

# The Cheese Hut

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## Price List

August 2025

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The Cheese Hut

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**THE CHEESE HUT**

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The Cheese Hut

<u>Local</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<b>Mayfield Swiss</b> This firm, golden cheese has oval shaped holes throughout and has a soft, sweet, fruity flavour. A wonderful cheese for melting.	1 / 2kg	Cows, Past, Veg	LO106	35.75	Alsop & Walker, East Sussex
<b>Mayfield Swiss Pre-Pack</b>	200g	“	LO113	44.50	
<b>Cheesemakers Special</b> A 14 month matured version of Mayfield made with different starter cultures to give this cheese a point of difference. A cross between Mayfield & French Comte with calcium crystals running through the cheese.	1/ 2kg 200g	“	LO123	48.75 55.95	
<b>Oak Smoked Mayfield</b> Oak Smoked Mayfield is cold smoked over oak for 2 days and then returned to the maturing room for a further month to develop a light smoked flavour.	1 / 2kg	Cow`s past, Veg	LO115	41.50	Alsop & Walker
<b>Oak Smoked Mayfield Pre-Pack</b>	200g		LO116	49.95	
<b>Sussex Blue</b> A sharp, aggressive and creamy cheese with small blue veins. Once heated the full aroma can be appreciated. It can be sliced, grated or melted.	1.3 / 2.5kg	Cows, Past, Veg	LO101	35.75	Alsop & Walker, East Sussex
<b>Sussex Blue Pre-Pack</b>	200g		LO102	44.50	
<b>Sussex Brie</b> This cheese is a combination of lactic and stabilised Brie. A sweet, supple and full flavoured cheese. If matured for 60 days, upon cutting, the inside cheese will be soft and bulging.	900g	Cows, Past, Veg	LO104	35.75	Alsop & Walker, East Sussex
<b>Sussex Camembert</b> A traditional Camembert made locally in Sussex. Starts off with the acid core and will mature in 2/3 weeks.	900g	Cows, Past, Veg	LO103	35.75	Alsop & Walker, East Sussex
<b>Sussex Brie Pre-Pack</b>	130g		LO109	44.50	
<b>Sussex Camembert Pre-Pack</b>	130g		LO110	44.50	
<b>The Idle Hour</b> Natural rind cheese with light yellow colour. Has a short, crumbly texture. Lemon piquant taste. An old traditional cheese recipe now brought back with a slight twist.	1.3 / 2.5kg	Cows, Past, Veg	LO108	35.75	Alsop & Walker, East Sussex
<b>The Idle Hour Pre-Pack</b>	200g		LO114	44.50	
<b>Sussex Farmhouse</b> A very rare Dutch type cheese, only made by a few cheese makers in Holland and now in the UK. A semi hard cheese with a nutty flavour.	1 / 2kg	Cows, Past, Veg	LO111	N/A	Alsop & Walker, East Sussex
<b>Sussex Farmhouse wedges</b>	200g	“	LO122	N/A	“
<b>Lord London</b> This unique bell shaped cows' cheese is a semi-soft, clean citrus tasting cheese with a natural creaminess. It has an edible skin with a light dusting. Eat this one straight from the fridge.	600g 300g	Cows, Past, Veg	LO112 LO124	41.50 44.50	Alsop & Walker, East Sussex
<b>Sussex Brie with truffles (rounds and wedges)</b> Alsop and Walkers superb Brie filled with truffles, this is a rich and decadent cheese to take your cheese board to new heights. Truffled cream is sandwiched between a, delicious natural tasting Brie. A real treat for a special occasion.	1.2kg / 150g	Cows, Past, Veg	LO107 LO099	66.50 98.95	Alsop & Walker, East Sussex
<b>Ewe Eat Me</b> Manchego style cheese made in Sussex by Alsop & walker	1.3 / 2.5kg	Ewe`s Past, Veg	LO117	47.95	Alsop & walker
<b>Ewe Eatme wedges</b>	200g		LO118	55.95	Alsop & walker
<b>Woodside Red</b> Natural rind cheese with a red colour. Has a short, crumbly texture.	1.3 / 2.5kg	Cow`s, Veg, Past	LO809	35.75	Alsop & walker
<b>Woodside Red Pre-Pack</b>	200g	Cow`s, Veg, Past	LO810	44.50	Alsop & walker
<b>Sussex Floral</b> Cow`s milk cheese covered in edible Flower petals	150g 750g	Cow`s, Veg, Past	LO223 LO225	5.20 each 27.00	
<b>Brighton Blue Pre-Pack</b>	150g		LO240	4.95 each	

