

Seasonal Best

Fromage
to Age
Artisan cheese

Baby Katherine



Goats milk
Vegetarian Rennet
Unpasteurised



Delightful, firm and complex small washed goats cheese

about the cheese

Firm in texture with a complex and savoury flavour. Matured for 2 months and regularly washed in local Somerset Cider Brandy to develop it's flavour further than it's cheese cousin Rachel. Named after one of the cheesemakers girlfriend.

about the cheesemakers

White Lake Cheese was founded in 2004 by Roger, a third-generation farmer, on his family farm in Somerset, a farm with cheesemaking roots dating back to the 1930s.

Inspired by tradition but driven by innovation, Roger and his talented team have transformed the farm into one of the UK's leading artisan cheese producers.



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Cows & Ewes milk
Traditional Rennet
Pasteurised



Rosso Di Langa

Sweet and creamy, with delicate hints of cooked milk and fresh grass

about the cheese

Small, square washed rind cheese from Cuneo, Piedmont, made with cows and sheeps milk.

about the cheesemakers

Caseificio dell'Alta Langa is a fifth generation family-run dairy in the hills of Piedmont's Langhe region, an area known for its clean air, rich biodiversity, and deep dairy traditions. The Merlo family, founded the current dairy in 1991 after years of experience in the industry. Today, they continue to make cheese using fresh, whole milk from selected local farms. Their commitment to quality, tradition, and a healthy environment has made their cheeses highly sought after in Italy and across international markets



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Tomme De Brebis

A traditional, semi-firm to hard, cheese with caramel and nutty notes

about the cheese

A harmonious blend of creaminess and earthiness, Tomme De Brebis delights the senses with its unique characteristics. Its semi-firm texture offers a pleasant density, while its natural rind adds a rustic charm. It's texture is melting and supple. It's caramel aromas recall the richness of the terroir.

about the cheesemakers

In the South of France, a village in Aveyron matures Roquefort AOP in the caves and cellars which the village is built around. In 2001, Papillon started to create other sheep's milk cheeses and in 2017 Tomme de Brebis was created. The Aveyron sheep's milk is aged for a minimum of 9 months, creating a texture that is melting and supple.



Sheeps milk
Traditional Rennet
Pasteurised



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Garlic Yarg

A traditional cheese wrapped in edible wild garlic leaves. Crumbly and creamy under the rind

about the cheese

The cheese is wrapped with edible wild garlic leaves plucked from the dairies woodland. The leaves lock in moisture to provide a firm and crumbly texture as well as imparting a gentle garlicky flavour of yoghurt and mushrooms.

about the cheesemakers

The origin of Cornish Yarg began with Alan Gray in 1984, who found a 16th century cheesemaking recipe in his attic. After a few trials, a new cheese emerged – Yarg. Inspiration for the name came from spelling ‘Gray’ backwards. Fast forward 40 years, Lynher Dairy is the only maker of Cornish Yarg and its iconic nettle covering



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Beenleigh Blue

A delicate, blue sheep's milk cheese from Devon

about the cheese

Beenleigh Blue has a delicate sweetness with a minerally, floral flavour. It has the richness and sweetness of sheep's milk but is flinty, minerally and light, being aged for four months. Originally based on a Roquefort recipe, Beenleigh turned out sweeter and milder than expected.

about the cheesemakers

Ben and Laura Harris bought Ticklemore Cheese in October 2023, after 20 years of Ben working extensively in cheese making and cheffing. Ben was brought up on a dairy farm, and from school he went to catering college. After 5 years in the kitchen, Ben returned to a dairy working in all areas until he became main cheesemaker. They produce 3 artisan blue cheeses, which have all won awards at World Cheese Awards 2023-2024.



Sheeps milk
Vegetarian Rennet
Pasteurised



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Windrush

Goats milk
Vegetarian Rennet
Pasteurised



A soft, fresh, hand ladled young goat cheese, with delicate, mild, fresh citrus flavours

about the cheese

Crafted gently to preserve the natural sweetness of the milk. Clean, mild taste and velvety texture, its a true reflection of the care and quality of the milk. Delicious on crusty bread, crumbled over salads or roasted veggies, or stirred through warm dishes.

about the cheesemakers

Dan spent 10 years as farm manager at Marsh Court running a pedigree Hereford suckler herd before taking up the farm tenancy and starting up the dairy goat herd. Diversifying into making goats cheese in April 2024 when they bought the already well established Windrush Valley goat dairy business. Fast forward to today, they take pride in creating hand-crafted goat's cheese and yoghurt from the milk produced by their girls. Each cheese is made with love and care, right on their farm – meaning zero food miles.