

Winter 2026

Seasonal Spotlight

Fromage
to Age

Artisan cheese

from Aubrey Allen

Dozmary

A rich and buttery soft cheese from Cornwall, Dozmary offers a luxuriously oozy texture and bold, full-flavoured character.

the cheese

A bold soft cheese inspired by the wild beauty and legend of Bodmin Moor.

Named after the mystical Dozmary Pool said to be the resting place of King Arthur's Excalibur, it carries the same sense of drama and heritage..



Cow's milk

Vegetarian Rennet

Pasteurised



the cheesemakers

Phillip and Carol Stansfield starting thinking about making cheese and noticed that there was no blue cheese being made in Cornwall. Phillip enrolled on a cheesemaking course at Cheshire College of Agriculture, turned a former bottling plant at the end of the milking parlour into a cheese production facility, and Cornish Blue was born. Cornish Brie and Cornish Camembert came to The Cornish Cheese Co. and the rest is history.

tasting notes

Dozmary has been developed as a richer, more flavourful evolution of our Cornish Camembert, Dozmary is oozy, buttery, and bursting with character. It is perfect for baking and retains its structure while giving a great melt.

