

1 Lincolnshire Poacher

A rich, savoury, and brothy flavour with a complex mix of nutty, fruity sweetness, often described as similar to a cross between a West Country cheddar and a continental Alpine cheese, with a long lingering finish due to its extended aging process. A smooth texture and a meaty, umami-like quality upfront gives way to a slightly sweet aftertaste.

2 Rosary Goats Cheese with Ash

Dusted with a pretty sprinkling of edible charcoal, this full fat cheese has a clean fresh flavour and no goaty aftertaste. *Awarded Silver at the British Cheese Awards 2018.

3 Baron Bigod Brie

Beneath the nutty, mushroomy rind, a smooth, silky golden breakdown oozes out over a delicate, fresh and citrusy centre. Long-lasting flavours of warm earth, farmyard and mushrooms, with occasional notes of citrus and truffle. As it matures, its edible wrap imparts a delicate, mushroomy taste and bloomy white appearance.

4 Wakebridge White

A clothbound, pressed sheep's milk cheese that is close textured, creamy and savoury with a hint of sweetness. Wakebridge White is matured on wood in 5.5kg rounds. This young cheese, is only matured for two weeks, making it fresh and high in lactose - producing a lovely mild, creamy, crumbly, and slightly salty cheese.

5 Derwent White

A cloth-bound Derbyshire cow's milk cheese made with local Peak District milk. Creamy, smooth with a savoury richness. Also matured on wood in 5.5kg rounds. *International Cheese and Dairy Awards Gold 2024.

6 Derwent Blue

Made with quality cow's milk from a local Peak District Farm, Derwent Blue has a savoury, rich taste.

Cheeses 4,5 & 6 are from a local creamery based in Wakebridge, less than 10 miles from Stones.

