 | 43.20 each<br>22.50 each<br>10.50 each<br>5.95 each | Bruton,<br>Somerset       |
| <b>Godminster Cheddar Heart</b><br>A Heart shaped deliciously creamy vintage Somerset cheddar in Godminster distinctive burgundy wax.  | 200g<br>400g                |                      | EN910<br>EN909                   | 5.95 each<br>10.50 each                             |                           |
| <b>Godminster Truffle Cheddar</b>  | 200g<br>1kg                 |                      | EN924<br>EN925                   | 6.95 each<br>27.95 each                             |                           |
| <b>Westcombe farmhouse Cheddar</b><br>Westcombe Cheddar has a deep complex flavour with a mellow lactic tang and long notes of citrus, hazelnut and caramel. The texture is structured and firm, with a smooth breakdown that keeps the flavours lingering on your palate. This cheese is often called a 'five mile Cheddar', as you're still tasting it five miles down the road!   | 1.5 /<br>3kg                | Cows,<br>Unpast      | EN156                            | 18.15   | Evercreech,<br>Somerset   |
| <b>Keens Farmhouse Cheddar</b><br>Traditionally handmade cheddar with a super crumbly texture  | 1.5 /<br>3kg                | Cows, Veg,<br>Unpast | EN035                            | 17.50   | Wincanton,<br>Somerset    |
| <b>Quickes Farmhouse Mature</b><br>A complex, creamy cheddar that offers outstanding depth of flavour. As with all our range, Quicke's Mature is handcrafted and cloth-bound by our team of nine expert cheesemakers, then slowly aged to perfection for 12 to 15 months. Veg rennet but clothbound with Lard  | 1.5 /<br>3kg                | Cows, Past           | EN038                            | 18.25   | Exeter, Devon             |
| <b>Pitchfork</b><br>Pitchfork cheddar has a dense, creamy texture and is distinguished by its full-bodied flavour with a succulent and lactic bite. Made just 5 miles away from Cheddar itself this cheese was <u>voted 4<sup>th</sup> best in the whole world</u> at the 2019/2020 world cheese awards achieving <b>Super Gold</b> .  | 1.5kg<br>/ 3kg              | Cow`s<br>Unpast      | EN006                            | 24.95   | Somerset                  |
| <b>Montgomery</b><br>Montgomery's Cheddar is one of the few truly traditional, handmade, unpasteurised types of Cheddar produced by James Montgomery in Somerset, England. The farm uses milk only from Montgomery's own herd of 200 Friesian cows. The cheese is aged in cloth, and stripped after long maturing. It is golden and glorious: rich, nutty and sweet, with a full lingering flavour and the slightly crumbly texture that is characteristic of a properly developed, cloth-bound cheese. Matured for around 14 months, Montgomery's Cheddar is complex, with a real depth of flavour. | 1.5 /<br>3kg                | Cows,<br>UnPast      | EN041                            | 20.50   | Somerset                  |
| <b>Oglesfield</b><br>England's answer to a Raclette style cheese but better  | 1.5kg                       | Cows, UP             | EN085                            | 16.95   |                           |
| <b>Wookey Hole Cave Aged Farmhouse Cheddar</b><br>Wookey Hole Cave Aged Cheddar is a traditional PDO cheddar made on the Ashley Chase Estate in the heart of West Dorset. The Cheddars are then taken to the Somerset Caves to mature naturally in an environment which ensures they remain mouthwateringly moist and packed full of the distinctive, earthy and nutty flavours of the Caves.  | 3kg<br><br>650g<br><br>200g | Cows, Past,          | EN144<br><br>EN142<br><br>EN143  | 12.95<br><br>10.95 ea<br><br>3.25 each              | West Dorset               |
| <b>Davidstow 36 month reserve</b><br>Cornish vintage cheddar with a crunch   | 1.25k                       |                      | EN316                            | 8.75  |                           |
| <b>Davidstow 36 month reserve Crackler</b>   | 250g                        |                      | EN315                            | 3.65 each   |                           |
| <b>Davidstow 60 month waxed ingot</b><br>5 Year matured Cornish cheddar in a black waxed ingot   | 250g                        |                      | EN312                            | 5.85 each   |                           |
| <b>Applebys Farmhouse Cheshire</b><br>A moist and crumbly cheese which is clean and zesty on the tongue followed by a rich mouth-watering finish, which you can enjoy in your mouth long after you have tasted the cheese  | 2 kg                        | Cows,<br>Unpast      | EN045                            | 19.35   | Shrewsbury,<br>Shropshire |



## The Cheese Hut

| <u>English Cont...</u>  | <u>Size</u> | <u>Type</u>       | <u>Code</u> | <u>Price per<br/>Kg (£)</u> | <u>Provenance</u>          |
|---|-------------|-------------------|-------------|-----------------------------|----------------------------|
| <b>Celtic Promise</b><br>Celtic Promise is an award-winning, Caerphilly type washed-rind cheese the cheese is ripened in cider to get the slightly moist, sticky orange-red rind and fruity smell. As this cheese ripens in about eight weeks, the soft buttery texture develops a pungent aroma and a delicate, mild flavour   | 400g        | Cows, Veg, Unpast | EN043       | 14.50 each                  | Ceredigion, Wales          |
| <b>Mini Baronet</b><br>Baronet is pasteurised but even then, you can taste the freshness of the pastures' different plants in Spring/Summer. It has a definite floral note and a slight suggestion of citrus. In the Autumn and Winter the grazing is reduced and the cheese has a rich buttery, creamy taste. Baronet is a semi-soft cheese with a lovely pale yellow core.  | 280g        | Cow`s, Past       | EN046       | 7.50 each                   | Corsham, Wiltshire         |
| <b>Lypiatt</b><br>Fresh, charcoaled Chevre-like, mould ripened cheese. Average 130 g each. You will see wrinkly geo growing over the black charcoal coating turning into grey in colour - part of maturation. It is good to keep it in the fridge wrapped in its packaging. Bring it up to room temperature before serving.   | 145g        | Cow`s, Past       | EN047       | 7.35 each                   | Corsham, Wiltshire         |
| <b>Stithians (naked Cornish Yarg)</b>   | 1.5kg       |                   | EN056       | 23.25                       |                            |
| <b>Cornish Yarg</b><br>The nettle wrapped Cornish Yarg made from pasteurised cows' milk, is a young, fresh lemony cheese, creamy under its natural rind and slightly crumbly in the core  | 3kg         | Cows, Veg, Past   | EN051       | 20.95                       | Truro, West Cornwall       |
| <b>Cornish Yarg Baby</b>  | 1kg         |                   | EN052       | 23.95                       |                            |
| <b>Wild Garlic Yarg Baby</b>  | 1kg         |                   | EN054       | 26.95                       |                            |
| <b>Wild Garlic Yarg</b><br>Our Wild Garlic Yarg is wrapped in the pungent Ramson leaves that arrive in our woodlands each spring. They impart a gentle garlicky flavour and their moisture gives the cheese a slightly firm texture. Painting the leaves onto the truckle gives an appearance reminiscent of a parcel wrapped with green silk ribbons   | 1.5kg       | Cows, Veg, Past   | EN050       | 20.95                       |                            |
| <b>Cornish Kern</b><br>Kern is longer-matured (16 months), more dense in texture and much more intense than Yarg. Catherine Mead and her team have been working on this for years: starting with the idea of a gouda-type recipe, the cheese evolved, and – with the addition of Alpine starter cultures – the result has something of the flavour you might associate with Comté or Gruyère. Kern is coated in a black wax-type coating. | 1.6 / 3.2kg | Cows, Past, Veg   | EN042       | 29.95                       | Lyther dairy, Cornwall     |
| <b>Cornish Blue</b><br>Cornish blue is dry salted by hand before being left to mature for between 12 and 14 weeks   | 1.5kg       | Cows, Veg, Past   | EN049       | 18.95                       | Bodmin moor, Cornwall      |
| <b>Fowlers Derby Sage</b><br>A mellow flavoured Derby cheese layered with sage and topped with a further sprinkling of sage. Creamy traditional cheese with subtle sage taste   | 1.5kg       | Cows, Veg, Past   | EN053       | 18.25                       | Buxton, Derbyshire         |
| <b>Devon Blue</b><br>An excellent blue cheese with a moist, slightly crumbly texture  | 1.5kg       | Cows, Veg, Unpast | EN055       | 24.50                       | Totnes, Devon              |
| <b>Dorset Red Smoked</b><br>Dorset Red has an enticing amber coloured body and is encased in a rich red rind which gradually develops as it smokes over natural oak chippings at our local smokery. The texture of Dorset Red is smooth and velvety, subtly infused with tones of smoked oak  | 1.2kg       | Cows, Veg, Past   | EN171       | 11.95                       | West Dorset                |
| <b>Dorset Blue Vinney</b><br>This delightful, slightly crumbly blue cheese has a pleasantly soft taste. Made from semi-skimmed milk, it's also low in fat.  | 1.5 / 3kg   | Cows, Veg, Unpast | EN057       | 22.95                       | Sturminster Newton, Dorset |
| <b>Elmhirst</b><br>Elmhirst is an unpasteurized triple cream, mould ripened cheese, similar to Vignotte. It has a surprisingly light and silky texture with a white and bloomy rind   |             | Cows, Veg, Unpast | EN060       | 35.15                       | Totnes, South Devon        |
|   |             |                   |             |                             |                            |
|   |             |                   |             |                             |                            |

## The Cheese Hut

| <u>English Cont...</u>   | <u>Size</u>  | <u>Type</u>        | <u>Code</u>    | <u>Price per Kg (£)</u> | <u>Provenance</u>        |
|--|--------------|--------------------|----------------|-------------------------|--------------------------|
| <b>Francis</b><br>Francis is a washed rind cheese, washed in a traditional French culture. The young fresh cheeses are matured for 8-10 weeks in my specialised temperature and humidity controlled maturing rooms in Child Okeford. It has a wonderfully pungent aroma, its texture is supple with a softness around the rind.              | 800g         | Cows, veg, Past    | EN170          | 21.50                   | New Forest               |
| <b>Harrogate Blue</b><br>Harrogate Blue is a soft, luxuriously creamy, blue-veined cheese, delivering a mellow blue flavour with a hint of pepper to finish  | 750g         | Cows, Veg, Past    | EN178          | 20.95                   | North Yorkshire          |
| <b>Isle of Wight Blue</b><br>Made by hand by the immensely talented Rich Hodgson on The Isle of Wight, this naturally rinded soft blue cheese is made with pasteurised Guernsey cows' milk from the herd grazing around the Queen Bower Dairy, capturing the flavour of the Arreton Valley. It is blue veined and sold at 4-5 weeks          | 210g         | Cows, Past         | EN066          | 7.10 each               | Isle of Wight            |
| <b>Isle of Wight Soft</b><br>This outstanding cheese melts in your mouth... It is a soft rinded cow's milk cheese from the Isle of Wight Cheese. Leave out of the fridge for a couple of hours to really enjoy this at its best  | 160g         | Cows, Past         | EN067          | 6.75 each               | Isle of Wight            |
| <b>Maida Vale</b><br>This is a Guernsey cow's milk rind washed soft cheese, the cheese is washed in Treason IPA from microbrewery in Windsor to create a wonderful cheese that improves in flavour with age.   | 350g<br>180g | Cow's Unpast , Veg | EN127<br>EN133 | 9.95 each<br>5.75 each  | Village Maid, Berkshire  |
| <b>Heckfield</b><br>A semi hard Guernsey cow's milk cheese made with vegetarian rennet. It's matured for 8-9 months and has a rich umami flavour and a buttery texture that melts in the mouth.  | 2kg          | Cow's Unpast , Veg | EN102          | 23.95                   | Village Maid, Berkshire  |
| <b>Lancashire Bomb</b><br>The famous Lancashire Bomb is a real culinary treat and must be tasted to be believed. The bombs are so popular due to the very creamy and full flavoured taste which leaves you wanting more  | 460g         | Cows, Veg, Past    | EN079          | 9.95 each               | Newhouse Farm, Goosnargh |
| <b>Lancashire Bomb</b><br>Other varieties available  | 230g         | Cows, Veg, Past    | EN181          | 7.15 each               | Newhouse Farm            |
| <b>Grandma Singletons</b><br>An intensely strong dark flavour from the first taste with a smooth, buttery texture. This cheese is matured for up to a year, Lancashire cheese doesn't come any stronger than this!   | 2.5kg        | Cows, Veg, Past    | EN071          | 12.95                   | Preston, Lancashire      |
| <b>Lancashire Mrs Kirkham's</b><br>A Traditional Raw cow's milk Lancashire, using only the milk from our own herd. Our cheese is what we believe to be a true old fashioned traditional Lancashire so rather than the white crumbly commercial Lancashire's ours is creamy yellowy in colour and has a rich creamy 'Buttery crumble' texture | 2 / 4kg      | Cows, Veg, Unpast  | EN072          | 17.95                   | Preston, Lancashire      |
| <b>Red Leicester Block</b><br>Classic Cheese with natural colouring  | 2.5kg        | Cows,Veg,P         | EN075          | 7.45                    | Barbers, Somerset        |
| <b>Red Leicester Sparkenhoe</b><br>A traditional Red Leicester cheese, a true revival of a fabulous cheese, nutty, sweet with a citrus finish.   | 2kg          | Cows, Unpast       | EN152          | 23.95                   | Leicestershire           |
| <b>Lincolnshire Poacher</b><br>Usually matured for about 14 to 16 months and has quite a lot upfront with a rich full flavour  | 2kg          | Cows, Unpast       | EN077          | 19.25                   | Alford, Lincolnshire     |
| <b>Oxford Blue</b><br>Oxford Blue cheese is a full-fat semi-soft Stilton-type blue cheese with a creamy texture and sharp clean flavour.   | 1.3 / 2.7kg  | Cows, Veg, Past    | EN086          | 21.95                   | Oxford Cheese Company    |
| <b>Oxford Isis</b><br>Washed in honey mead & matured for a month, this cheese is full flavoured & pungent with a spicy tang  | 250g         | Cows, Veg, Past    | EN087          | 6.75 each               | Oxford                   |
| <b>Witheridge</b><br>Semi hard cheese which is aged in hay   | 2kg          | C,O,P              | EN254          | 29.95                   |                          |
| <b>Bix</b><br>Triple cream mould ripened soft cheese - winner of BEST SOFT WHITE at the British Cheese Awards 2018.  | 100g         | C,O,P              | EN255          | 5.45 each               | Nettlebed creamery       |
|  |              |                    |                |                         |                          |

