



The best of Aubrey's Seasonal Best

Spring 2025

Fromage
to Age

Artisan cheese

from Aubrey Allen



Pevensey Blue

Made with organic milk from herds that graze the Pevensey Levels - a national nature reserve in Sussex. With a slight saltiness and a creamy, buttery taste, the blue veins bring a mild sharpness and earthiness to this blue cheese. When aged it takes on a rich, tangy flavour.



Corra Linn

Made in Lanarkshire from late summer milk, Corra Linn is matured for six months to give this hard ewes milk cheese brothy and lightly floral notes.



Windrush

Garlic & Herb

A very fresh creamy goat's milk cheese enriched with garlic and herbs to give an additional lift to make Windrush a well-balanced mousse like cheese with citrusy undertones.



Rosso Di Langa

Rosso di Langa is a semi-soft cheese known for its smooth texture and mild, slightly tangy flavour. Made from a blend of cows and sheep's milk it has sweet yet savoury notes.



OG Goat Gouda

This Goats Gouda is matured for 18 months to give it a subtle sweetness and a creamy finish. The longer it ages, the more complex and nutty the flavour becomes.



Maccagno

Maccagno, from the Piemonte region in Italy, is made from pasteurised cows' milk and has a mild, delicate slightly nutty flavour, with a smooth, creamy finish.

Our cheesemakers ultimate favourite cheeses for *Spring*



Merry Wyfe

Merry Wyfe has a soft, slightly creamy, smooth paste and a strong, earthy aroma due to the washing process, which gives the cheese a bit of a punch in flavour while still maintaining a creamy texture.



Elrick Log

Ash coated Elrick Log, has a tangy and slightly earthy flavour, but it remains creamy and soft, with a smooth, spreadable texture. A delightful goats cheese.



Crozier Blue

Crozier Blue has a mild yet distinctive blue tang. It has a rich, buttery, and slightly earthy taste, with a touch of sweetness from the sheep's milk.



Montgomery 18 month

This cheddar is known for its rich, full-bodied flavour, which intensifies as it ages. The 18-month maturation period allows the cheese to develop a strong, tangy taste with a crumbly yet creamy texture.



Lou Perac

A very mild soft cheese from southern France made from pasteurised ewes milk giving a sweet delicate flavour.



Chevre Bouche Aux Fleurs

A young, soft goats cheese, slightly tangy and fresh, with a creamy interior. The edible flowers that coat the cheese adds a delicate herbaceous note.