



British Spring cheeseboard

Fromage
to Age
Artisan cheese

from Aubrey Allen

Perl Wen

- This soft centre bloomy rind cheese has a buttery paste with hints of mushroom
- Pasteurised, vegetarian rennet

Crozier Blue

- Semi soft sheep milk blue cheese from the Grubb family in Ireland. Reminiscent of Roquefort, it is creamy, salty and intense with spicy notes.
- Pasteurised, vegetarian rennet



Shilling

- The newest cheese from Whitelake, inspired on the French Crottin. A firm, dense goats cheese with a citrus finish
- Unpasteurised, vegetarian rennet

Yoredale

- Traditional cloth bound Wensleydale. Fresh, sharp and creamy with umami flavours coming through
- Unpasteurised, traditional rennet

St Giles

- A firm cows milk cheese with a delightful buttery texture
- Pasteurised, traditional rennet

20 gram
individual
portions



aubreyallenbutchers aubreyallen.co.uk

5
Individual
British
cheeses