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<b>Brighton Blue</b> This cheese has a slightly open, semi-soft texture, a mellow blue flavour and a slightly salty finish. The distinctive blue green veins in the cheese deepen as the cheese matures, and the taste of the blue becomes stronger.	1.6kg	Cows, Past, Veg	LO239	29.40	High Weald, West Sussex
<b>Duddleswell</b> A hard pressed cheddar-like cheese with a natural rind, a smooth creamy texture with a delicious nutty taste. Produced using local sheep milk.	1.6kg 125g	Sheep, Past, Veg,	LO202 LO233	42.95 6.45 each	High Weald, West Sussex
<b>Duddleswell Smoked</b> . Traditionally smoked over oak shavings.	1.6kg 125g	Sheep, Past, Veg,	LO204 LO234	45.95 6.75 each	High Weald, West Sussex
<b>Brighton Ewe ¼'s &amp; wedges</b> Ewes milk blue cheese from high weald dairy	800g 125g	Sheep's , veg, past	LO243 LO251	45.95 6.40 each	High Weald, West Sussex
<b>Medita Pre-Pack</b> Sussex version of the famous Mediterranean cheese, It is a soft crumbly cheese with a distinct, sharp, fresh flavour.	125g 1kg		LO208 LO201	5.35 each 34.95	
<b>Ricotta Pre-Pack</b> A fresh, low fat soft cheese.	125G		LO214	2.85 each	
<b>Forresters Smoked</b> Traditionally smoked over oak shavings.	2Kg		LO211	27.75	
<b>Forresters smoked pre-pack</b>	150g		LO212	5.10 each	
<b>Forresters</b> A full fat semi-hard Un-pressed cheese with a creamy slightly squidgy texture not dissimilar to Gouda.	2Kg	Cows, Past, Veg	LO209	25.50	High Weald, West Sussex
<b>Forresters Pre-Pack</b>	150G		LO210	4.80 each	
<b>Sussex Marble</b> A continental style, semi soft creamy cheese derived from Saint Giles, infused with Garlic and Herbs.	1.6KG	Cows, Past, Veg	LO229	30.50	High Weald, West Sussex
<b>Sussex Chilli Marble</b> A continental style, semi soft creamy cheese derived from Saint Giles, infused with hot & spicy chilli.	1.6KG	Cows, Past, Veg	LO227	30.50	High Weald, West Sussex
<b>Sussex marble Pre-Pack</b>	150G		LO230	5.20 each	
<b>Sussex Chilli marble Pre-Pack</b>	150G		LO228	5.20 each	
<b>Slipcote Button Assorted</b> Available in 3 varieties: Plain, Dill & Garlic & Herb	100G	Sheep, Past, Veg,	LO217	4.50 each	High Weald, West Sussex
<b>Slipcote Log ( Garlic or Plain )</b> A soft cheese with a light, creamy and fluffy texture and a slightly sharp refreshing flavour. The name 'Slipcote' is an old English word meaning little (slip) piece of cottage (cote). The cheese is made plain or with the addition of Peppercorns or Herbs and Garlic.	500g	Sheep, Past, Veg,	LO218	15.90 each	High Weald, West Sussex
<b>Tremains Cheddar</b> This Cheddar is made using cows' milk from the farm. Matured for up to 5 months, it is golden yellow in colour, medium in strength and has a firm but crumbly texture.	1.6KG	Cows, Past, Veg,	LO222	26.40	High Weald, West Sussex
<b>Tremains Cheddar Pre-Pack</b>	150G	Cows, Past, Veg,	LO221	4.80 each	High Weald, West Sussex
<b>Saint Giles Pre-Pack</b>	150g		LO220	4.60 each	
<b>Saint Giles</b> Saint Giles, made with Cows' milk from the cows on the farm, is a semi soft creamy cheese. It has a rich, buttery texture, a creamy mild flavour and a stunning edible orange rind. The cheese is an English equivalent to the continental style Saint Paulin or Port Salut style of cheese found in France.	1.6kg	Cows, Past, Veg	LO219	25.50	High Weald, West Sussex
<b>Seven Sisters</b> A semi-soft sheep milk cheese with a light coating of pure wild Hebridean Seaweed	1.6kg	Sheep, Past, Veg	LO203	42.95	High Weald Dairy
<b>Seven Sisters Pre-Pack</b>	125g		LO205	6.25 each	
<b>Sussex Velvet</b>	1.6kg 150g	Cows, Past, Veg	LO247	27.00 4.95 each	High Weald Dairy

