

British Cheeseboard

Oglesfield

- A great British Raclette style cheese made using the rich milk from the Montgomery's herd of Jersey cows. Washed in a special brine that gives it a slightly pungent rind which softens the cheese and gives it a depth of flavour
- Pasteurised, traditional rennet

Cashel Blue

- The first blue cheese ever made in Ireland. Very rich, creamy blue cheese, made with milk from cows grazing in rich pastures, salty like all blue cheese, hence long lasting flavours
- Pasteurised, vegetarian rennet

Appleby Double Gloucester

- Sarah and Paul Appleby's take on the traditional territorial cheese, produced on the family farm in Cheshire. Nutty, rich and buttery in flavour with a satisfying bite. Each individual cheese takes a whole day to make and around 16 weeks to mature

- Unpasteurised, traditional rennet



Cotswold Brie

- A rich creamy, clean and fresh tasting Brie that continues to develop flavour without becoming pungent. Produced using organic milk from the Weavers farm in Gloucestershire.
- Pasteurised, vegetarian rennet

Rosary Goat

- Fresh goat cheese from the new Forest, with zesty and lemony flavours, and a moussy texture. Rosary dairy started in the late 80s, and has reached a very high level of consistency in their cheese making
- Pasteurised, vegetarian rennet



5 x 20g Individual Portions

Hand cut British cheeses specially selected by our cheese mongers