



Fromage
to Age
Artisan cheese

Summer 2026 Cheeseboard

Young Caerphilly

This version of Caerphilly Gorwydd is only matured for two weeks. At this age it really emphasises the quality of the summer milk and leans heavily on the bright, slightly acidic notes that you expect from a Caerphilly but without the earthiness that would come from the breakdown around the rind when fully matured

Pasteurised
Traditional Rennet

Gubbeen

An Irish farmhouse cheese made with milk from the farm's own herd. Distinctive orange rind and a wonderfully pungent aroma

Pasteurised
Animal Rennet



Rosary Ash

Fresh goats cheese from the New Forest, with zesty and lemony flavours, and a moussy texture. Rolled in ash from Rosary Dairy

Pasteurised
Vegetarian Rennet

Ruby Red

A brie style cheese from Trefaldwyn Dairy. A little firmer when it's young, and as it matures, it gets rich and oozy.

Pasteurised
Vegetarian Rennet

Cotswold Blue Brie

Soft white brie style cheese with a Roquefort blue mould running through the centre. Creamy with a fresh clean taste that develops as the cheese ages.

Pasteurised
Vegetarian Rennet

Pre-portioned and specially selected to showcase the best of the summer season.

Our hand-cut cheeseboard saves you time while delivering an excellent variety for your guests.