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<b>Sister Sarah</b> A mild semi soft cheese made in the dairy with Goat milk "Sister Sarah" is matured for just 4 - 6 weeks. The cheese is very white as goats digest all the carotene in the grass, unlike cows, where it remains undigested in the milk, hence it making a more yellow cheese.	1.6kg	Goats, Past, Veg	LO215	40.50	High Weald, West Sussex
<b>Sister Sarah Pre-pack</b>	125g		LO216	6.10 each	
<b>Sussex Halloumi Pre-Pack (approx. weight)</b>	142g		LO236	31.20	
<b>Little Sussex</b> A small cheese about 80g, with a bloomy white coat. Based on a fresh Plain Sussex Slipcote, It's matured for 10 days before packing. It has a delicious, mild delicate flavour and fluffy texture when young, but becomes stronger and more flavoursome as it ages.	100g	Sheep, Past, Veg	LO237	5.10 each	High Weald, West Sussex
<b>Truffle Ewe</b> Sheep's milk cheese with added truffle	125g 750g	Sheep, past, veg	LO246 LO245	6.40 each 44.50	
<b>Sussex Blossom</b> Sheep's milk cheese covered in edible Flower petals	125g 750g	Sheep, Past, Veg	LO206 LO207	6.25 each 42.45	
<b>Ricotta Salata</b>	125g 750g	Sheep, Past, Veg	LO250	3.75	
<b>Flower Marie</b> This soft white sheep milk cheese has a mushroom tint rind, and melts in the mouth like ice cream and it ripens in five to six weeks.	200g		LO302	9.40 each	
<b>Golden Cross</b> A soft log shape cheese made from goat's milk. The recipe of the cheese is based on French Sainte-Maure. When young, the cheese is firm and slightly grainy, but with age it softens and the texture becomes very soft, like ice cream. The cheese ripens in four to six weeks.	225g	Goat, Veg, UnPast	LO304	8.90 each	Golden Cross, East Sussex
<b>Chabis</b> A small fresh goats cheese, made from milk from the 300 goats on the farm	90g	Goat, Veg, UnPast	LO301	3.20 each	Golden Cross, East Sussex
<b>Burwash Rose Pre-cut wedges</b>	200g		LO417	39.95	
<b>Burwash Rose</b> A semi soft cheese, washed in rose water, in the first few weeks of its maturation process. A lovely creamy flavour with floral notes, with a bouncy texture. Great for a cheeseboard	800g	Cows, Veg, Past	LO414	34.75	Traditional Cheese, East Sussex
<b>Goodweald Smoked</b> A rind less Olde Sussex, matured for 3 months, and then smoked over oak chippings for 4 days to create a rich, deep smoked flavour throughout the cheese. After smoking, the cheese is put back in to the maturing room for a further two months.	2Kg	Cows, Veg, UnPast	LO405	27.50	Traditional Cheese, East Sussex
<b>Goodweald Smoked Pre-Pack</b>	230g		LO406	31.60	
<b>Lord of the Hundreds</b> This unique sheep's milk cheese is made to a closely guarded secret recipe. A fairly open textured cheese with a slightly sweet, nutty flavour. Matured for 4 months.	1.5 / 3kg	Sheep, Veg, UnPast	LO411	41.85	Traditional Cheese, East Sussex
<b>Lord of the Hundreds Pre-Pack</b>	230g		LO412	47.95	
<b>Olde Sussex</b> A Farmhouse 'cheddar-type' made from cow's milk to a traditional recipe. The texture is more open than cheddar with a full body and plenty of flavour. Matured for 4-6 months.	2 / 4kg	Cows, Veg, UnPast	LO407	27.50	Traditional Cheese, East Sussex
<b>Olde Sussex Pre-Pack</b>	230g		LO408	31.60	
<b>Sussex Scrupy</b> A tongue-tingling blend of garlic, cider and herbs are added to the Olde Sussex curd while it is still in the vat to give this cheese a unique flavour.	2Kg	Cows, Veg, UnPast	LO409	27.50	Traditional Cheese, East Sussex
<b>Sussex Scrupy Pre-Pack</b>	230g		LO410	31.60	
<b>Pevensey Blue</b> Latest arrival in Sussex, Gorgonzola style soft blue cheese.	1/ 2kg	Cows, Past, Non Veg	LO375	34.30	Pevensey

