

Spring 2026

Cheeseboard

Colston Bassett

Salty, creamy, with an intense depth of flavour. Made by Colston Bassett Dairy and traditionally hand ladled made only using milks from local farms.

Pasteurised
Vegetarian Rennet

Lyburn Gold

A continental style washed curd cheese, with a creamy smooth texture. Typically a hard cheese but with some give. Mild, mellow and slightly sweet.

Pasteurised
Vegetarian Rennet

Perl Wen

A unique blend between a Brie and a Caerphilly using their farmhouse Caerphilly recipe as a starting point which give the cheese its soft centre. Mild and creamy with a citrus finish.

Pasteurised
Vegetarian Rennet

Sister Sarah

A semi soft goats cheese from Sussex dairy - High Weald. With a moreish caramel flavour, and less of the goatiness that you'd expect to find with a goats cheese.

Pasteurised
Vegetarian Rennet

Egglestone

Bright, rich and earthy soft cow's milk cheese. Showing rich fruit flavours and a supple cream beneath the golden rind.

Unpasteurised
Vegetarian Rennet



Pre-portioned and specially selected to showcase the best of the Spring season. Our hand-cut cheeseboard saves you time while delivering an excellent variety for your guests.