## The Cheese Hut

| <u>English Cont...</u>   | <u>Size</u>         | <u>Type</u>           | <u>Code</u>        | <u>Price per<br/>Kg (£)</u> | <u>Provenance</u>                 |
|--|---------------------|-----------------------|--------------------|-----------------------------|-----------------------------------|
| <b>Highmoor</b><br>A square, washed-rind semi-soft cheese. With brothy and bacony notes.   | 300g<br>150g        | C,O,P                 | EN256<br>EN257     | 8.65 each<br>4.50 each      | Nettlebed<br>creamery             |
| <b>Renegade Monk</b><br>Bathed in ale, this bold little rind washed cheese is made with blue cultures to create a truly unique cheese.   | 220g                | Past Cows<br>Veg, Org | EN020              | 8.95 each                   | Feltham farm,<br>Somerset         |
| <b>Rebel Nun</b><br>Sister cheese to the Monk, milder with more blue   | 220g                | “                     |                    | 8.95 each                   | “                                 |
| <b>Gerts Lush</b><br>Latest edition to the Feltham farm range, similar to a pungent French camembert   | 220g                | “                     |                    | 7.95 each                   | “                                 |
| <b>Sharpham Brie</b><br>'Sharpham' is an unpasteurized Coulommiers type Cheese which has been handmade in the Creamery to our own recipe since 1980.   | 1kg                 | Cows, Veg,<br>Unpast  | EN107              | 25.75                       | Totnes, South<br>Devon            |
| <b>Sharpham Rustic</b><br>The Plain Rustic is a semi-hard, unpasteurized cheese made with Jersey cow milk. It has a fresh, lemony, creamy flavour when young, developing a lovely nutty taste when mature  | 1.5kg               | Cows, Veg,<br>Unpast  | EN108              | 19.25                       | Totnes, South<br>Devon            |
| <b>Blue Shropshire</b><br>Blue Shropshire cheese has an exquisite, nutty flavour, shot through with spicy notes. Its delightful taste and creamy texture are matched by its beautiful appearance, as blue veins radiate through its deep-orange body   | 2/4/8<br>kg<br>200g | Cows, Veg,<br>Past    | EN110              | 17.95<br><br>3.95 each      | Nottingham                        |
| <b>Somerset Brie (Cricket St Thomas brie)</b><br>Somerset Brie is creamy with a mild, fresh flavour and a soft edible white rind. The curd is the colour of straw, and as it ripens from the outside in, it becomes softer, richer and with a fuller flavour   | 2.5kg               | Cows, Veg,<br>Past    | EN118              | 13.95                       | Cricket St<br>Thomas,<br>Somerset |
| <b>Somerset Brie (Cricket St Thomas brie)</b>  | 1kg                 |                       | EN119              | 14.50                       |                                   |
| <b>Somerset Camembert (Cricket St Thomas Camb)</b><br>Somerset Camembert is rich and creamy with a soft edible white rind. As the cheese matures the curd softens, becoming a uniform butter or straw colour and developing a fuller flavour   | 220g                | Cows, Veg,<br>past    | EN121              | 3.75 each                   | Cricket St<br>Thomas,<br>Somerset |
| <b>Stinking Bishop</b><br>Full fat pasteurised cows' milk soft cheese made with vegetarian rennet. The rind is washed in perry which gives it its characteristic flavour.  | 2kg                 | Cows, Veg,<br>past    | EN123              | 32.95                       | Dymock, Glouc                     |
| <b>Solstice</b><br>Washed in Somerset Cider Brandy it has a very easy and creamy nature.   | 200g                | Cows, Veg,<br>past    | EN162              | 8.25 each                   |                                   |
| <b>Cotswold Brie</b><br>Cotswold Brie is a delicious white, soft moulded cheese, produced from our organic milk. It has a rich creamy, clean and fresh taste   | 1kg                 | “                     | EN127              | 12.15                       | Simon weaver<br>Gloucestershire   |
| <b>Cotswold Blue Veined Brie</b><br>Organic soft white moulded cheese with a Roquefort blue mould running through the centre. It has a delicious creamy texture, with a fresh clean taste that develops as the cheese ages into a rich aromatic piquancy   | 300g<br><br>140g    | “                     | EN139<br><br>EN122 | 6.50 each<br><br>4.95 each  | “                                 |
| <b>St Jude</b>   | 100g                | Cows, UP              | EN200              | 5.50 each                   | White wood                        |
| <b>Stichelton</b><br>Stichelton is a natural-rinded 8 kg cylinder. While it is a blue cheese, the flavour of the paste is not dominated by blue. Instead, it displays a balance of the broken down milky white paste, the washed rind flavours provided by the rind and enough blue to taste without dominating the other aspects of the cheese. The texture is soft and creamy without being weak; the cheese still needs chewing | 2/4/8<br>kg         | Cows,<br>Unpast       | EN149              | 38.75                       | Nottingham                        |
| <b>Tunworth</b><br>Tunworth has a long lasting sweet, nutty flavour and a creamy texture with a thin wrinkled rind. Described as the Best Camembert you will taste.  | 250g                | Cows, Past            | EN138              | 7.25 each                   | Hampshire<br>Cheese               |
| <b>Winslade</b><br>The name of their new cheese, comes from a local village and the style reminds you of Vacherin. The centre is runny - when fully ripened it can be eaten with a spoon. The overall flavour is more delicate: a creamy flavour with a note of mushroom and a hint from the spruce that it is wrapped in  | 280g                | Cows, Past            | EN173              | 6.95 each                   | Hampshire<br>Cheese<br>Company    |
|  |                     |                       |                    |                             |                                   |

## The Cheese Hut

| <u>English Cont...</u>  | <u>Size</u>                       | <u>Type</u>        | <u>Code</u> | <u>Price per<br/>Kg (£)</u> | <u>Provenance</u>                                    |
|---|-----------------------------------|--------------------|-------------|-----------------------------|--|
| <b>Waterloo</b><br>This is a mild, soft Guernsey milk cheese with a buttery flavour , made using a wash curd method which dilutes the acidity to achieve a soft, gentle flavour   | 800g                              | Cows,<br>Unpast    | EN128       | 21.75                       | Village Maid,<br>Berkshire                           |
| <b>Waterloo Baby</b>  | 180g                              |                    | EN129       | 4.95 each                   |  |
| <b>Wensleydale ( Hawes )</b><br>Yorkshire Wensleydale is creamy, crumbly and full of flavour. Yorkshire Wensleydale cheese is lovingly handcrafted to a time-honoured recipe, using Wensleydale milk from local family farms  | 4kg                               | Cows, Veg,<br>Past | EN132       | 14.20                       | Wensleydale,<br>North<br>Yorkshire                   |
| <b>Wensleydale Mature ( Green Wax )</b><br>This Wensleydale is matured for up to 9 months but the cheese retains its crumbly, moist nature which is typical of the younger variety  | 2.5kg                             | Cows, Veg,<br>Past | EN131       | 15.85                       | Wensleydale  |
| <b>Wensleydale Blue</b><br>From Yorkshire cheesemaker Wensleydale Dairy reviving an old recipe this pasteurised cow's milk cheese, formerly known as Jervaulx Blue, is delicately flavoured blue veined, creamy and mellow with texture similar to Stilton  | 1.5kg                             | Cows, Veg,<br>Past | EN130       | 17.20                       | Wensleydale,<br>North<br>Yorkshire                   |
| <b>Wensleydale Smoked</b><br>Naturally smoked for 18 hours using oak chips, producing a cheese with a subtle, smoked flavour  | 2kg                               | Cows, Veg,<br>Past | EN133       | 13.85                       | Wensleydale  |
| <b>White Stilton</b><br>White stilton has a crumbly, open texture with a fresh, creamy background flavour and is best eaten when young at 3 or 4 weeks of age   | 1.2kg                             | Cows, Veg,<br>past | EN134       | 12.40                       | Nottingham   |
| <b>Wyfe of Bath</b><br>A fantastic semi-hard succulent gouda like cheese with a yellow rind redolent of buttercups and summer meadows, named after a character from Chaucer's Canterbury Tales  | 1.5 /<br>3kg                      | Cows, Veg,<br>Past | EN901       | 27.95                       | Bath   |
| <b>Olde Winchester</b><br>This is a much dryer and harder cheese, becoming more reminiscent of an Old Amsterdam with a distinctive nuttiness in flavour   | 2/4kg                             | Cows, Veg,<br>Past | EN163       | 22.30                       | Lyburn Farm,<br>Hampshire                            |
| <b>Winterdale Shaw</b><br>From the green pastures of the North Downs in Kent a traditional, cheddar style cloth bound, cellar matured, hard raw cow's milk cheese. Matured for 10 months to develop individual taste characteristics  | 2kg                               | Cows,<br>Unpast    | EN148       | 22.30                       | Kent   |
| <b>Yorkshire Blue</b><br>Made from 100% Yorkshire cow's milk, Yorkshire Blue is a mild, soft, creamy, blue veined cheese. The traditional recipe has been developed to give the cheese a unique buttery/sweet flavour with no sharp bite  | 1 /<br>2kg                        | Cows, Veg,<br>Past | EN136       | 19.90                       | Shepherds<br>Purse, Thirsk                           |
| <b>Rollright</b><br>Rollright is a washed rind soft cheese banded in spruce bark. Based on a French Mont D'or Vacherin.   | 250g                              | Cows, past         | EN404       | 8.35 each                   | "  |
| <b>Rollright</b><br>Rollright is a washed rind soft cheese banded in spruce bark. Based on a French Mont D'or Vacherin.   | 1.2kg                             | Cows, past         | EN403       | 28.95                       | Kingstone<br>dairy<br>Cheltenham                     |
| <b>Evenlode</b><br>Evenlode has a firm, slightly curdy centre and a soft silky breakdown underneath a sticky brick-red rind. It has a bright, lactic core and flavours are pungent with hints of peanuts and bacon at the rind.   | 250g                              | Cows, past         | EN405       | 7.50 each                   | "  |
| <b>Morton</b><br>Based on a French Tomme de Savoie, mild & creamy flavour.  | 1.8kg                             | Cows, past         | EN406       | 27.95                       | "  |
| <b>Ashcombe</b><br>Based on a French Morbier with the traditional layer of ash running through the middle. Milky gentle flavour, slightly nutty.  | 1.3kg<br>/<br>2.7kg<br>/<br>5.5kg | Cows, past         | EN407       | 27.95                       | "  |
| <b>Cornish Gouda Mature</b><br>Mature Cornish Gouda is aged 10-12 months.<br>It won 'best hard cheese' at the Great British Cheese Awards.<br>It has a rich complex flavour while still holding a great moisture level, with a beautiful crunch from the crystals which form around 8 months so are still fairly small. | 1.5kg<br>/ 3kg                    | Cows, Past         | EN243       | 20.95                       | Cornish Gouda<br>company<br>Talvan farm,<br>Cornwall |

## The Cheese Hut

| <u>English Cont...</u>  | <u>Size</u> | <u>Type</u>        | <u>Code</u> | <u>Price per<br/>Kg (£)</u> | <u>Provenance</u>           |
|---|-------------|--------------------|-------------|-----------------------------|-----------------------------|
| <b>Cornish Gouda Extra Mature</b><br>Extra mature Cornish Gouda is aged 18months+<br>This cheese is much drier but has an incredibly rich flavour with very large crystals giving it an amazing crunch.       | “           | “                  | EN244       | 24.95                       | Talvan farm,<br>Cornwall    |
| <b>Cornish Gouda with Cumin</b><br>Semi mature gouda with flavour   | “           | “                  | EN246       | 20.95                       | “                           |
| <b>Cornish Gouda with Truffles</b><br>Seasonal- September to December   | “           | “                  | EN247       | 25.95                       | “                           |
| <b>Burt's Blue</b><br>Mould ripened soft textured blue  | 180g        |                    | EN183       | 5.75 each                   | Knutsford                   |
| <b>Drunken Burt</b><br>Soft & silky smooth cheese that is rind washed in Gwatkin's cider  | 180g        |                    | EN185       | 5.95 each                   | “                           |
|   |             |                    |             |                             |                             |
| <b><u>Pre-Packed Cheeses</u></b>  |             |                    |             |                             |                             |
| <b>Haystack Tasty Cheddar</b>   | 200g        | Cows, Veg          | EN150       | 1.75 each                   | Somerset                    |
| <b>Barbers Mellow Cheddar</b>   | 200g        | Cows, Veg          | EN093       | 1.70 each                   | Somerset                    |
| <b>Barbers Mature Cheddar</b>   | 200g        | Cows, Veg          | EN091       | 1.90 each                   | Somerset                    |
| <b>Barbers Vintage Cheddar</b>  | 200g        | Cows, Veg          | EN092       | 1.95 each                   | Somerset                    |
| <b>Haystack Tasty Cheddar</b>   | 320g        | Cows, Veg          | EN153       | 2.75 each                   | Somerset                    |
| <b>Barbers Mellow Cheddar</b>   | 320g        | Cows, Veg          | EN093       | 2.85 each                   | Somerset                    |
| <b>Barbers Mature Cheddar</b>   | 320g        | Cows, Veg          | EN094       | 3.25 each                   | Somerset                    |
| <b>Barbers Vintage Cheddar</b>  | 320g        | Cows, Veg          | EN095       | 3.40 each                   | Somerset                    |
| <b>Barbers Red Leicester</b>  | 200G        | Cows, Veg          | EN096       | 1.80 each                   | Somerset                    |
| <b>Barbers 1833 Cheddar</b>   | 180g        | Cows, Veg          | EN098       | 2.30 each                   | Somerset                    |
| <b><u>Blended Selection</u></b>   |             |                    |             |                             |                             |
| <b>Applewood®</b><br>Applewood® is made using a traditional hand-turned farmhouse Cheddar, with a delicate smoky flavour and a lovely smooth texture, all finished with a dusting of paprika for good measure | 1.5kg       | Cows, Veg,<br>Past | EN805       | 14.15                       | Ilchester,<br>Somerset      |
| <b>Applewood®</b><br>Applewood® is made using a traditional hand-turned farmhouse Cheddar, with a delicate smoky flavour and a lovely smooth texture, all finished with a dusting of paprika for good measure | 200g        | Cows, Veg,<br>Past | EN808       | 2.75 each                   | Ilchester,<br>Somerset      |
| <b>Bowland</b><br>Lancashire cheese with apples, raisins and cinnamon. A very popular cheese with an almost Christmas cake like flavour   | 1.5kg       | Cows, Veg,<br>Past | EN806       | 12.95                       | Shropshire                  |
| <b>Double Gloucester &amp; Onion</b><br>Double Gloucester, which has been supplemented with chopped onions and chives for added flavour   | 1.2kg       | Cows, Veg,<br>past | EN801       | 15.90                       | Gloucester                  |
| <b>Classic Five</b><br>The cheese is made by combining five English cheeses namely, Cheddar, Cheshire, Derby, Double Gloucester and Red Leicester   | 1.5kg       | Cows, Veg,<br>past | EN809       | 13.95                       | Ilchester                   |
| <b>Mexicana®</b><br>Not for the faint hearted, Mexicana® combines firm Cheddar with an abundance of bell peppers and hot chilli spices  | 1.5kg       | Cows, Veg,<br>past | EN812       | 14.50                       | Ilchester                   |
| <b>Innkeepers Choice</b><br>Mature Cheddar is blended with tangy pickled onions and a hint of chives  | 1.1kg       | Cows,Veg,P         | EN825       | 15.95                       | Long Clawson,<br>Nottingham |
| <b>Char-Coal</b><br>Deliciously creamy, mature cheddar blended with charcoal.   | 1kg         | Cows,Veg,P         | EN832       | 24.25                       |                             |
| <b>Char-Coal</b><br>The original briquette version  | 200g        | Cows,veg,P         | EN833       | 5.45 each                   |                             |
| <b>Char-coal truckle</b><br>New round shaped truckle  | 200g        | Cows,veg,P         | EN914       | 3.95 each                   |                             |