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<b>Charlton</b> Charlton is a creamy, firm textured farmhouse cheese with long, rich flavours and a tangy finish	2kg 200g	Cows, Past	LO701	26.00 26.00	Goodwood
<b>Molecomb Blue</b> Molecomb Blue is a blue veined soft cheese with a dark smoky grey crust. It is an exciting addition to the Goodwood Home Farm range and combines the best combination of blue cheese piquancy with a creamy texture and exciting appearance. It is named after Molecomb House, current residence of the Duke of Richmond.	250g	Cows, Veg, Past	LO703	11.00 each	Goodwood Farm, West Sussex
<b>Levin Down</b> A creamy mould ripened cheese. Each round cheese consists of a soft white mould outer surrounding a creamy and buttery interior. Delicious served as part of a cheeseboard or on its own with fresh bread, Levin Down can also be baked in the oven. Levin Down is named after the natural escarpment within the Sussex Downs in which Goodwood is located.	250g	Cows, Veg, Past	LO702	10.00 each	Goodwood Farm, West Sussex
<b>Twineham</b> This Italian style parmesan cheese is matured for 18 months. The texture is thick and crumbly and both the taste and fragrance are sharp and scented.	500g	Cows, Veg, Past	LO501	13.30 each	Bookham Harrison, West Sussex
<b>Twineham Pre-Pack</b> Pre-cut and packed in 150g triangle wedges	150g		LO502	4.95 each	
<b>Twineham Grated</b> Too order only	500g		LO509	13.15	
<b>Sussex Charmer</b> Sussex Charmer has a creamy mature cheddar taste followed by the zing of parmesan.	800g	Cows, Veg, Past	LO505	18.45	Bookham Harrison, West Sussex
<b>Sussex Charmer</b> As above but in a 200g & 100g portion	200g 100g		LO503 LO511	4.70 each 2.70 each	Bookham Harrison
<b>Sussex Charmer</b> 500g oblong	500g		LO504	11.50 each	
<b>Sussex Charmer Grated</b> Too order only	1Kg		LO506	21.35 each	
<b>Charmer Blue</b> This is very much a soft and creamy, mild blue-veined cheese that can be eaten by itself or crumbled, melted, or spread over foods. It may be used in salads, dressings, or drizzled over grilled steak. Just like Sussex Charmer, Charmer Blue is a highly versatile cheese that you won't be able to do without!	170g 750g	Cows, Veg, Past	LO514 LO513	5.10 each 19.80 each	Bookham Harrison, West Sussex
<b>St George Camembert</b> A creamy goat's milk camembert, a full fat mould ripened cheese that will develop a full flavour when allowed to reach room temperature.	1Kg	Goat, Veg, Past	LO602	44.00	Nut Knowle Farm, East Sussex
<b>St George Camembert</b> A creamy goat's milk camembert, a full fat mould ripened cheese that will develop a full flavour when allowed to reach room temperature.	200g		LO601	11.00 each	
<b>Wealdway Coated Assorted</b> Small goat log in a variety of coatings, Chilli, Black pepper, Lemon Pepper, Chive and Garlic & Herb	150g	Goat, Veg	LO603	7.80 each	
<b>Wealdway Mature Ash</b> A versatile small goat log, coated in herbs, seeds or ash. Ideal for cheeseboards but mainly used in cooking as can be grilled or baked.	250g	Goat, Veg	LO604	12.00 each	
<b>Sussex Yeoman</b> A hard pressed goat's cheese, with a moist, but crumbly texture, and distinctly nutty flavour.	2Kg	Goat, Veg, Past	LO607	44.00	Nut Knowle Farm, East Sussex
<b>Wealden</b> A small very mature cheese with a heavy crust, rustic and powerful.	60g	Goat, Veg	LO608	4.60 each	
<b>Ash Pyramid</b> A matured and ash coated pyramid. Quite strong and delicious. Adds a great finish to a wedding cheese tower.	250g	Goat, Veg	LO605	11.00 each	
<b>Gunhill ( Smoked )</b> Starting out as a Sussex Yeoman this cheese is then gently smoked	1Kg	Goat, Veg	LO611	52.00	

