

British Cheeseboard

Cashel Blue

- Made by hand on the same 200 acre farm in Co. Tipperary that the Grub Family started production on 40 years ago. Cashel Blue has a rich buttery paste with spikes of green and blue.
- Pasteurised, vegetarian rennet

Golden Cenarth

- Washed in cider, this semi soft washed rind cheese has a mild flavour when young which develops as it matures.
- Pasteurised, vegetarian rennet



Rachel Goat

- Firm, well rounded slightly nutty hard goats cheese from Somerset. Named after the cheesemakers ex-girlfriend.
- Unpasteurised, vegetarian rennet

Westcombe Cheddar

- A classic farmhouse cheddar with a firm, smooth texture with light and herbal flavours. Matured for 12 months. One of only three producers of PDO artisan cheddar.
- Unpasteurised, traditional rennet

Cornish Brie

- Made with the richest Cornish cows milk and matured for 4 to 6 weeks. A fantastic British Brie full of mushroomy aromas.
- Pasteurised, vegetarian rennet

5 x 20g Individual Portions

Hand cut British cheeses specially selected by our cheese mongers