## The Cheese Hut

| <b><u>Blended Selection Cont...</u></b>  | <b><u>Size</u></b> | <b><u>Type</u></b> | <b><u>Code</u></b> | <b><u>Price per<br/>Kg (£)</u></b> | <b><u>Provenance</u></b>   |
|--|--------------------|--------------------|--------------------|------------------------------------|----------------------------|
| <b>White Stilton &amp; Apricot</b><br>White Stilton is combined with succulent chunks of dried apricots  | 1.1kg              | Cows,Veg,P         | EN821              | 12.75                              | Derbyshire                 |
| <b>White Stilton, Mango &amp; Ginger</b><br>White Stilton is joined by sweet mango and a hint of warming ginger  | 1.1kg              | Cows,Veg,P         | EN820              | 12.75                              | Nottingham                 |
| <b>Wensleydale &amp; Cranberries</b><br>Crumbly, creamy Wensleydale combined with the sharp, tangy flavour of juicy cranberries  | 1.2kg              | Cows,Veg,P         | EN816              | 12.75                              | Dorset                     |
| <b>Wensleydale &amp; Ginger</b><br>Yorkshire Wensleydale combined with Stem Ginger   | 1.1kg              | Cows,Veg,P         | EN817              | 12.75                              | Yorkshire                  |
| <b>Windsor Red</b><br>Windsor Red is a pink mottled cow's milk flavoured cheese consisting of White Cheddar steeped in Port and French Brandy  | 1.1kg              | Cows,Veg,P         | EN819              | 17.75                              | Leicestershire             |
| <b>Huntsman</b><br>Stilton is sandwiched between layers of satiny Double Gloucester, resulting in a powerful flavour combination of the two  | 1.2kg              | Cows,Veg,P         | EN826              | 16.95                              | Nottingham                 |
| <b><u>Goat's / Sheep's Cheese</u></b>  |                    |                    |                    |                                    |                            |
| <b>Cerney Ash</b><br>Hand-coated with oak ash/ sea salt coating, it has a subtle flavour with a hint of a lemony tang. The flavour deepens with age  | 250g               | Goat               | EN501              | 9.95 each                          | North Cerney, Cirencester  |
| <b>Brock Blue</b><br>A Vegetarian Blue goats cheese made in Lancashire   | 2kg                | Goat, Veg          | EN504              | 30.95                              | Lancashire                 |
| <b>Beenleigh Blue</b><br>The nature of the cheese varies greatly over the season. The first cheeses for sale in June are very light, fresh, and quite crumbly whereas the older cheeses develop significantly greater depth of flavour and become richer and creamier                                  | 1.5kg              | Sheep              | EN505              | 38.95                              | Totnes, North Devon        |
| <b>Berkswell</b><br>A superb, hard-rinded, unpasteurized ewe's milk cheese, delicious lingering, mouth-filling flavour with hints of caramel and a definite tang on the finish   | 1kg                | Sheep's, Unpast    | EN010              | 33.95                              | Berkswell, West Midlands   |
| <b>Capricorn Button (Cricket St Thomas goats)</b><br>Capricorn has a delicate velvety soft white coat. When young it is mild and crumbly and has a slightly nutty flavour. As it ripens from the outside towards the centre, the white curd becomes softer and creamier, and develops a fuller flavour | 100g               | Goat               | EN506              | 2.65 each                          | Cricket St Thomas, Devon   |
| <b>Capricorn Cutting (Cricket St Thomas goats)</b><br>Larger version in a 1kg square shaped cheese   | 1kg                | Goat               | EN507              | 20.95                              |                            |
| <b>Eve</b><br>This is a soft goat's cheese washed in Somerset Cider Brandy and wrapped in a vine leaf  | 150g               | Goat               | EN537              | 7.50 each                          | Whitelake cheese, Somerset |
| <b>Harbourne Blue</b><br>Harbourne Blue is also quite variable over the season, occasionally it can be very strong but more often it has a sweet, clean, fresh taste   | 1.5kg              | Goat, Unpast       | EN509              | 39.95                              | Totnes, North Devon        |
| <b>Katherine</b><br>A raw milk version of Rachel made with animal rennet and washed in Somerset Cider Brandy this cheese has a slightly softer texture and a stronger and more complex flavour than its cousin Rachel  | 200g               | Goat               | EN534              | 10.95 each                         | Whitelake cheese, Somerset |
| <b>English Pecorino</b><br>Supreme champion 2019 @ the British cheese awards   | 2kg                | S, UP, Veg         | EN537              | 37.95                              | White lake                 |
| <b>Billie Goats Cheddar</b><br>Goats Cheddar with attitude   | 2.5kg              | Goat               | EN521              | 14.40                              | Dorset                     |
| <b>Rachel</b><br>This cheese is a semi soft cheese with a washed rind and has a sweet medium flavour. The cheese is named after a friend of Peter the cheese maker (like the cheese, she is sweet, curvy and slightly nutty).  | 2kg                | Goat               | EN101              | 35.10                              | Whitelake cheese, Somerset |
| <b>Ribblesdale Blue</b><br>This is a full-flavoured tangy goat's cheese hand-made in North Yorkshire.  | 2kg                | Goat, Veg, Unpast  | EN513              | 39.50                              | Yorkshire Dales            |

## The Cheese Hut

| <b><u>Goat`s / Sheep`s Selection Cont...</u></b>   | <b><u>Size</u></b> | <b><u>Type</u></b> | <b><u>Code</u></b> | <b><u>Price per Kg (£)</u></b> | <b><u>Provenance</u></b> |
|--|--------------------|--------------------|--------------------|--------------------------------|--------------------------|
| <b>Ribblesdale Superior</b><br>This pure white semi-firm goat's cheese is moist and crumbly with a mild nuttiness and just a hint of lemon   | 2kg                | Goat, Veg          | EN515              | 26.50                          | Yorkshire Dales          |
| <b>Rosary Log</b><br>Rosary is a fresh, creamy goats' cheese with a mousse-like texture and a natural acidity. It is made from pasteurised milk, using a microbial rennet, which makes it suitable for vegetarians.                | 1kg                | Goat, V, P         | EN518              | 19.95 each                     | Salisbury                |
| <b>Rosary log Garlic &amp; Herb</b>  | 1kg                | Goat, V, P         | EN546              | 19.95 each                     |                          |
| <b>Rosary Button Plain</b><br>Smaller version of the 1kg log, individually packed  | 100g               | Goat, V, P         | EN511              | 2.75 each                      |                          |
| <b>Rosary Button Herb</b>  | 100g               | Goat, V, P         | EN516              | 2.75 each                      |                          |
| <b>Rosary Button Ashed</b>   | 100g               | Goat, V, P         | EN516              | 2.75 each                      |                          |
| <b>Rosary Goat Ashed log</b>   | 275g               | Goat, V, P         | EN530              | 7.25 each                      |                          |
| <b>Rosary Goat Curd</b>  | 1kg                | Goat, V, P         | EN523              | 19.25 each                     |                          |
| <b>Dazel Ash</b><br>Goats log with an edible ash rind  | 220g               | Goat, V, P         | EN526              | 7.25 each                      |                          |
| <b>Little Lepe</b><br>Sister cheese to St Ella but with an edible ashed rind   | 70g                | Goat, V, P         | EN536              | 2.65 each                      |                          |
| <b>St Ella</b><br>Named after the cheesemakers mum "Stella", this cheese has an ivory white crinkly rind   | 70g                | Goat, V, P         | EN525              | 2.65 each                      |                          |
| <b>Sinodun Hill</b><br>A ripened goat's cheese pyramid, similar in style to a Pouligny and other French goats cheeses. A light nutty edge with a mousse like texture, will develop blue and grey moulds as it matures.             | 200g               | Goat               | EN502              | 8.75 each                      | Norton & Yarrow cheese   |
| <b>Brightwell Ash</b><br>A ripened goat's cheese disc with an edible ash based natural rind, has a silky texture and a sumptuous flavour with hazelnut and citrus notes.   | 140g               | Goat               | EN503              | 7.25 each                      | " South Oxfordshire      |
| <b>Rustler</b><br>From White lake cheese   | 1kg                | Ewes               |                    | 36.55                          | White lake cheese        |
| <b>Spenwood</b><br>A hard pressed cheese, matured for 6 months with a natural rind that develops a sweet nutty flavour   | 2kg                | Sheep, Unpast      | EN519              | 29.95                          | Village maid, Reading    |
| <b>Ticklemore</b><br>The Sharpham Ticklemore Goat is a pasteurised, semi-hard goat milk cheese made with vegetable rennet.   | 2kg                | Goat               | EN527              | 31.50                          | Totnes, North Devon      |
| <b>Wigmore</b><br>Wigmore is a soft white-rinded cheese, it has a very creamy texture and wonderfully subtle flavour of caramel and macadamia nuts.  | 800g               | Sheep, Unpast      | EN524              | 27.95                          | Village maid, Reading    |
| <b>Wigmore Baby</b>  | 180g               | Sheep,             | EN525              | 5.95 each                      |                          |
| <b><u>Scottish</u></b>   | <b><u>Size</u></b> | <b><u>Type</u></b> | <b><u>Code</u></b> |                                | <b><u>Provenance</u></b> |
| <b>Blue Murder</b><br>Blue Murder is a spicy, sea-salty, ripe and creamy European style blue from Scotland   | 600g               | Cows               | SC014              | 22.60                          | Highland Cheese Company  |
| <b>Black Crowdie</b><br>Black Crowdie (or Gruth Dhu) is a soft cream cheese with slightly sour, tangy milky flavour followed by a good kick of spicy pepper  | 500g<br>110g       | Cows               | SC005<br>SC022     | 10.45 each<br>3.75 each        | Highland Cheese Company  |
| <b>Caboc</b><br>Caboc is a Scottish cream cheese, made with double cream or cream-enriched milk. This rennet-free cheese is formed into a log shape and rolled in toasted pinhead oatmeal, to be served with oatcakes or dry toast | 110g               | Cows               | SC007              | 3.75 each                      | Highland Cheese Company  |
| <b>Isle of Mull</b><br>It's a pale ivory colour with a very sharp, fruity tang, thanks to the unusual diet of the cows that eat the fermented grain from the nearby Tobermory whisky distillery.                                   | 3kg                | Drunk Cows         | SC010              | 18.95                          | Isle of Mull             |

## The Cheese Hut

| <b><u>Scotland Cont...</u></b>   | <b><u>Size</u></b> | <b><u>Type</u></b> | <b><u>Code</u></b> | <b><u>Price per<br/>Kg (£)</u></b> | <b><u>Provenance</u></b>     |
|--|--------------------|--------------------|--------------------|------------------------------------|------------------------------|
| <b>Lanark Blue</b><br>Spring cheese will be fresh and sweet with the blue veins providing a light blue flavour while cheese for Christmas/ Burns night will be more powerful becoming more pungent   | 1.3kg              | Ewes, Veg Unpast,  | SC011              | 33.50                              | Errington Cheese             |
| <b>Mull of Kintyre Vintage (now called 1057)</b><br>Rugged, bold and full of character, our cheddar is slowly aged until perfect, then hand selected by our master cheese graders to ensure its firm body and deep, rounded flavour with nutty, sweet hints – resulting in a distinctive experience that slowly stimulates the different taste sensations  | 1.25kg             | Cows               | SC017              | 11.25                              | Mull of Kintyre              |
| <b>Minger</b><br>A soft washed rind cheese with a very pungent aroma, the texture is soft & silky with a satisfying ooze when the cheese is cut, giving way to a strong but not too aggressive flavour.  | 200g approx        | Cow`s, veg         | EN240              | 22.75                              | Highland fine Cheese Company |
| <b><u>Irish</u></b>  |                    |                    |                    |                                    |                              |
| <b>Cashel Blue</b><br>Depending on the age, Cashel Blue texture varies from chalky to soft yellow paste and a characteristic bluish green mould. Young cheeses taste & smell chalky, lactic and mildly blue while the older ones are rich & buttery with a well-formed blue colour. Over 18 weeks of maturing, the cheese takes on a robust flavour and is granular in texture. It is one of the finest blue cheeses that relies on its balance in taste, texture and aroma. | 1.5kg              | Cows, Veg          | IR005              | 19.45                              | Beechmount Farm              |
| <b>Cashel Blue</b>   | 350g               | Cows, Veg          | IR006              | 8.45 each                          |                              |
| <b>Cooleeney</b><br>White mould rind. Pale yellow paste, generally with some chalkiness at the centre, when fully ripened the paste is soft and smooth. The cheese is Creamy and buttery with 16iscernible white mushroom notes coming through on the finish, pleasant bitterness  | 2kg                | Cows, Veg, Unpast  | IR008              | 16.15                              | Coleeney Farm                |
| <b>Crozier Blue</b><br>Crozier Blue has a rich, full and well-rounded flavour. It is gently salty with a distinctly rich creamy texture, offset by a touch of spice  | 1.5kg              | Sheeps, Veg        | IR016              | 35.80                              | Beechmount Farm              |
| <b>Gubbeen</b><br>Gubbeen Cheese is a surface ripened, semi-soft, cow`s milk cheese with a pink and white rind. The flavours are creamy with mushroom and nutty aftertastes  | 1.5kg              | Cows               | IR011              | 20.95                              | County Cork                  |
| <b>Milleens</b><br>Milleens is a soft, washed-rind cheese made from cow`s milk on the rugged Beara peninsula of South West Ireland.  | 1.5kg              | Cows               | IR013              | 29.75                              | Beara Peninsula              |
| <b>Irish Porter</b><br>The flavours of this brown waxed gourmet cheese are full, rich, tangy and chocolaty with a pungent finish.  | 2kg                | Cows, Veg          | IR015              | 18.55                              | Limerick                     |
| <b><u>Welsh</u></b>  |                    |                    |                    |                                    |                              |
| <b>Gorwydd Caerphilly</b><br>The cheese is matured on the farm for two months and exhibits a fresh lemony taste with a creamy texture to the outer (known as the “breakdown”) and a firmer but moist inner.  | 4kg                | Cows, Unpast       | WE001              | 24.50                              | Weston Super Mare            |
| <b>Caerphilly</b>  | 4kg                | Cows, Veg          | WE002              | 11.25                              | Caerphilly                   |
| <b>Monteray Jack</b><br>A semi soft cheese made from pasteurised cow`s milk. Mild and buttery.   | 2.5kg              | Cows, Veg          | WE004              | 9.95                               |                              |
| <b>Hafod Organic Cheddar</b>   | 2kg                | Cow`s UP, non Veg  | WE030              | 31.00                              |                              |
| <b>Harlech</b><br>A strong and creamy Cheddar blended with horseradish and parsley.  | 1.5kg<br>150g      | Cows, Veg, Past    | WE003<br>WE005     | 16.95<br>3.25 each                 | Worcester                    |
| <b>Y Fenni</b><br>A mature cheddar with mustard seeds and real ale.  | 1.5kg<br>150g      | Cows, Veg, Past    | WE008<br>WE006     | 16.95<br>3.25 each                 | Worcester                    |
| <b>Tintern</b><br>A mature, creamy Cheddar blended with onion, fresh chives and shallots   | 1.5kg<br>150g      | Cows, Veg, Past    | WE007<br>WE010     | 16.95<br>3.25 each                 | Worcester                    |



## The Cheese Hut

| <u>Welsh Cont...</u>  | <u>Size</u> | <u>Type</u>     | <u>Code</u> | <u>Price per<br/>Kg (£)</u> | <u>Provenance</u>        |
|---|-------------|-----------------|-------------|-----------------------------|--------------------------|
| <b>Black Bomber</b><br>Creamy & smooth extra mature Cheddar loved for its depth of flavour. This cheese marries a delicious rich flavour with a smooth creaminess, lasting long on the palate but remaining demandingly moreish!                    | 2kg         | Cows, Veg       | WE009       | 36.95 each                  | Snowdonia cheese comp    |
| <b>Black Bomber</b>   | 200g        | Cows, Veg       | WE017       | 4.50 each                   |                          |
| <b>Green Thunder</b><br>It's perfectly balanced flavour allows the mature Cheddar, garlic & herbs to complement without taking over   | 200g        | Cows, Veg       | WE019       | 4.50 each                   |                          |
| <b>Red Devil</b><br>A classic savoury Red Leicester playfully warmed with a tingling hot chilli hit   | 200g        | Cows, Veg       | WE018       | 4.50 each                   |                          |
| <b>Pickle Power</b><br>A mature Cheddar with savoury chunks of pickled onion  | 200g        | Cows, Veg       | WE020       | 4.50 each                   |                          |
| <b>Bouncing Berry</b><br>Mature white Cheddar balanced to perfection with cranberries – deliciously sweet and moreishly creamy  | 200g        | Cows, Veg       | WE021       | 4.50 each                   | Snowdonia Cheese Company |
| <b>Amber Mist</b><br>A mature Cheddar warmed through with a generous splash of Whisky   | 200g        | Cows, Veg       | WE022       | 4.75 each                   |                          |
| <b>Ginger Spice</b><br>Medium Cheddar and sweet crystallised stem ginger create a luxurious combination in both flavour and texture   | 200g        | Cows, Veg       | WE023       | 4.75 each                   |                          |
| <b>Beechwood Smoked</b><br>A mature Cheddar with smokey mellow notes of Beechwood throughout  | 200g        | Cows, Veg       | WE035       | 4.50 each                   |                          |
| <b>Ruby Mist</b><br>A mature Cheddar with rich, warming hints of Port and Brandy  | 200g        | Cows, Veg       | WE037       | 4.75 each                   |                          |
| <b>Red Storm</b><br>Sweet and surprisingly complex flavour – a vintage red with a crystalline nutty texture throughout  | 200g        | Cows, Veg       | WE039       | 4.75 each                   |                          |
| <b>Truffle Trove</b><br>Enrobed in a white wax, Truffle trove is a combination of Black summer truffles and carefully crafted Extra Mature Cheddar.   | 150g        | Cows Veg        | WE046       | 5.95 each                   |                          |
| <b>Rock Star</b> <span style="color: green;">NEW</span><br>Rock Star is Snowdonia Cheese Company's first ever cave-aged vintage Cheddar, matured in Welsh slate caverns in the heart of Snowdonia   | 150g        | Cows, Veg       | WE047       | 4.50 each                   |                          |
| <b>Golden Cernarth</b><br>This washed-rind, semi soft cheese is pungent, savoury-tasting and has a slightly nutty aftertaste. Perfect for baking as each cheese come in its own wooden box.   | 200g        | Cows, Veg       | WE036       | 6.75 each                   | Caws Cenarth             |
| <b>Perl Wen</b><br>Perl wen is a creamy brie style cheese, its soft and succulent with a citrus centre  | 1.3kg       | Cows, Veg, Past | WE024       | 19.95                       | Caws Cenarth             |
| <b>Perl Wen mini</b>  | 250g        | Cows, Veg       | WE025       | 5.85 each                   | Caws Cenarth             |
| <b>Perl Las</b><br>Unlike any other blue cheese, strong but delicate, creamy with lovely lingering blue overtones.  | 2.5kg       | Cows, Veg       | WE029       | 19.60                       | Caws Cenarth             |
| <b>Perl Las mini</b>  | 200g        | Cows, Veg       | WE027       | 5.85 each                   | Caws Cenarth             |
| <b>Perl Las mini</b>  | 450g        | Cows, Veg       | WE028       | 10.95 each                  | Caws Cenarth             |
| <b>Collier's Cheddar</b><br>Collier's Powerful Welsh Cheddar delivers an extraordinary taste sensation. This uniquely powerful cheese produces a fine balance of savoury and sweet, without the sharpness that is delivered by many strong cheddars | 2.5kg       | Cows, Veg       | WE033       | 9.95                        | Crickhowell              |
|   |             |                 |             |                             |                          |
|   |             |                 |             |                             |                          |
|   |             |                 |             |                             |                          |
|   |             |                 |             |                             |                          |
|   |             |                 |             |                             |                          |