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<b>Goat Curd ( Unpressed )</b> A full fat soft goat`s cheese. Ideal for cooking or spreading.	1Kg	Goat, Veg, Past	LO610	42.00 each	Nut Knowle Farm, East Sussex
<b>Blue Knowle</b> Soft mould ripened goats cheese with a slightly blue veined centre	40g	Goat, Veg, Past	LO609	9.25 each	Nut Knowle
<b>Blue Clouds by Balcombe Dairy</b> A new cheese made in the Dairy at Balcombe where the milk from the Norwegian Red-Holstein Cows only travels 10 yards to the cheese making facilities. A mild, creamy blue made in small batches by hand from a single herd to create a cheese that is not too dissimilar to the well-known Gorgonzola style	0.8 / 1.75k /3.5K 200g	Cow`s Past, Veg	LO350	30.70 30.70	Balcombe Dairy
<b>Balcombe Breeze</b> Tomme style cheese made at Balcombe dairy	1.7/ 3.4kg 200g	Cow`s, veg, past	LO352	33.00 33.00	“
<b>Plaw Hatch Mild Cheddar</b> Traditionally clothbound cheddar but using butter rather than lard to keep it vegetarian. Matured for 3-5 months	1.3kg 200g	Cow`s, Veg, Unpast, Bio	LO001 LO008	Currently Not available	Plaw Hatch farm, West Sussex
<b>Plaw Hatch Mature Cheddar</b> Matured for 6-9 months	1.3kg 200g	“	LO002 LO009	Currently Not available	Plaw hatch
<b>Plaw Hatch Extra Mature Cheddar</b> Matured for 10-12 months	1.3kg 200g	“	LO003 LO010	Currently Not available	Plaw hatch
<b>Plaw Hatch Vintage cheddar</b> Matured for 12-22 months	1.3kg 200g	“	LO004 LO011	Currently Not available	Plaw hatch
<b>Plaw Hatch Smoked Extra mature Cheddar</b> Extra mature cheddar smoked over apple wood chips	1.3kg 200g	“	LO005 LO012	Currently Not available	Plaw hatch
<b>Plaw Hatch Aged &amp; Crumbly</b> Aged & crumbly is an acidic crumbly cheese with white-pale yellow paste, with a clean and zesty flavour. Matured for 6-8 weeks	1.3kg 200g	“	LO006 LO013	Currently Not available	Plaw hatch
<b>Plaw Hatch Sizzler</b> Unusually made with cow`s milk and not matured which gives a milder flavour and a creamy texture when cooked compared to goat`s or sheep`s milk halloumi.	1kg 200g	“	LO007 LO014	Currently Not available	Plaw hatch
<b><u>Surrey &amp; Kent &amp; Hampshire</u></b>					
<b>Norbury Blue (rounds &amp; pre packs)</b> Norbury Blue has a moist, creamy texture with a pleasantly musty aroma. It is tangy like Roquefort with the creaminess of rich Brie.	1kg 130g	Cows, Veg, UnPast	EN083 EN081	39.95 47.95	Norbury park
<b>Dirty Vicar (rounds &amp; pre packs)</b> A semi soft unpasteurised cow's milk cheese, with a moulded rind.	850g 100g	Cows, Veg, UnPast	EN084 EN082	39.95 47.95	Norbury Park farm, Surrey
<b>Kentish Blue</b> Kentish Blue is a young blue cheese with a firm but moist texture. It has gentle smooth flavours on the first bite developing into a long lasting pleasant aftertaste.	1.5kg	Cows, Unpast,veg	EN070	26.20	Kingcott dairy,Kent
<b>Kingcott Blue</b> Semi soft blue cheese, matured for 6 weeks. Made in small batches by hand.	1.2kg	Cows, Unpast,veg	EN069	30.40	Kingcott
<b>Kentish Blue wedges</b>	200g	“	EN064	6.20 each	“
<b>Kingcott Blue wedges</b>	160g	“	EN073	5.40 each	“
<b>Graceburn Original</b> A marinated soft cow`s milk cheese, creamy cheese in a British rapeseed oil with garlic, thyme, bay & pepper	250g	Cows, UP	EN350	7.30 each	Kent
<b>Graceburn Chipotle &amp; Lemon</b>	250g	“	EN351	7.90 each	Kent
<b>Graceburn Truffle</b>	250g	“	EN352	9.65 each	Kent
<b>Edmund Tew</b> Similar to a French Langres cheese	150g	“	EN353	7.65 each	Kent

