

1 Shropshire
Blue

Handmade and matured for around 10 weeks to produce a soft textured creamy cheese with a mild blue, tangy flavour. Creamy, sweet and mild, with age, the flavour deepens and becomes more complex without compromising on creaminess. Made using Derbyshire pasteurised milk.

2 Smoked
Blue Stilton

Lightly smoked over oak barrel chippings. Creamy and not as sharp as traditional blue cheese, due to it being made with milk from the Derbyshire dales.

3 Black
Wax Cobble

*This vintage Isle of Man Cheddar has been chopped and re-pressed in black wax to produce a full flavoured vintage Cheddar with a slight crunch due to the salt which has re-formed in it. *Team favourite.*

4 Pink Cheshire
Farmhouse

Shropshire's well-balanced raw milk cheese boasts rich mineral flavours upfront, a juicy acidity and a succulent yet crumbly texture.

5 Ribblesdale

This goats cheese is matured for an additional 4-6 months, making it an extremely aged, hard version. Ribblesdale has hints of caramel and bonfire toffee. From the market town of Hawes, in the Yorkshire dales.

6 Cricket
St Thomas Brie

This Somerset cheese is an award-winning British brie. Ripened using traditional methods, it portrays a creamy taste and richer consistency.