## The Cheese Hut

| <u><b>French</b></u>   | <u><b>Size</b></u> | <u><b>Type</b></u>    | <u><b>Code</b></u> | <u><b>Price per<br/>Kg (£)</b></u> | <u><b>Provenance</b></u> |
|--|--------------------|-----------------------|--------------------|------------------------------------|--------------------------|
| <b>Baby Brie</b><br>A soft, creamy cheese that is ready to eat from young until end of life.<br>Ideal for both culinary and cheeseboard use  | 1kg                | Cows, Veg             | FR002              | 7.75 each                          |                          |
| <b>Brie 60%</b>  | 3kg                | Cows, veg             | FR004              | 7.95                               |                          |
| <b>Brie de Meaux</b><br>A full flavoured AOC brie that ripens from a firm core to smooth, runny, creamy consistency with a deeper flavour and aroma over its life  | 3kg                | Cows,<br>Unpast       | FR005              | 17.50                              |                          |
| <b>Brie de Meaux ¼</b>   | 700g               | Cows                  | FR097              | 18.60                              |                          |
| <b>Brie wedges</b><br>Classic brie that ripens from a firm core to smooth, runny, creamy consistency with a deeper flavour and aroma over its life.  | 180g               | Cows, Veg             | FR009              | 2.95 each                          |                          |
| <b>Brique Brie</b><br>Creamy brick-shaped brie ideal for slicing throughout its life. A favourite for sandwich makers  | 900g               | Cows, Veg             | FR010              | 12.95 each                         |                          |
| <b>Camembert small boxed</b><br>Bold and rich, yet creamy. Not Vegetarian!   | 145g               | Cows                  | FR016              | 2.65 each                          |                          |
| <b>Camembert small</b><br>Miniature version of a classic Camembert that ripens over its life from a firm core to smooth, runny consistency with a deeper flavour and aroma.  | 125g               | Cows, Veg             | FR014              | 1.95 each                          |                          |
| <b>Camembert Boxed</b><br>Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and very moreish Presented in a wooden box for baking   | 250g               | Cows, Veg             | FR015              | 2.95 each                          |                          |
| <b>Camembert Calvados</b><br>A traditional farmhouse-made cheese which is produced in several steps; it is first aged as a standard Camembert, the rind is then carefully removed and the cheese is dipped in a Calvados and Cider mixture, and finally it is covered in a fine biscuit crumb. The taste is deliciously fruity, with an apple brandy sweetness that commands the remarkable arc of flavour | 250g               | Cows,<br>Unpast       | FR017              | 9.95 each                          |                          |
| <b>Rustique Camembert</b><br>Le Rustique Camembert is lovingly made and carefully matured so you can enjoy its uniquely rich taste and creamy texture... every time  | 1kg                | Cows, past            | FR018              | 19.95 each                         |                          |
| <b>Rustique Camembert</b>  | 250g               | Cows, past            | FR019              | 4.50 each                          |                          |
| <b>Bleu D`auvergne</b><br>Aged for a of minimum 4 weeks, by which time the cheese showcases its assertive flavour's and smooth texture. The rind is moist and sticky unveiling a soft paste with a grassy, herbaceous, and (with age) spicy, peppery, salty, pungent taste.  | 1.5kg              | Cows,<br>unpast       | FR020              | 12.85                              |                          |
| <b>Roche Baron / Mont Briac</b><br>Coated with an edible ash rind, the rich & creamy Roche baron has a characteristic blue flavour while being not very strong or aggressive   | 600g               | Cows or<br>Sheep, Veg | FR021              | 19.95                              |                          |
| <b>Fourme D`ambert</b><br>Made with the same penicillium roqueforti cultures as Roquefort, air is introduced into the pâte using syringes to encourage the mould to grow. The crust is a mottled, thin dry rind of red or white mould. The texture is creamy, rich and buttery with a mellow, nutty, subtle flavour. It has an aroma of the cellar in which it is aged                                     | 2kg                | Cows,<br>Unpast       | FR022              | 11.85                              |                          |
| <b>Roquefort Societe</b><br>Société® Roquefort has an ivory-colored paste with emerald-green veining and a creamy, moist texture. Its rich, intense sheep milk 18lavour balances the blue mold aroma creating the magic taste that has made Roquefort famous around the world.   | 1.5kg              | Ewes,<br>Unpast       | FR023              | 23.50                              |                          |
| <b>Roquefort Papillon</b><br>This exceptional Roquefort PAPILLON is characterised initially by its white paste and the generous streaks of intense blue in its broad and numerous cavities. In the mouth, its rich and flexible texture develops a delicious fondant accompanied by a typical balanced and long-lasting taste  | 1.5kg              | Ewes,<br>Unpast       | FR025              | 35.80                              |                          |
| <b>Roquefort Unbranded</b><br>Roquefort cheese is moist and breaks into little pieces easily. Genuine Roquefort is rich, creamy and sharp, tangy, salty in flavour   | 1.5kg              | Ewes,<br>Unpast       | FR024              | 19.95                              |                          |
| <b>Roquefort Wedges</b>  | 100g               |                       | FR026              | 3.70 each                          |                          |
|  |                    |                       |                    |                                    |                          |

## The Cheese Hut

| <b><u>French Cont...</u></b>  | <b><u>Size</u></b> | <b><u>Type</u></b>    | <b><u>Code</u></b> | <b><u>Price per<br/>Kg (£)</u></b> | <b><u>Provenance</u></b> |
|---|--------------------|-----------------------|--------------------|------------------------------------|--------------------------|
| <b>Saint Agur</b><br>Saint Agur is a unique combination of smooth, creamy texture with salty and tangy taste, though not as salty as traditional blue cheese. It is more rich and buttery with a subtle spicy taste   | 2.2kg              | Cows, Veg             | FR027              | 28.95                              |                          |
| <b>Saint Agur wedges</b>  | 100g               | Cows, Veg             | FR028              | 3.30 each                          |                          |
| <b>French Brie with Truffles</b><br>Boxed French brie with a truffle centre (1/4 of a whole wheel)  | 900g               | cows                  | FR132              | 45.00                              |                          |
| <b>Beaufort</b><br>A firm, raw cow's milk cheese associated with the gruyère family. An Alpine cheese, it is produced in Beaufort, which is located in the Savoie region of the French Alps   | 2kg                | Cows, veg             | FR030              | 21.75                              |                          |
| <b>Banon</b><br>The cheese is wrapped in a case of chestnut leaves, held in place with raffia. Banon is aged for a minimum of two weeks. As it ages further, the soft & sticky cheese develops blue and gray moulds on and under the leaves, leading to a strong and intense flavour.   | 100g               | Goats,<br>Unpast      | FR031              | 7.50 each                          |                          |
| <b>Comte Wedges (pre packed)</b>  | 200g               | cows                  | FR136              | 3.85 each                          |                          |
| <b>Brebis (Fleur De Marquis)</b><br>The rind of the cheese is smooth, revealing a pate that is pale yellow, soft and thick. It is the perfect choice if you desire something that is creamy and rich with a strong, powerful taste balanced by earthy undertones. The cheese requires a very short maturation period                              | 400g               | Sheep's,<br>Unpast    | FR035              | 12.25 each                         |                          |
| <b>Brillat Savarin</b><br>A matured Brillat-Savarin has a typical white, bloomy rind with an interior paste that is buttery-white in colour. The texture is dense, moist, and slightly chalky with enough lusciousness and creaminess for a triple cream cheese. Flavours are of butter, salt and cream with hints of mushroom, nuts and truffles | 500g               | Cows, past            | FR036              | 14.75 each                         |                          |
| <b>Brebirousse D` Argental</b><br>A delightfully soft sheep's milk cheese with an orangery-red rind and a deep rich flavour.  | 1kg                | Sheep`s,<br>Veg, Past | FR108              | 27.95                              |                          |
| <b>Cantal</b><br>A semi-Hard cheese which is fresh, sweet, milky in flavour with a light hint of hazelnut, and vanilla.   | 3kg                | Cows                  | FR043              | 19.60                              |                          |
| <b>Chaource</b><br>Chaource is a soft cheese made from cow's milk in the village of Chaource, France. It has a soft-ripened, creamy and a little bit crumbly texture  | 250g               | Cows,<br>Unpast       | FR038              | 6.50 each                          |                          |
| <b>Chaumes</b><br>Chaumes has got an aromatic soft golden rind and a pale yellow, creamy pate. The smooth, supple and rather springy texture is complemented by the rich, intense and full bodied flavour of the cheese. Its taste can be described as complex, leaving behind a smooth and hazel-nutty aftertaste                                | 2kg                | Cows,<br>Unpast       | FR040              | 26.95                              |                          |
| <b>Comte Block</b><br>Has a complex, nutty and caramelized flavour. It goes well as a fondue cheese. It can also be grated, chunked or melted   | 2kg                | Cows,<br>Unpast       | FR042              | 18.25                              |                          |
| <b>Comte Farmhouse (prestige)</b><br>A French cheese produced in the Jura Massif region of Eastern France. This hard ripened cheese is made from raw milk and has been matured for 18-24 months. It has a smooth and nutty flavour with a velvet finish   | 3kg                | Cows,<br>Unpast       | FR041              | 19.90                              |                          |
| <b>Delice de Bourgogne</b><br>Delice de Bourgogne is a French classic triple crème cheese, The cheese is made by blending full fat cow's milk with crème fraîche to create an incredibly delicious soft cheese with a rich flavour and a smooth, melt-in-the-mouth texture  | 2kg                | Cows                  | FR095              | 20.25                              |                          |
| <b>Emmenthal</b><br>Specially developed for sandwiches  | 2kg                | Cows, Veg             | FR044              | 13.45                              |                          |
| <b>Epoisse</b><br>Epoisses, an unpasteurised washed-rind cow's milk cheese, The aroma is matched by the wickedly strong, strangely meaty taste. The fine textured paste melts in the mouth, with a mixture of salt, sweet metallic and milky flavours   | 250g               | Cows,<br>Unpast       | FR045              | 11.95 each                         |                          |

## The Cheese Hut

| <b><u>French Cont...</u></b>  | <b><u>Size</u></b> | <b><u>Type</u></b> | <b><u>Code</u></b> | <b><u>Price per Kg (£)</u></b> | <b><u>Provenance</u></b> |
|---|--------------------|--------------------|--------------------|--------------------------------|--------------------------|
| <b>Gaperon</b><br>Gaperon is a cow's milk cheese flavoured with cracked peppercorns and garlic. It has a fluffy coat and is shaped into a dome  | 350g               | Unpast             | FR048              | 9.95 each                      |                          |
| <b>Gratte paille</b><br>Gratte Paille is made from cow's milk. It is a soft-white cheese with bloomy white (edible) rind, mushroom flavour and oily texture. Instead of standard cylindrical wheels, the cheese is hand-molded in brick shaped blocks   | 350g               | Cows               | FR110              | 9.50 each                      |                          |
| <b>Langres</b><br>Soft washed-rind cheese, tangy with a strong penetrating bouquet. Made with unpasteurised cow's milk. Drum shaped with a dip in the reddish orange coloured cheese so one can put wine in the dip   | 180g               | Unpast             | FR051              | 6.25 each                      |                          |
| <b>Liverot</b><br>It has a strong flavour and a heavy mouth feel and spicy finish   | 250g               | Cows, Unpast       | FR055              | 6.40 each                      |                          |
| <b>Morbier</b><br>The cheese has an ivory colour, and it is a bit soft and fairly elastic. It gets immediately identified because of its black layer of tasteless ash, which separates horizontally in the middle   | 1.5kg              | Unpast             | FR057              | 12.45                          |                          |
| <b>Munster</b><br>Has a very soft, smooth paste which is slightly sticky and sweet with the flavour of rich milk. When young, the rind is orange-yellow which darkens to an orange-red with maturity. A ripe Munster smells very strong   | 125g               | Unpast             | FR058              | 3.25 each                      |                          |
| <b>Munster</b>  | 800g               | Unpast             | FR060              | 14.95                          |                          |
| <b>Coeur de Neufchatel Heart</b><br>Neufchatel has a soft and slightly crumbly texture, a slightly salty taste finished with a sharp bite – and an aroma of mushrooms coming through. Visually it has similarities with Camembert – a dry, white and edible rind  | 200g               | Unpast             | FR050              | 5.50 each                      |                          |
| <b>Ossau Iraty</b><br>Beneath its amber, mold-dappled rind lies an ivory paste that is both slightly granular and very rich, boasting toasted wheat aromas and nutty, grassy-sweet flavours   | 4kg                | Sheeps             | FR062              | 24.30                          |                          |
| <b>Pierre Robert</b><br>Cheese is matured for longer than Brillat Savarin to produce a full meltingly rich, smooth, buttery flavoured product that you know is not going to be good for the waistline   | 500g               | Cows, Unpast       | FR065              | 17.45 each                     |                          |
| <b>Pont L'evêque</b>  | 1.7kg              | Cows,UP            | FR068              | 25.95                          |                          |
| <b>Pont L'evêque</b><br>This cheese has a slightly mouldy aroma with an open, springy texture. During maturation the pate is repeatedly washed in a brine and cider solution. Pont l'Eveque when cut has a glistening appearance due to the richness of the milk and is dotted with small holes. It has a savoury piquant taste with a trace of sweetness and a robust tang on the finish | 220g               | Cows, Unpast       | FR067              | 5.95 each                      |                          |
| <b>Tomme de Pyrenees</b><br>Cheese doesn't have to be strong to have bags of flavour. Tomme des Pyrenees is definitely at the mild end of the scale, but nevertheless is well worth sinking your teeth into if you like a good hit of taste in your cheese. It's salty, earthy and buttery, with just a touch of yoghurt sourness.  | 3kg                | Cows               | FR073              | 16.15                          |                          |
| <b>Raclette</b><br>Raclette is a semi-hard cheese made on both sides of the French and Swiss Alps It has a very distinctive pleasant, aromatic smell with a creamy texture, similar to Gruyere cheeses, which does not separate even when melted. The flavour can vary from nutty, slightly acidic to milky   | 1.5kg              | Cows, Unpast       | FR075              | 10.80                          |                          |
| <b>Raclette sliced (pre packed)</b>   | 250g               | cows               | FR134              | 3.15 each                      |                          |
| <b>Rambol inc Nuts</b><br>Soft creamy cheese topped with walnuts  | 2kg                | Cows, Veg          | FR074              | 49.00 each                     |                          |
| <b>Reblochon</b><br>A classic cheese with a terracotta coloured rind and a soft, smooth texture with a nutty after taste  | 240g               | Cows, Unpast       | FR076              | 5.95 each                      |                          |
| <b>Reblochon</b><br>Semi-soft washed rind cheese has a creamy texture and distinctive aroma but a mild tangy flavour  | 450g               | Cows, Unpast       | FR077              | 8.95 each                      |                          |

## The Cheese Hut

| <b><u>French Cont...</u></b>   | <b><u>Size</u></b> | <b><u>Type</u></b> | <b><u>Code</u></b> | <b><u>Price per Kg (£)</u></b>       | <b><u>Provenance</u></b>         |
|--|--------------------|--------------------|--------------------|--------------------------------------|----------------------------------|
| <b>Roule Herb</b><br>Made with pasteurised cow's milk, the cheese is easily recognizable due to the distinctive swirl pattern  | 800g               | Cows               | FR079              | 19.95                                |                                  |
| <b>Saint Marcellin</b><br>St. Marcellin is similar to Banon but creamier and more forceful in flavour. Each cheese is supplied in its own ceramic pot as it is traditionally heated and served warm  | 80g                | Cows               | FR084              | 3.50 each                            |                                  |
| <b>Tomme de savoie</b><br>Tomme de Savoie is a semi-soft, pressed cheese with a pliable and firm texture. It has numerous irregular "eyes" spread throughout the ivory-coloured paste. The flavours are of grass, nuts and rusticity. Expect some tangy, slight citrus and mushroom notes underlined by odours of cave   | 2kg                | Cows               | FR086              | 17.90                                |                                  |
| <b>Vacherin Mont D'or</b><br>Few things in life are as delectable or as comforting! Mont d'Or full bodied aroma has a hint of fermentation which soon gives way to a host of associations such as spruce potatoes or mushrooms. Its taste is soft and creamy and has a rich earthy flavour which evokes the forests of the Haut-Doubs where it is produced   | 3kg                | Cows, Unpast       | FR088              | 19.65                                | Subject to seasonal availability |
| <b>Vacherin Mont D'or</b><br>Mont d'Or is shaped in cloth-lined moulds and encircled with a strip of spruce bark. The curd is left to age on spruce planks for three weeks during which time it is turned and rubbed with salt water each day. It undergoes its final ripening in a spruce box which is slightly smaller than it should be so that the cheese rises above the brim. A seasonal cheese available from September to March. | 500g               | Cows, Unpast       | FR089              | 11.95 each                           | Subject to seasonal availability |
| <b>Walnut Mini</b><br>Soft creamy cheese topped with walnuts   | 150g               | Cows, Veg          | FR093              | 4.95 each                            |                                  |
| <b>Valencay</b><br>Valencay is an unpasteurised goats-milk cheese. Its rind has a rustic blue-grey colour which is made by the natural moulds. The rind is then are darkened by dusting charcoal powder  | 200g               | Goats, Unpast      | FR106              | 8.60 each                            |                                  |
| <b>Crottin</b><br>With a young fresh taste these trays of 12 small drum shaped pasteurised goats milk cheeses are vac packed to retain their freshness and lemony flavour  | 12x 60g            | Goats, Unpast      | FR103              | 22.95 tray                           |                                  |
| <b>French Gruyere</b><br>King cut French gruyere   | 1.7kg              | cows               | FR112              | 18.45                                |                                  |
| <b>French Gruyere wedges</b>   | 200g               | Cow`s              | FR137              | 3.25 each                            |                                  |
|  |                    |                    |                    |                                      |                                  |
|  |                    |                    |                    |                                      |                                  |
| <b><u>European</u></b>   |                    |                    |                    |                                      |                                  |
| <b>Goat log</b><br>The most popular goat cheese in Europe. Smooth and creamy with mild caprine flavours. Extremely versatile for both table and cooking use The shell pack acts as a micro cave to optimise ripening and minimise dessication.   | 1kg<br>½<br>¼      | Goats, Veg         | SP012              | 13.50 each<br>6.85 each<br>3.50 each |                                  |
|  |                    |                    |                    |                                      |                                  |
|  |                    |                    |                    |                                      |                                  |
| <b><u>Spanish</u></b>  |                    |                    |                    |                                      |                                  |
| <b>Garrotxa</b><br>Garrotxa is a semi-firm cheese aged for 75 days. The full-bodied cheese is rich in flavour with a soft paste and a moist, creamy, yet almost flaky, texture. It is covered by a velvety grey mould coating that lends it a woody aroma.   | 1kg                | Goats              | SP025              | 23.95                                |                                  |
| <b>Mahon</b><br>Mahón cheese is a soft to hard white cheese made from cow's milk, named after the natural port of Mahón on the island of Minorca off the Mediterranean coast of Spain  | 3kg                | Cows               | SP003              | 22.95                                |                                  |

## The Cheese Hut

| <u>Spanish Cont...</u>  | <u>Size</u> | <u>Type</u>         | <u>Code</u> | <u>Price per Kg (£)</u> | <u>Provenance</u> |
|---|-------------|---------------------|-------------|-------------------------|-------------------|
| <b>Manchego</b><br>The flavour of this Spanish Manchego cheese is slightly acidic, strong and tasty that becomes spicy in long cured cheeses. It has a nice and unique aftertaste provided by Manchego sheep's milk.  | 1.5kg / 3kg | Past ewes           | SP004       | 20.15                   |                   |
|   | 250g        |                     | SP001       | 5.75 each               |                   |
| <b>Aged Manchego</b><br>Aged for 12-18 months   | 1.5kg / 3kg | Past ewes           | SP011       | 23.95                   |                   |
|   | 200g        |                     | SP007       | £5.75 each              |                   |
| <b>Montenebro</b><br>This is a young goat cheese, aged two months, and it has a magnificent texture – an oozy rim and a dense centre that spreads like frosting. What a treat, I love a multi-textured cheese. The flavour is bold, sweet, lemony with a faint bluesy tail from the Penicillium roqueforti  | 1.3kg       | Goats               | SP007       | 33.95                   |                   |
| <b>Pico's Blue</b><br>A smooth, creamy blue cheese made in Northern Spain with a mix of cows and goats milk and wrapped in Maple leaves   | 2.5kg       | Cows, Goats, Unpast | SP005       | 20.95                   |                   |
| <b>Truffle Sheep's Cheese</b>   | 680g        | Sheep's             | SP022       | 24.25                   |                   |
| <b>Tetilla</b><br>Creamy and soft cheese  | 500g        | Cow's               |             | 12.95 each              |                   |
| <b>La Antigua Torta Cremoso.</b><br>Spreadable sheep's milk cheese made with natural rennet from thistle, also contains egg.  |             | Sheeps Unpast, Veg  |             | 10.95 each              |                   |
|   |             |                     |             |                         |                   |
| <u>Swiss</u>  | <u>Size</u> | <u>Type</u>         | <u>Code</u> |                         | <u>Provenance</u> |
| <b>Appenzella</b><br>Appenzeller® is one of Switzerland's supreme cheese specialties. It obtains its uniquely spicy taste from the loving application of the mysterious herbal brine, the composition of which is a closely guarded secret  | 1.5kg       | Cows, Unpast        | SW003       | 30.60                   |                   |
| <b>Emmenthal Block</b><br>Emmenthal has a Savory but mild taste. It is medium hard and is generally enjoyed cold, cut into pieces or slices   | 1kg         | Cows, Unpast        | SW004       | 22.85                   |                   |
| <b>Gruyere King Cut Block</b><br>Aged for a minimum of five months with a flavour profile that develops as the cheese continues to mature under the watch of skilled affineurs, this cheese has a firm yet pliant texture and flavour notes of candied walnuts, dried fruit and spice.  | 1kg         | Cows, Unpast        | SW006       | 31.75                   |                   |
| <b>Cave Aged Gruyere</b><br>An epic Gruyère. The very best cheese is selected at three months to cure in the Kaltbach caves, where it is nurtured through a proprietary curing method for more than 300 days to develop the hallmark brown rind. Robust and deeply full flavoured with balanced undertones of fruit and nuts and occasional crystallization | 2kg         | Cows, Unpast        | SW002       | 36.50                   |                   |
| <b>Tete de Moine</b><br>Tête de Moine, literally monk's head, is a cylindrical semi-hard smear cheese that weighs around 800 grams and has a very fine dough that melts a little in the mouth. It is not cut, but shaved into thin, twirly rosette shaped slices using a special knife such as the "Girolle   | 900g        | Cows, Unpast        | SW008       | 32.75                   |                   |
| <b>Kaltbach Alpine Creamy</b><br>Semi-hard cheese made from cow's milk with added cream, matured for 4 - 5 months. Wonderful creamy smooth texture with mature, slightly sweet flavour.   | 2kg / 4kg   | Cows, Past          | SW011       | 22.15                   |                   |
|   |             |                     |             |                         |                   |
| <u>Dutch</u>  |             |                     |             |                         |                   |
| <b>Edam Round</b><br>Edam Mild has a mild and creamy texture and is a favourite in homes across the world. When the cheese matures, it acquires a stronger flavour.   | 1.9kg       | Cows                | DU002       | 9.95                    |                   |

## The Cheese Hut

| <u><b>Dutch Cont....</b></u>  | <u>Size</u> | <u>Type</u>         | <u>Code</u> | <u>Price per<br/>Kg (£)</u> | <u>Provenance</u> |
|---|-------------|---------------------|-------------|-----------------------------|-------------------|
| <b>Gouda</b><br>A traditionally produced young Gouda from the Netherlands. Made using pasteurised cow's milk, is mild and smooth in flavour with a semi-firm, creamy texture  | 4kg         | Cows, past          | DU006       | 10.75                       |                   |
| <b>Old Amsterdam</b><br>A smooth, waxy textured, slightly granular Dutch Gouda that is well matured for around 18+ months. The resulting cheese has a deep, lingering mellow flavour with hints of caramel and marmite on the palate  | 1.5kg       | Cows                | DU011       | 19.95                       |                   |
| <b>Maasdammer</b><br>It ripens faster than other Dutch cheeses, being ready in four to 12 weeks. The outside shell of the cheese has smooth, waxed yellow or naturally polished rind similar to Gouda. Inside the pate is a semi-firm, pale yellow with big eyes. It has a creamy texture and a sweet, buttery, nutty taste with a fruity background. | 2.5kg       | Cows                | DU012       | 12.15                       |                   |
| <b>Goat Gouda</b><br>Mild goat cheese made of 100% goat milk  | 4kg         | Goats, Past,<br>Veg | DU007       | 24.25                       |                   |
| <b>Gouda with Cumin</b>   | 2/4kg       | CVP                 | DU008       | 13.95                       |                   |
| <b>Prima Donna</b>  | 2kg         |                     | DU017       | 23.95                       |                   |
| <u><b>Norwegian</b></u>   |             |                     |             |                             |                   |
| <b>Gjetost</b><br>No traditional Scandinavian breakfast would be complete in Norway without this sweet semi-hard, tasting of fudge with a mild savoury flavour red cheese. The texture may be hard or soft but it always has an unmistakable sweet, almost fudgy caramel taste  | 250g        | Mixed Milk,         | NO001       | 4.95 each                   |                   |
| <b>Gjetost</b>  | 1kg         |                     | NO002       | 22.50 each                  |                   |
| <b>Gjetost Blue (EKTE)</b><br>A full fat whey cheese made from a blend of goats whey, milk and cream  | 500g        | Goats               | NO006       | 11.95 each                  |                   |
| <b>Jarlsberg</b><br>Jarlsberg is a mild, semi-soft cow's milk cheese of Norwegian origin. Beneath the yellow-wax rind of Jarlsberg is a semi-firm yellow interior that is buttery, rich in texture with a mild, nutty flavour. It is an all-purpose cheese, good for cooking as well eating as a snack  | 1.5kg       | Cows,               | NO003       | 17.95                       |                   |
| <u><b>Italian</b></u>   |             |                     |             |                             |                   |
| <b>Asiago</b><br>Asiago is an Italian cow's milk cheese that can assume different textures, according to its aging, from smooth for the fresh Asiago to a crumbly texture for the aged cheese, the flavour of which is reminiscent of Parmesan  | 2.5kg       | Cows,<br>Unpast     | IT001       | 16.95                       |                   |
| <b>Bel Paese Buttons</b>  | 25g         |                     | IT002       | 7.25 each                   |                   |
| <b>Dolcelatte</b><br>A blue veined Italian soft cheese. The cheese is made from cow's milk, and has a sweet taste. Its name translates from Italian to 'sweet milk' in English  | 1.5kg       | Cows                | IT005       | 18.95                       |                   |
| <b>Pecorino Moliterno (truffle pecorino)</b><br>This luxurious and holiday party-worthy pecorino is aged for six months before earthy black truffle is added to the mix. The result is a visually stunning cheese that manages to taste even better than she looks.   | 1.3kg       | Ewe's,<br>Unpast    | IT043       | 49.95                       |                   |
| <b>Ubrico</b> drunken cheese, soaked in red wine in large barrels.  | 1.5kg       | Cows                | IT047       | 19.95                       |                   |
| <b>Fontal</b><br>Similar in style to Fontina, Fontal is a pressed uncooked pasteurised cow's milk cheese with a brushed rind. Semi firm yet creamy in texture has a mild nutty flavour with easy smooth melting properties.   | 2.5kg       | Cows                | IT007       | 13.95                       |                   |
| <b>Fontina Farmhouse</b><br>This is a classic farmhouse-made cheese, full-flavoured, from unpasteurised milk. Its texture is semi-hard in the Gruyere-style – good for fondues and cooking.   | 2.5kg       | Cows,<br>Unpast     | IT008       | 27.95                       |                   |

## The Cheese Hut

| <b><u>Italian Cont...</u></b>  | <b><u>Size</u></b>        | <b><u>Type</u></b>      | <b><u>Code</u></b>               | <b><u>Price per<br/>Kg (£)</u></b>   | <b><u>Provenance</u></b> |
|--|---------------------------|-------------------------|----------------------------------|--------------------------------------|--------------------------|
| <b>Gorgonzola Dolce</b><br>It has a white or pale yellow, buttery and melty paste speckled with a homogeneous distribution of blue coloured veins. The rind is compact, rough, hard and grey/pinkish in colour but not edible. Flavours are not very assertive but sweet, mild with notes of sour cream and lactic tang                            | 1.5kg                     | Cows, Past              | IT009                            | 14.50                                |                          |
| <b>Mountain Gorgonzola</b><br>A classic cow's milk cheese produced in the mountains of Italy using ancient-traditional methods. This Gorgonzola has a rich, slightly salty flavour with a sharp-peppery finish, having a dense, straw coloured paste with blue-green veins   | 1.5k                      | Cows, Past              | IT010                            | 19.95                                |                          |
| <b>Mascarpone</b><br>Lovingly made in Lombardy from good quality milk this is the softest, smoothest and creamy sweet mascarpone that will guarantee a perfect tiramisu every time. It is also perfect for cakes for use in sauces and for filling pasta   | 2kg<br>500g<br>250g       |                         | IT012<br>IT013<br>IT014          | 21.95 each<br>5.35 each<br>2.75 each |                          |
| <b>Mozzarella (Galbani) Block</b><br>A fresh mozzarella log that is easy to slice and serve, making it ideal for salads, sandwiches and pizzas   | 1kg                       | Cows, Veg               | IT015                            | 11.95 each                           |                          |
| <b>Mozzarella (Latbri) Block</b>   | 1kg                       | Cows, Veg               | IT016                            | 11.95 each                           |                          |
| <b>Mozzarella Ball</b><br>Lightly salted. Delicate, white and creamy. It is best eaten as soon as you open the package to get most of its freshness. It has a semisoft, elastic texture and is drier and not as delicately flavoured as its buffalo counterpart.   | 125g                      | Cows, Veg               | IT017                            | 1.10 each                            |                          |
| <b>Mozzarella Buffalo</b><br>A fresh mozzarella made with buffalo milk, for a more distinctive and authentic flavour. Ideal as a tasty main meal, or as an ingredient in hot or cold dishes  | 150g                      | Buffalo,<br>non veg     | IT019                            | 2.95 each                            |                          |
| <b>Burrata di Puglia</b><br>Fresh Italian cheese made from mozzarella and cream, the shell is solid mozzarella while the inside contains both mozzarella and cream, giving it an unusual, soft texture   | 125g                      | Cows, past<br>& Non Veg | IT028                            | 2.95 each                            |                          |
| <b>Mozzarella Pearls (Bocconcini)</b><br>Fresh and delicately flavoured, add to pasta sauces or salads (1kg tray of 8g balls)  | 1kg                       | Cows, Veg               | IT021                            | 10.75 each                           |                          |
| <b>Mozzarella Smoked (Scarmoza)</b><br>Scamorza is an Italian, spun paste cow's milk cheese belonging to the pasta filata family. Shaped similar to a provolone in pear shape, it is available in many other forms as well. A semi-soft white cheese with a texture comparable to that of a firm, dry Mozzarella                                   | 250g                      | Cows, Veg               | IT022                            | 3.40 each                            |                          |
| <b>Grana Padano</b><br>Grana Padano is a hard, slow-ripened, semi-fat cheese from Italy, comparable to Parmigiano Reggiano or "parmesan" cheese  | 1kg                       | Cows,<br>Unpast         | IT023                            | 15.95                                |                          |
| <b>Grana Padano</b>  | 200g                      |                         | IT024                            | 4.85 each                            |                          |
| <b>Reggiano (15, 24 or 60 month matured)</b><br>Parmigiano Reggiano® is made with raw milk — using the same traditional methods that were 'round since the world was flat — and aged at least 15 months for intense, complex flavours. Nutty, sweet, grassy, creamy, fruity  | 1kg<br>2kg<br>2kg<br>200g | Cows,<br>Unpast         | IT025<br>IT045<br>IT052<br>IT026 | 24.95<br>26.95<br>44.95<br>6.25 each |                          |
| <b>Padano Shavings</b>   | 1kg                       |                         | IT027                            | 21.95 each                           |                          |
| <b>Grated Grana Padano</b><br>Supplied finely grated in 1kg bags   | 1kg                       |                         | IT030                            | 15.85 each                           |                          |
| <b>Pecorino Romano</b><br>Pecorino Romano is one of most widely used, sharper alternatives to Parmesan cheeses. Because of the hard texture and sharp & salty flavour, Pecorino Romano is an excellent grating cheese over pasta dishes, breads and baking casseroles. Although, the use of the cheese is limited because of its extreme saltiness | 1.5kg                     | Sheep's                 | IT032                            | 23.95                                |                          |
| <b>Provolone</b><br>Provolone Dolce, which is aged for 2-3 months, has a pale yellow to white colour and sweet taste   | 1kg                       | Cows                    | IT033                            | 15.95                                |                          |



## The Cheese Hut

| <u>Italian Cont...</u>   | <u>Size</u>   | <u>Type</u>     | <u>Code</u>    | <u>Price per Kg (£)</u> | <u>Provenance</u> |
|--|---------------|-----------------|----------------|-------------------------|-------------------|
| <b>Ricotta</b><br>Very versatile: you can use it to season pasta dishes, as an alternative to the main course, or in combination with other ingredients to produce deserts   | 250g<br>1.5kg | Cows            | IT034<br>IT035 | 1.55 each<br>7.50 each  |                   |
| <b>Taleggio</b><br>Taleggio is a semisoft, washed-rind, smear-ripened Italian cheese that is named after Val Taleggio. The cheese has a thin crust and a strong aroma, but its flavour is comparatively mild with an unusual fruity tang | 2kg           | Cows            | IT036          | 13.50                   |                   |
| <b>Torta Gorgonzola</b><br>Layers of Gorgonzola full fat soft blue veined cheese and Mascarpone full fat soft cheese   | 1.2kg         | Cows            | IT037          | 16.90                   |                   |
| <b><u>Greek</u></b>  |               |                 |                |                         |                   |
| <b>Feta Cubes</b><br>Cheese is cut into equally sized cubes, ready to use for Greek salads. The most practical solution for restaurants.   | 800g          | Mixed Milk, Veg | GR005          | 8.95 each               |                   |
| <b>Feta Block</b><br>Yamas! Feta is so deliciously creamy, because unlike other feta cheeses, this one is made from 100% sheep's milk. With a slightly tangy taste and crumbly texture, this feta is ideal in salads and pasta           | 900g          | Sheep's         | GR002          | 9.40 each               |                   |
| <b>Feta Portion</b>  | 200g          |                 | GR003          | 2.45 each               |                   |
| <b>Halloumi</b><br>Halloumi is especially tasty when served warm, thanks to its high melting point and firm texture, making it delicious grilled, baked, fried or barbecued!   | 250g          | Mixed Milk, Veg | GR004          | 3.25 each               |                   |
| <b>Chilli Halloumi</b>   | 225g          | "               | GR008          | 3.40 each               |                   |
| <b>Halloumi Sliced</b>   | 1kg           |                 | GR007          | 12.50 each              |                   |
| <b><u>German/Austrian</u></b>  |               |                 |                |                         |                   |
| <b>Cambazola</b><br>Cambazola is a triple cream, brie-style blue cheese, The cheese, a cross between Camembert and Gorgonzola, is creamy, moist and rich like a Camembert with the sharpness of Gorgonzola                               | 2kg           | Cows, Veg       | GE002          | 17.50                   |                   |
| <b>Cambazola Mini</b>  | 150g          |                 | GE003          | 3.05 each               |                   |
| <b>Smoked Cheese log</b><br>Processed cheese from Austria with a synthetic light smoked flavour, ideal as a breakfast cheese   | 2kg           | Cows            | GE004          | 20.00 each              |                   |
| <b>Montagnolo</b><br>Montagnolo Affine is a surface-ripened, triple cream blue veined cheese made by Käserei Champignon, Lauben / Allgäu, Germany.   | 2kg           |                 | GE008          | 18.25                   |                   |
| <b>Grand Noir</b><br>Grand Noir is extremely creamy soft cheese that melts in the mouth instantly. This amazing cheese is aged in the waxy black mantle that gives a distinctive flavour to it.  | 2kg           | Cow's Veg, Past | GE009          | 23.50                   |                   |
| <b>Champignon Brie</b><br>A double cream brie with bits of mushroom through the paste  | 2kg           | Cow's, Veg      |                | 17.75                   |                   |
| <b><u>Danish</u></b>   |               |                 |                |                         |                   |
| <b>Danish Blue Wedge</b>   | 100g          |                 | DA002          | 1.35 each               |                   |
| <b>Danish Blue Round</b><br>Danish Blue cheese has a fine, nutty, blue aroma with hints of marzipan overlaid on a sourdough flavor, creating a soft and elegant bitterness   | 3kg           | Cows, veg       | DA003          | 9.85                    |                   |
| <b>Havarti</b><br>Havarti is a mild and aromatic cheese with just a hint of tanginess. Soft and creamy, its taste develops more character as it matures.   | 2kg           | Cows, Veg       | DA010          | 15.95                   |                   |
| <b>Mozzarella Block</b><br>A processed version of the classic Italian cheese, made in Denmark  | 2.3kg         | Cows, Veg       | DA006          | 18.25 each              |                   |
| <b>Mozzarella portion</b>  | 200g          |                 | DA007          | 2.25 each               |                   |

# The Cheese Hut

| <u>Sliced Cheese</u>  | <u>Size</u> | <u>Type</u> | <u>Code</u>    | <u>Price Each</u>       | <u>Provenance</u> |
|---|-------------|-------------|----------------|-------------------------|-------------------|
| <b>Mature Cheddar Slices</b><br>All sliced <b>1kg</b> packs come with 50 slices at 20 grams each slice. | 1kg         | Cows, veg   | SL001          | 9.95 each               |                   |
| <b>Mild Cheddar Slices</b>  | 1kg         | Cows, veg   | SL005          | 9.95 each               |                   |
| <b>Emmenthal Slices</b>   | 1kg         | Cows, veg   | SL007          | 9.95 each               |                   |
| <b>Mozzarella Slices</b>  | 1kg         | Cows, veg   | SL008          | 9.95 each               |                   |
| <b>Monterey Jack Slices</b>   | 1kg         | Cows, veg   | SL009          | 9.95 each               |                   |
| <b>Applewood Slices</b><br>Perfect for burgers (17 slices per pack)                                     | 500g        | Cows, veg   | SL010          | 6.95 each               |                   |
| <b>Mexicana Slices</b><br>Perfect for burgers (17 slices per pack)                                      | 500g        | Cows, veg   | SL011          | 6.95 each               |                   |
| <b><u>Grated Cheese</u></b>   |             |             |                |                         |                   |
| <b>Mild White</b>   | 2kg         | Cows, Veg   | GT001          | 17.95 each              |                   |
| <b>Mature White</b>   | 2kg         | Cows, Veg   | GT006          | 16.95 each              |                   |
| <b>Mozzarella/Cheddar Mix (80% Mozzarella 20% Cheddar)</b>  | 2kg         | Cows, Veg   | GT007          | 16.95 each              |                   |
| <b>Mozzarella 100%</b>  | 2kg         | Cows, Veg   | GT008          | 16.95 each              |                   |
| <b>Red Cheddar</b>  | 2kg         | Cows, Veg   | GT010          | 16.95 each              |                   |
| <b>Cubed Mozz 10mm / 5mm</b>  | 2kg         | Cows, Veg   | GT013/14       | 16.95 each              |                   |
| <b><u>Soft Cheese</u></b>   |             |             |                |                         |                   |
| <b>Cottage Cheese</b>   | 2kg<br>250g | Veg         | SO005<br>SO004 | 7.95 each<br>1.85 each  |                   |
| <b>Crème Fraiche</b>  | 2kg         | Veg         | SO007          | 13.95 each              |                   |
| <b>Crème Fraiche (Normandy, France)</b>   | 20cl        |             | SO017          | 1.95 each               |                   |
| <b>Crème Fraiche (Normandy, France)</b>   | 1kg         |             | SO008          | 9.95 each               |                   |
| <b>Full Fat Soft Cheese</b>   | 2kg<br>200g | Veg         | SO009<br>SO021 | 13.95 each<br>1.95 each |                   |
| <b>Set Soured Cream</b>   | 2kg         | Veg         | SO011          | 11.00 each              |                   |
| <b>Set Soured Cream</b>   | 150ml       | Veg         | SO026          | 0.95 each               |                   |
| <b>Philadelphia</b>   | 1.6kg       | Veg         | SO016          | 19.75 each              |                   |
| <b>Philadelphia</b>   | 180g        | Veg         | SO013          | 3.75 each               |                   |
| <b>Greek Style Yoghurt</b>  | 5kg         | Veg         | SO023          | 14.45 each              |                   |
| <b>Greek Yoghurt</b>  | 1kg         |             | SO020          | 4.95 each               |                   |
| <b>Greek Yoghurt</b>  | 150ml       |             | SO027          | 1.35 each               |                   |
| <b>Cows Curd (Frozen)</b>   | 1kg         |             | SO002          | 7.50 each               |                   |
| <b><u>Pick &amp; Mix</u></b>  |             |             |                |                         |                   |
| <b>Baby Bel</b>   | 10`s        | Veg         | PM502          | 5.00 each               |                   |
| <b>Smoked Mini</b>  | 10`s        |             | PM503          | 5.00 each               |                   |
| <b>Mixed Cheddars</b>   | 40`s        |             | PM506          | 12.95 each              |                   |
| <b>Bel Paese Buttons</b>  | 25g         |             | IT002          | 6.40 each               |                   |
| <b><u>Cream</u></b>   |             |             |                |                         |                   |
| <b>Buttermilk</b>   | 1ltr        |             | CR002          | 3.30 each               |                   |
| <b>Double Cream</b> (Sussex made cream available)   | 2ltr        |             | CR007          | 13.45 each              |                   |
| <b>Whipping Cream</b>   | 2ltr        |             | CR006          | 11.50 each              | TOO               |
| <b>Clotted Cream</b>  | 1kg         |             | CR013          | 9.95 each               |                   |
| <b>Clotted Cream</b>  | 100g        |             | CR016          | 1.75 each               |                   |

The Cheese Hut

| <u>Mayonnaise</u>  | <u>Size</u>   | <u>Type</u> | <u>Code</u> | <u>Price Each</u> | <u>Provenance</u> |
|--|---------------|-------------|-------------|-------------------|-------------------|
|  |               |             |             |                   |                   |
|  |               |             |             |                   |                   |
|  |               |             |             |                   |                   |
| Kennys Real Mayo (free range eggs)   | 10ltr         |             | MA009       | 39.95 each        |                   |
| Kennys Real Mayo (free range eggs)   | 5ltr          |             | MA010       | 21.50 each        |                   |
|  |               |             |             |                   |                   |
| <u>Millers Damsel</u>  |               |             |             |                   |                   |
|  |               |             |             |                   |                   |
| Wheat wafers   | 125g          |             | WA002       | 2.50 each         |                   |
| Three Seed Wafers  | 125g          |             | WA006       | 2.50 each         |                   |
| Charcoal Wafers  | 125g          |             | WA007       | 2.50 each         |                   |
| Buttermilk Wafers  | 125g          |             | WA003       | 2.50 each         |                   |
| Three Nut Wafers   | 125g          |             | WA004       | 2.50 each         |                   |
| Three Fruit Wafers   | 125g          |             | WA002       | 2.50 each         |                   |
| Fire Crackers  | 100g          |             | WA010       | 1.95 each         |                   |
| Water crackers   | 70g           |             | WA011       | 1.95 each         |                   |
| Earth Crackers   | 100g          |             | WA012       | 1.95 each         |                   |
| Ale Wafers   | 100g          |             | WA013       | 2.50 each         |                   |
| Cranberry & Raisin Toasts  | 100g          |             | WA032       | 2.95 each         |                   |
| Plum & Date Toasts   | 100g          |             | WA032       | 2.95 each         |                   |
| Fig & Sultana Toasts   | 100g          |             | WA032       | 2.95 each         |                   |
| GLUTEN FREE Charcoal wafers  | 110g          |             | WA020       | 2.65 each         |                   |
| GLUTEN FREE Cranberry & Raisin Toasts  | 100g          |             | WA033       | 3.75 each         |                   |
|  |               |             |             |                   |                   |
| <u>Peters Yard</u>   |               |             |             |                   |                   |
|  |               |             |             |                   |                   |
| Sourdough crispbread original  | 105g          |             | WA024       | 2.50 each         |                   |
| Sourdough crispbread spelt & fig   | 100g          |             | WA025       | 2.50 each         |                   |
| Sourdough crispbread seeded wholegrain   | 105g          |             | WA026       | 2.50 each         |                   |
| Sourdough crispbread charcoal & rye  | 90g           |             | WA027       | 2.50 each         |                   |
| Sourdough crispbread selection pack<br>3 varieties including original, charcoal & spelt & poppy seed | 265g          |             | WA028       | 5.95 each         |                   |
| Sourdough crispbread original large with hole  | 350g          |             | WA029       | 5.50 each         |                   |
| Sourdough crispbread original medium size  | 200g          |             | WA030       | 3.50 each         |                   |
|  |               |             |             |                   |                   |
| <u>Stockton`s Oatcakes</u>   |               |             |             |                   |                   |
|  |               |             |             |                   |                   |
| Thick Oatcakes   | 200g          |             | WA016       | 1.25 each         |                   |
| Thin Oatcakes  | 100g          |             | WA019       | 0.75 each         |                   |
|  |               |             |             |                   |                   |
| <u>Butter</u>  |               |             |             |                   |                   |
|  |               |             |             |                   |                   |
| Goat Butter  | 250g<br>x 10  |             | BU019       | 28.50 c/s         |                   |
| Unsalted Butter  | 250g          |             | BU003       | 2.50 each         |                   |
| Slightly Salted Butter   | 250g          |             | BU004       | 2.50 each         |                   |
| Butter Portions 6.2g x 100<br>Individual foil wrapped butter portions                                | 6.2g x<br>100 |             | BU008       | 8.75 each         |                   |
| Netherend butter rolls (British)   | 250g          |             | BU028       | 3.50 each         |                   |

## The Cheese Hut

| <b><u>Butter Cont....</u></b>  | <b><u>Size</u></b> | <b><u>Type</u></b> | <b><u>Code</u></b> | <b><u>Price Each</u></b>           | <b><u>Provenance</u></b> |
|--|--------------------|--------------------|--------------------|------------------------------------|--------------------------|
| <b>Netherend butter portions 15gx100 (British)</b><br>English made table butter portion, will look good on any table with a traditional creamy butter taste. Presented in a gold foil wrap (round) | 100x<br>15g        |                    | BU027              | 33.95 box                          |                          |
| <b>Bungay butter</b><br>Bungay Raw Butter is the UK's only raw farmhouse butter produced by using a lactic culture. Roll or boxed  | 200g               |                    | BU016              | 4.95 each                          | Too order only           |
| <b>Sussex Southdown Butter Rolls Unsalted</b>  | 200g               |                    | BU012              | 2.95 each                          |                          |
| <b>Sussex Southdown Butter Rolls Salted</b>  | 200g               |                    | BU011              | 2.95 each                          |                          |
| <b>Sussex Southdown Butter Tubs Unsalted / Salted</b>  | 2kg                |                    | BU010              | 26.95 each                         |                          |
| <b>Southdown butter portions</b>   | 15g<br>x100        |                    | BU013              | 39.95 box                          |                          |
| <b>French Pastry Butter</b><br>Butter plaques  | 10x<br>1kg         |                    | BU020              | 160.00 box                         |                          |
| <b>Vegan Pastry butter</b>   | 6 x<br>2kg         |                    | BU021              | 34.95 box                          |                          |
| <b><u>Dips</u></b>   |                    |                    |                    |                                    |                          |
| <b>Houmous</b>   | 1kg                |                    | DI005              | 5.95 each                          |                          |
| <b>Retail pots houmous</b>   | 300g               |                    | JO014              | 1.75 each                          |                          |
| <b>Retail pots spicy houmous</b>   | 300g               |                    | JO015              | 1.75 each                          |                          |
| <b>Taramasalta</b>   | 1kg                |                    | DI003              | 9.95 each                          |                          |
| <b>Tzatziki</b>  | 1kg                |                    | DI004              | 10.25 each                         |                          |
| <b>Guacamole (frozen product)</b>  | 1kg                |                    | DI001              | 9.95 each                          |                          |
| <b><u>Lizzies Pies &amp; Quiches</u></b><br>Too order only<br>Refer to product and price list at back of book  |                    |                    |                    |                                    |                          |
| <b><u>Charcuterie</u></b>  | <b><u>Size</u></b> |                    | <b><u>Code</u></b> | <b><u>Price per<br/>Kg (£)</u></b> | <b><u>Provenance</u></b> |

**For Local Charcuterie / Meats see Rebel flyer towards back of price list.**

|  |       |  |       |            |       |
|--|-------|--|-------|------------|-------|
| <b>Mortadella Sliced (Corte Buona)</b>   | 100g  |  | CH070 | 1.95 each  | Italy |
| <b>Speck Sliced (Corte Buona)</b>  | 80g   |  | CH071 | 2.60 each  | Italy |
| <b>Spinata Romana sliced (Corte Buona)</b>   | 80g   |  | CH072 | 2.60 each  | Italy |
| <b>Antipasto misto (Italian tapas selection) (Corte Buona)</b>   | 70g   |  | CH073 | 2.75 each  | Italy |
| <b>Milano Salami</b>   | 2.5kg |  | CH001 | 14.50      |       |
| <b>Napoli Salami</b>   | 1.5kg |  | CH003 | 14.50      |       |
| <b>Danish Salami</b>   | 1.8kg |  | CH005 | 19.75 each |       |
| <b>Chorizo vela</b>  | 1kg   |  | CH006 | 10.75      |       |
| <b>Chorizo Sarta (horse shoe)</b>  | 200g  |  | CH007 | 2.75 each  |       |
| <b>Cooking Chorizo (Rosario)</b>   | 1kg   |  | CH008 | 12.50      |       |
| <b>Chorizo Grill (bbq range)</b><br>4 varieties available in a retail package: classic, inferno, mediteraaneo & wine | 200g  |  | CH063 | 2.15 each  |       |
| <b>Peppered Salami Block</b>   | 1.6kg |  | CH010 | 14.85      |       |
| <b>Hungarian Salami</b>  | 1kg   |  | CH004 | 22.65      |       |
| <b>Nduja</b>   | 400g  |  | CH055 | 20.95      |       |
| <b>Meats Tapa`s Selection</b>  | 150g  |  | CH014 | 4.35 each  |       |

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| <b><u>Charcuterie Cont...</u></b>   | <b><u>Size</u></b> |  | <b><u>Code</u></b> | <b><u>Price per<br/>Kg (£)</u></b> | <b><u>Provenance</u></b> |
|---|--------------------|--|--------------------|------------------------------------|--------------------------|
| Sliced Chorizo  | 250g               |  | CH017              | 3.95 each                          |                          |
| Sliced Chorizo  | 100g               |  | CH018              | 2.25 each                          |                          |
| Diced Chorizo   | 1kg                |  | CH044              | 11.15 each                         |                          |
| Sliced Lomo   | 80g                |  | CH019              | 2.65 each                          |                          |
| Sliced Milano   | 80g                |  | CH022              | 1.85 each                          |                          |
| Sliced Milano   | 500g               |  | CH020              | 9.45 each                          |                          |
| Sliced Napoli   | 80g                |  | CH023              | 1.85 each                          |                          |
| Best Parma ham  | 5.5kg              |  | CH027              | 28.95                              |                          |
| Prosciutto ham  | 5.5kg              |  | CH028              | 13.50                              |                          |
| Sliced Prosciutto   | 500g               |  | CH029              | 11.15 each                         |                          |
| Sliced Prosciutto   | 80g                |  | CH030              | 2.70 each                          |                          |
| Serrano Block   | 2kg                |  | CH026              | 29.00                              |                          |
| Sliced Serrano  | 500G               |  | CH032              | 9.95 each                          |                          |
| Sliced Serrano  | 100G               |  | CH031              | 2.70 each                          |                          |
| Chorizo Con Vino (red wine flavoured)   | 200g               |  | CH009              | 3.25 each                          |                          |
| Spanish Salchichon  | 280g               |  | CH011              | 3.25 each                          |                          |
| Guijuelo Sliced Chorizo IBERICO   | 80g                |  |                    | 3.95 each                          |                          |
| Guijuelo Sliced Salchichon IBERICO  | 80g                |  |                    | 3.95 each                          |                          |
| Guijuelo Sliced Lomo 50% IBERICO  | 80g                |  |                    | 7.95 each                          |                          |
| Montesano 50% IBERICO hand carved   | 50g                |  |                    | 9.25 each                          |                          |
| <b><u>Cooked ham</u></b>  |                    |  |                    |                                    |                          |
| Plain Ham Joint   | 2.5kg              |  | CH033              | 11.80                              |                          |
| Honey Roast Ham   | 2.5kg              |  | CH034              | 11.80                              |                          |
| Smoked Ham Joint  | 2.5kg              |  | CH035              | 11.80                              |                          |
| Sliced Gammon Ham   | 500g               |  | CH036              | 6.30 each                          |                          |
| Sliced Honey Roast Ham  | 500g               |  | CH037              | 6.30 each                          |                          |
| Ready to Cook Gammon  | 10kg               |  | CH038              | 5.35                               |                          |
| Breaded Ham on the Bone   | 6kg                |  | CH046              | 9.95                               |                          |
| <b><u>Assorted Meats</u></b>  |                    |  |                    |                                    |                          |
| Stirchley Back Bacon Smoked   | 2.27kg             |  | ME002              | 14.95 each                         |                          |
| Stirchley Back Bacon Unsmoked   | 2.27kg             |  | ME003              | 13.95 each                         |                          |
| Stirchley Smoked Streaky Bacon  | 2.27kg             |  | ME001              | 19.95 each                         |                          |
| Sliced Bresaola   | 70g                |  | ME017              | 3.75 each                          |                          |
| Doreens Black Pudding<br>A unique triangular shaped (baked not boiled) black pudding stick. | 1kg                |  | ME082              | 5.95                               |                          |
| Black Pudding Sticks  | 1kg                |  | ME008              | 5.40 each                          |                          |
| Black Pudding Ring  | 500g               |  | ME009              | 8.75                               |                          |
| Cooked Beef   | 2kg                |  | ME012              | 20.50                              |                          |
| Corned Beef Tin   | 3kg                |  | ME012              | 29.15                              |                          |
| Sliced Corned Beef  | 500g               |  | ME022              | 7.75 each                          |                          |
| Cooked Streaky Bacon  | 1kg                |  | ME023              | 28.35 each                         |                          |
| Sliced Cooked Chicken Fillets (too order only) (frozen)                                     | 2.5kg              |  | ME055              | 24.95 each                         |                          |
| Garlic Sausage  | 1kg                |  | ME025              | 10.70 each                         |                          |
| Haslet  | 1kg                |  | ME026              | 8.50                               |                          |

| <b><u>Assorted Meats Cont...</u></b>   | <b><u>Size</u></b> |  | <b><u>Code</u></b>               | <b><u>Price per Kg (£)</u></b>                   | <b><u>Provenance</u></b> |
|--|--------------------|--|----------------------------------|--|--------------------------|
| Liver Sausage  | 1kg                |  | ME030                            | 5.95 each  |                          |
| Mortadella (too order only)  | 3kg                |  | ME032                            | 6.95   |                          |
| Sliced Mortadella  | 250g               |  | ME034                            | 3.95 each  |                          |
| Pancetta Block   | 2kg                |  | ME035                            | 15.50  |                          |
| Sliced Pancetta  | 250g               |  | ME036                            | 6.95 each  |                          |
| Pastrami Block   | 1.5kg              |  | ME039                            | 14.75  |                          |
| Shaved Pastrami (New York Style)   | 500g               |  | ME042                            | 9.10 each  |                          |
| Sliced Peperoni  | 1kg                |  | CH012                            | 10.95 each                                       |                          |
| Premium Sliced Peperoni  | 1kg                |  | CH013                            | 13.95 each                                       | ITALIAN                  |
| Speck  | 1.5kg              |  | ME044                            | 14.95  | TOO                      |
| Smoked Salmon (too order only)   | 500g               |  | ME062                            | 21.50 each                                       |                          |
| Tuna in Brine  | 1.8kg              |  | ME045                            | 12.50 each                                       |                          |
| Turkey Breast Boneless Voly  | 3kg                |  | ME049                            | 14.25  |                          |
| Smoked Turkey Breast Voly  | 3kg                |  | ME051                            | 15.75  |                          |
| Sliced Turkey (too order only)   | 500g               |  | ME054                            | 8.30 each  |                          |
|  |                    |  |                                  |  |                          |
| <b><u>Sussex Cured Meats</u></b>   |                    |  |                                  |  |                          |
| Sliced Farmhouse Ham   | 200g               |  | SM001                            | 3.35 each  |                          |
| Sliced Honey Roast Ham   | 200g               |  | SM002                            | 3.35 each  |                          |
| Sliced Beef  | 200g               |  | SM003                            | 3.95 each  |                          |
| Sliced Pastrami  | 200g               |  | SM004                            | 3.95 each  |                          |
| <b><u>Chutneys/Sauces/Jellies</u></b>  | <b><u>Size</u></b> |  | <b><u>Code</u></b>               |  | <b><u>Provenance</u></b> |
| Margetts Redcurrant Jelly  | 2.5kg              |  | CT004                            | 13.75 each                                       |                          |
| Margetts Cranberry Sauce   | 2.5kg              |  | CT003                            | 13.75 each                                       |                          |
| Margetts Apple Sauce   | 2.5kg              |  | CT006                            | 11.80 each                                       |                          |
| Snowdonia Chutney<br>Available in the following varieties: Balsamic caramelised onion, Fig & Apple, Spiced Tomato & Vodka, Pear with Date & Cognac | 100g<br>x 12       |  | CT008<br>CT009<br>CT010<br>CT011 | 2.50 each<br>2.50 each<br>2.50 each<br>2.50 each |                          |
| <b><u>Pates</u></b>  | <b><u>Size</u></b> |  | <b><u>Code</u></b>               |  | <b><u>Provenance</u></b> |
| Ardennes<br>1kg loaf shaped, ideal for slicing   | 1kg                |  | PA002                            | 9.95 each  |                          |
| Brussels<br>1kg loaf shaped, ideal for slicing   | 1kg                |  | PA003                            | 9.95 each  |                          |
| Duck & Orange<br>1kg loaf shaped, ideal for slicing  | 1kg                |  | PA004                            | 9.95 each  |                          |
| Garlic<br>1kg loaf shaped, ideal for slicing   | 1kg                |  | PA005                            | 9.95 each  |                          |
| Chicken Liver<br>1kg loaf shaped, ideal for slicing  | 1kg                |  | PA001                            | 9.95 each  |                          |
| Game pate<br>1kg loaf shaped, ideal for slicing.<br>Available in Wild Boar, venison or Pheasant  | 1kg                |  | PA013<br>PA011<br>PA015          | 15.95 each<br>15.95 each<br>15.95 each           |                          |
| Le Noireau Campagne Pate in a Ceramic Bowl   | 2.2kg              |  | PA007                            | 28.45 each                                       |                          |
| Apple Shaped Ceramic Bowl<br>Pate covered with sliced apples   | 1.5kg              |  | PA008                            | 22.95 each                                       |                          |
| Individual Pate<br>Available in Brussels, Ardennes, Duck & Orange or Mushroom  | 175g               |  | PA010                            | 2.25 each  |                          |

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| <b><u>Gourmet products</u></b>         | <b><u>Size</u></b> | <b><u>Code</u></b> | <b><u>Price each</u></b> | <b><u>Provenance</u></b> |
|--|--------------------|--------------------|--------------------------|--------------------------|
| Extra Virgin Olive Oil                 | 1ltr               | GO002              | 6.95 each                |                          |
| Extra Virgin Olive Oil                 | 5ltr               | GO003              | 29.95 each               |                          |
| Pomace Olive Oil                       | 5ltr               | GO004              | 17.95 each               |                          |
| Sunflower Oil                          | 5ltr               | GO005              | 16.25 each               |                          |
| Sunblush Tomatoes ®                    | 500g               | GO010              | 6.95 each                |                          |
| Sunkissed Tomatoes                     | 1kg                | JO001              | 12.35 each               |                          |
|  | 300g               | JO011              | 2.95 each                |                          |
| Sundried Tomatoes Tub                  | 2.5kg              | JO003              | 17.85 each               |                          |
| Sundried Tomatoes Dry                  | 1kg                | GO012              | 9.35 each                |                          |
| Anchovy Fillets                        | 1kg                | GO014              | 12.25 each               |                          |
| Arborio Rice                           | 1kg                | GO017              | 3.15 each                |                          |
| Artichokes Grilled Whole               | 1.1kg              | GO019              | 18.25 each               |                          |
| Artichokes grilled Halves (Tray)       | 2kg                | GO020              | 19.95 each               |                          |
| Artichoke Hearts Tin                   | 390g               | GO021              | 2.30 each                |                          |
| Baby Figs in Syrup                     | 1.2kg              | GO091              | 18.75 each               |                          |
| Balsamic Glaze                         | 250ml              | GO024              | 4.75 each                |                          |
| Balsamic Vinegar                       | 5ltr               | GO022              | 14.15 each               |                          |
| Balsamic Vinegar                       | 500ml              | GO023              | 2.95 each                |                          |
| Borettane Onions (in Balsamic Vinegar) | 2.6kg              | GO025              | 14.15 each               |                          |
| Caperberries                           | 1kg                | GO026              | 11.80 each               |                          |
| Capers                                 | 1kg                | GO028              | 11.15 each               |                          |
| Lilliput Capers                        | 1kg                | GO029              | 16.95 each               |                          |
| Chestnuts whole                        | 200g               | GO096              | 5.95 each                |                          |
| Cooking Brandy                         | 3ltr               | GO076              | 40.75 each               |                          |
| Cooking Port                           | 3ltr               | GO081              | 17.95 each               |                          |
| Cooking Madeira                        | 3ltr               | GO075              | 18.15 each               |                          |
| Cooking Marsala                        | 3ltr               | GO077              | 18.15 each               |                          |
| Rapeseed Extra Virgin Oil              | 5ltr               | LO901              | 19.95 each               |                          |
| Cooking White Wine                     | 5ltr               | GO074              | 9.95 each                |                          |
| Cooking Red Wine                       | 5ltr               | GO073              | 9.95 each                |                          |
| Cornichons                             | 1kg                | GO037              | 8.75 each                |                          |
|  | 300g               | JO019              | 2.95 each                |                          |
| Duck Fat Tin                           | 3.6kg              | GO127              | 24.70 each               |                          |
| Garlic Cloves (peeled fresh)           | 1kg                | GO031              | 10.25 each               |                          |
| Marinated garlic Cloves                | 3kg                | GO033              | 13.75 each               |                          |
| Garlic Puree                           | 1kg                | GO032              | 5.95 each                |                          |
| Gherkins (Pickled Chip shop style)     | 2.6kg              | GO034              | 5.95 each                |                          |
| Goose fat Tin                          | 360g               | GO104              | 5.95 each                |                          |
| Honey                                  | 2kg                | GO180              | 14.15 each               |                          |
| Jalapeno Sliced Red                    | 2.7kg              | GO043              | 5.95 each                |                          |
| Jalapeno Sliced Green                  | 2.7kg              | GO043              | 5.95 each                |                          |
| Liquid Whole Egg ( 22 Eggs )           | 1kg                | GO058              | 8.95 each                |                          |
| Liquid Egg White ( 33 Whites )         | 1kg                | GO057              | 7.50 each                |                          |
| Liquid Egg Yolk ( 66 Yolks )           | 1kg                | GO056              | 13.95 each               |                          |
| Maldon sea Salt                        | 250g               | GO044              | 2.75 each                |                          |
| Maldon Sea salt                        | 1.4kg              | GO045              | 13.75 each               |                          |
| Maldon Smoked Sea Salt                 | 500g               | GO055              | 8.95 each                |                          |

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| <b><u>Gourmet products Cont....</u></b>  | <b><u>Size</u></b> |  | <b><u>Code</u></b> | <b><u>Price each</u></b> | <b><u>Provenance</u></b> |
|--|--------------------|--|--------------------|--------------------------|--------------------------|
| <b>Mushrooms (Mixed Dried Oyster, Porcini &amp; Shitake)</b>   | 400g               |  | GO047              | 17.15 each               |                          |
| <b>Mustard Wholegrain</b>  | 5kg                |  | GO049              | 10.85 each               |                          |
| <b>Mustard Dijon</b>   | 5kg                |  | GO048              | 10.85 each               |                          |
| <b>Pickled onions</b>  | 2.7kg              |  | GO039              | 7.75 each                |                          |
| <b>Paprika Smoked</b>  | 75g                |  | GO050              | 3.95 each                |                          |
| <b>Paprika Sweet</b>   | 75g                |  | GO050              | 3.95 each                |                          |
| <b>Pesto green</b>   | 900g<br>300g       |  | JO004<br>JO008     | 10.95 each<br>2.95 each  |                          |
| <b>Pesto red</b>   | 900g<br>300g       |  | JO002<br>JO009     | 10.95 each<br>2.95 each  |                          |
| <b>Pinenuts</b>  | 1kg                |  | GO051              | 45.00 each               |                          |
| <b>Pistachio Nuts</b>  | 1kg                |  | GO052              | 21.45 each               |                          |
| <b>Pistachio Nuts (No Shells)</b>  | 1kg                |  | GO053              | 35.75 each               |                          |
| <b>Walnut Halves</b>   | 1kg                |  | GO138              | 17.15 each               |                          |
| <b>Quails Eggs</b>   | 12`s               |  | GO059              | 1.95 each                |                          |
| <b>Fruit Purees</b><br>Most if not all flavours available on request, please ask?<br>Prices vary depending on flavour  | 1kg                |  |                    | From<br>9.95 each        |                          |
| <b>Quince Paste</b>  | 800g               |  | GO061              | 11.95 each               |                          |
| <b>Quince Paste</b>  | 200g               |  | GO062              | 2.45 each                |                          |
| <b>Roasted Red Peppers Tin</b>   | 2kg                |  | GO063              | 6.95 each                |                          |
| <b>Saffron</b>   | 1g                 |  | GO189              | 5.75 each                |                          |
| <b>Vanilla Bean Paste</b><br>More cost effective way to use vanilla pods, one teaspoon is equivalent to 1 Vanilla pod. | 120g               |  | GO185              | 29.95 each               |                          |
| <b>Vanilla Pods</b>  | 100g               |  | GO070              | 65.00 each               |                          |
| <b>Vine Leaves</b>   | 400g               |  | GO071              | 3.95 each                |                          |
| <b>Vine Leaves</b>   | 2kg                |  | GO072              | 6.95 each                |                          |
| <b>Malt Vinegar</b>  | 5ltr               |  | GO068              | 3.75 each                |                          |
| <b>White Wine Vinegar</b>  | 5ltr               |  | GO082              | 3.95 each                |                          |
| <b>Red Wine Vinegar</b>  | 5ltr               |  | GO083              | 3.95 each                |                          |
| <b>Truffle Olive Oil (infused)</b>   | 250ml              |  | GO069              | 11.00 each               |                          |
| <b>Roquito Drop Peppers</b>  | 2kg                |  | GO142              | 29.15 each               |                          |
| <b>Roquito Drop Peppers</b>  | 793g               |  | GO177              | 9.95 each                |                          |
| <b>Balsamic Pearls</b><br>Little pearls of balsamic vinegar that pop in the mouth, perfect for salads.                 | 55g                |  | GO131              | 5.90 each                |                          |
| <b>White truffle &amp; Porcini Cream</b>   | 50g                |  | GO132              | 8.75 each                |                          |
| <b>Black Truffle &amp; Mushroom Salsa</b>  | 80g                |  | GO133              | 5.75 each                |                          |
| <b>Truffle Honey</b>   | 170g               |  | GO086              | 8.95 each                |                          |
| <b>Truffle Maple Syrup</b>   | 100ml              |  | GO085              | 12.50 each               |                          |
| <b>Pork Scratchings</b><br>Pub favourite in a big 5kg bag  | 5kg                |  | ME064              | 49.95 each               |                          |
| <b><u>Gourmet Chocolate</u></b>  |                    |  |                    |                          |                          |
| <b>Callebaut Chocolate Dark 70%</b>  | 2.5kg              |  | SA001              | 26.95 each               |                          |
| <b>Callebaut Chocolate Dark 53%</b>  | 2.5kg              |  | SA002              | 24.95 each               |                          |
| <b>Callebaut Chocolate Milk</b>  | 2.5kg              |  | SA003              | 29.95 each               |                          |
| <b>Callebaut Chocolate White</b>   | 2.5kg              |  | SA004              | 29.95 each               |                          |
| <b>Callebaut Chocolate Ruby</b>  | 2.5kg              |  | SA005              | 39.95 each               |                          |



| <b><u>Gourmet Chocolate Cont....</u></b>  | <b><u>Size</u></b> |  | <b><u>Code</u></b> | <b><u>Price Each</u></b> | <b><u>Provenance</u></b> |
|---|--------------------|--|--------------------|--------------------------|--------------------------|
| <b>Callebaut Chocolate Gold</b>   | 2.5kg              |  | SA006              | 32.95 each               |                          |
| <b>Stewart Arnold Chocolate Dark 70%</b>  | 5kg                |  | SA007              | 39.95 each               |                          |
| <b>Stewart Arnold Chocolate Dark 55%</b>  | 5kg                |  | SA008              | 38.95 each               |                          |
| <b>Stewart Arnold Chocolate Milk</b>  | 5kg                |  | SA009              | 41.95 each               |                          |
| <b>Stewart Arnold Chocolate White</b>   | 5kg                |  | SA010              | 41.95 each               |                          |
| <b>Stewart Arnold Chocolate Dark 55%</b>  | 20kg               |  | SA011              | 135.95 each              |                          |
| <b>Stewart Arnold Chocolate White</b>   | 20KG               |  | SA012              | 149.95 each              |                          |
| <b><u>Stuffed Vegetables</u></b>  |                    |  |                    |                          |                          |
| <b>African Sweet Pepperdews stuffed with Feta</b>   | 2kg                |  | VE008              | 22.95 each               |                          |
| <b>Red Bell (Hot) Peppers stuffed with Feta</b>   | 2kg                |  | VE002              | 19.25 each               |                          |
| <b><u>Olives</u></b>  |                    |  |                    |                          |                          |
| <b>Black Pitted Olives Tin</b><br>Offers available on 6 or more, ask your sales rep for details   | 2kg                |  | OL003              | 8.95 each                |                          |
| <b>Green Pitted Olives Tin</b><br>Offers available on 6 or more, ask your sales rep for details   | 2kg                |  | OL004              | 8.95 each                |                          |
| <b>Kalamata Stone in Tubs</b>   | 2kg                |  | OL006              | 15.95 each               |                          |
| <b>Kalamata Pitted Tubs</b>   | 2kg                |  | OL008              | 15.95 each               |                          |
| <b>Queen Green Olives Tin</b>   | 2kg                |  | OL011              | 22.95 each               |                          |
| <b>Queen Green Pitted Olives Tin</b>  | 2kg                |  | OL015              | 22.95 each               |                          |
| <b>Queen Black Olives Tin</b>   | 2kg                |  | OL010              | 20.95 each               |                          |
| <b>Queen Black Pitted Olives Tin</b>  | 2kg                |  | OL014              | 20.95 each               |                          |
| <b>Sliced Black Olives</b>  | 2kg                |  | OL001              | 7.95 each                |                          |
| <b>Nocellara Del Belice (stone in)</b><br>From Castelvetroano the best Sicilian Green Nocellara del Belice Olives. These large, green olives have a mild, buttery flavour that makes them popular table olives, though they are also used to produce olive oil. The olive are extremely crunchy, with the original deep bright green colour | 3kg                |  | OL013              | 27.70 each               |                          |
| <b>Herbs de Provençal</b><br>Dry cured black olives in herbs  | 3kg                |  | OL016              | 22.95 each               |                          |
| <b>Chilli Olives</b><br>Mixed Queen Olives in Oil Marinade & Whole Chilli's   | 2.5kg<br>300g      |  | JO007<br>JO012     | 19.95 each<br>2.95 each  |                          |
| <b>Sundried Olives</b><br>Mixed Queen Olives in Oil Marinade with Sundried Toms and Rosemary  | 2.5kg<br>300g      |  | JO006<br>JO013     | 19.95 each<br>2.95 each  |                          |
| <b><u>Sapori D`italia Olives</u></b>  | <b><u>Size</u></b> |  | <b><u>Code</u></b> |                          | <b><u>Provenance</u></b> |
| <b>Boscaiola</b><br>Marinated large green pitted olives   | 3kg                |  | OL100              | 25.75 each               |                          |
| <b>Kalamata</b><br>Marinated black pitted olives  | 3kg                |  | OL101              | 28.65 each               |                          |
| <b>Mistoliva</b><br>Marinated Mixed black and green pitted olives, perfect all rounder  | 3kg                |  | OL102              | 24.95 each               |                          |
| <b>Aglioliva</b><br>Large green pitted olives stuffed with Garlic   | 3kg                |  | OL105              | 32.25 each               |                          |
| <b><u>Taste of Sicily Retail Range</u></b>  |                    |  |                    |                          |                          |
| <b>Garlic &amp; Herb mixed pitted olives</b>  | 180G               |  | TA001              | 2.75 each                |                          |
| <b>Garlic &amp; Rosemary mixed pitted olives</b>  | 180G               |  | TA002              | 2.75 each                |                          |
| <b>Chilli &amp; Garlic Green pitted olives</b>  | 180G               |  | TA003              | 2.75 each                |                          |

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| <b><u>Taste of Sicily Retail Range Cont....</u></b>   | <b><u>Size</u></b> |  | <b><u>Code</u></b> | <b><u>Price Each</u></b> | <b><u>Provenance</u></b> |
|---|--------------------|--|--------------------|--------------------------|--------------------------|
| Lemon, Garlic & Parsley Green pitted olives   | 180G               |  | TA004              | 2.75 each                |                          |
| Nocellara Del Belice Olives   | 180G               |  | TA005              | 2.75 each                |                          |
| Kalamata pitted olives with Artichokes & Peppers  | 180G               |  | TA006              | 2.75 each                |                          |
| Chargrilled Artichokes  | 180G               |  | TA007              | 2.75 each                |                          |
| Artichokes Hearts   | 180g               |  | TA008              | 2.75 each                |                          |
| Sundried Tomato with Basil & Veg  | 180g               |  | TA009              | 2.75 each                |                          |
| Mini gherkins with herbs  | 180g               |  | TA010              | 2.75 each                |                          |
| Sweet Garlic with Peppers & Herbs   | 170g               |  | TA011              | 2.75 each                |                          |
| Basil pesto "Nut free Vegetarian"   | 160g               |  | TA012              | 2.85 each                |                          |
| Red pesto "Nut free Vegetarian"   | 160g               |  | TA013              | 2.85 each                |                          |
| Extra Virgin Olive oil  | 250ml              |  | TA016              | 5.75 each                |                          |
| Basil Extra Virgin Olive oil  | 250ml              |  | TA017              | 5.75 each                |                          |
| Lemon Extra Virgin Olive oil  | 250ml              |  | TA018              | 5.75 each                |                          |
| Garlic Extra Virgin Olive oil   | 250ml              |  | TA019              | 5.75 each                |                          |
| Chilli Extra Virgin Olive oil   | 250ml              |  | TA020              | 5.75 each                |                          |
| Seafood Salad   | 245g               |  | TA021              | 4.95 each                |                          |
| Anchovy fillets   | 245g               |  | TA022              | 4.95 each                |                          |
| Chopped Octopus   | 245g               |  | TA023              | 6.25 each                |                          |
| Stuffed squid   | 245g               |  | TA024              | 6.25 each                |                          |
| Nduja paste in a jar  | 190g               |  | TA028              | 5.95 each                |                          |
| <b><u>Miscellaneous product</u></b>   |                    |  |                    |                          |                          |
| Handee Cheese Cutter<br>A must for any deli   |                    |  |                    | Too order only           |                          |
| Cheese Wires<br>60 or 90cm  |                    |  |                    | Too order only           |                          |
| Girolle Cutter<br>Used most commonly with Tete d Moine                                      |                    |  |                    | Too order only           |                          |
| <b><u>Dairy Free Alternative range</u></b><br>Vegan range now available from the Cheese Man | <b><u>Size</u></b> |  | <b><u>Code</u></b> | <b><u>Price Each</u></b> | <b><u>Provenance</u></b> |
| Dairy Free Cheddar style block (Violife)  | 2.5kg              |  | DF001              | 10.75 each               |                          |
| Creamy Sheese Cheddar style spread  | 255g               |  | DF002              | 2.45 each                |                          |
| Mozzarella style sliced Sheese (10 slices)  | 200g               |  | DF004              | 2.45 each                |                          |
| Mature Cheddar style sliced Sheese (10 slices)  | 200g               |  | DF005              | 2.45 each                |                          |
| Blue style wedge Sheese   | 200g               |  | DF006              | 2.45 each                |                          |
| Mature Cheddar style block Sheese   | 200g               |  | DF007              | 2.45 each                |                          |
| Greek style block Sheese  | 200g               |  | DF008              | 2.45 each                |                          |
| Grated mature style Sheese  | 200g               |  | DF009              | 2.15 each                |                          |
| Grated mozzarella style Sheese  | 200g               |  | DF010              | 2.15 each                |                          |
| Grated Italian style Sheese   | 60g                |  | DF012              | 2.15 each                |                          |
| Grated Mozzarella style Sheese catering bag   | 2kg                |  | DF013              | 18.75 each               |                          |
| Vegan Applewood Block   | 200g               |  | DF017              | 2.75 each                |                          |
| Vegan Applewood Sliced  | 200g               |  | DF018              | 2.95 each                |                          |
| Vegan Applewood Grated  | 200g               |  | DF022              | 2.95 each                |                          |
| Vegan Mexicana Sliced   | 200g               |  | DF024              | 2.95 each                |                          |
| Violife Prosociano (parmesan style)   | 150g               |  | DF021              | 4.65 each                |                          |
| Vegan Halloumi Sheese   | 200g               |  | DF026              | 2.45 each                |                          |
| Vegan Red Leicester block   | 200g               |  | DF025              | 2.45 each                |                          |

**All products are subject to availability, and some weights may differ to ones listed.**

**We can also arrange bespoke Cheese Towers for special occasions, please ask for more details.**



**Please contact us for more details**

**Tel 01273 789107**

**Email [enquiries@thecheesehut.co.uk](mailto:enquiries@thecheesehut.co.uk)**

**Or visit us at**

**1 Basin Road South**

**Portslade**

**East Sussex**

**BN41 1WF**

**We are normally open Tuesday to Saturday**

**10am to 4pm**