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<u>English</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<b>Bath Soft</b> This square cheese is soft and yielding with a white bloomy rind, once cut into it reveals an ivory coloured interior.	225g	Cows, Veg,	EN004	10.35 each	Bath soft cheese company
<b>Baron Bigod</b> English version of Brie de Meaux. Made by the Crickmore Family at the The Fen Farm Dairy Suffolk This Soft white bloomy-rind raw milk cheese, is made on the farm, from the milk from their Montbeliarde herd of cows.	1kg	Cows, unpast	EN204	35.60	Fen Farm, Suffolk
<b>Baron Bigod Baby</b>	250g	“	EN206	9.95 each	
<b>Baron Bigod Truffle</b> Fen farm`s exceptional Brie de Meaux but now with truffles blended with the cream made at the farm.	1kg 250g	“	EN214 EN215	65.70 19.90 each	
<b>Barkham Blue</b> Made in a 1kg ammonite shaped round, it is covered in an attractive natural mould ripened rustic rind. The deep yellow moist interior is spread with dark blue – green veins. It has a rich blue taste, smooth buttery texture with a melt in the mouth flavour, without the harshness associated with some blue cheese.	900g	Cows, Veg, Past	EN001	36.70	Two hoots cheese, Reading
<b>Burford</b>				42.00	
<b>Blue Monday (1/2 moons &amp; wedges)</b> Named after the New Order hit, Blue Monday is made by Shepherd`s Purse, under licence from Alex James, formerly Blur`s bassist. It is a complex creamy cheese with bold cracks & streaks of blue. Spicy, steely & sweet.	700g 180g	Cows, Veg, Past	EN014 EN175	32.35 6.10 each	Yorkshire
<b>Cropwell Bishop Stilton</b> Our Blue Stilton has a rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth.	2/4/8 kg	Cows, Veg, Past	EN005	21.15	Nottingham
<b>Cropwell Stilton Baby</b>	2.25k		EN012	25.30	
<b>Best Blue Stilton</b> Selected Blue stilton	2/4/8 kg	Cows, Veg, Past	EN007	19.50	Nottingham
<b>Colston Basset</b> The perfect Stilton from Colston Bassett should be a rich cream colour with blue veining spread throughout. The texture of the cheese is smooth and creamy with a mellow flavour and no sharp acidic taste from the blue.	2/4/8 kg	Cows, Veg, Past	EN003	22.70	Nottingham
<b>Blue Stilton Pre-pack</b>	200g		EN013	5.40 each	
<b>Beauvale</b> Beauvale is perfect for both Stilton fans, and those of you that prefer a milder blue flavour.	700g/ 1.7kg	Cows, Past	EN160	29.20	Nottingham
<b>Blacksticks Blue</b> A Soft blue veined cheese with a distinct amber hue	1.25 / 2.5k	Cows, Veg, Past	EN016	33.10	Lancashire
<b>Black Cow Vintage Cheddar</b>	200g		EN829	8.35 each	
<b>Barbers 1833 Cheddar</b> A deliciously creamy cheese with both savoury and naturally sweet notes. Aged for 24 Months	1.2kg 190g	Cows, Veg, past	EN019	15.25 3.15 each	Barbers, Somerset
<b>Coastal Cheddar</b> Coastal has been developed to appeal to the consumer demand for rich, rugged and mature cheddars. Aged for a minimum of fifteen months, Coastal is often characterised with a distinctive crunch – a result of the calcium lactate crystals which form naturally in the cheese as it matures.	1.2kg	Cows, Veg, Past	EN033	15.20	Ford farm Dorset
<b>Barbers mature Cheddar</b> A good quality block cheddar from Somerset made by Barbers	5kg	Cows, Veg, Past	EN022	11.95	Somerset
<b>Cheddar Mature unbranded</b>	5kg	Cows, Veg, P	EN023	9.20	Varies

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<u>English Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<b>Barbers Mellow Cheddar</b> A good quality mild cheddar made by Barbers	5kg	Cows,Veg,P	EN026	11.15	Somerset
<b>Haystack Tasty Cheddar</b>	5kg	Cows,Veg,P	EN029	11.95	Somerset
<b>Barbers Vintage Cheddar</b>	5kg	Cows,Veg,P	EN030	12.65	Somerset
<b>XXX Strongman Cheddar</b>	5kg	Cows,Veg,P	EN031	9.50	Yeovil
<b>Black wax Maryland Cheddar Truckle</b> Maryland Mature cheddar in a black wax	900g	Cows,Veg,P	EN100	16.50 each	Somerset
<b>Godminster Cheddar</b> A round deliciously creamy vintage Somerset cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014	2kg 1kg 400g 200g	Cows, Veg, Pastuerised	EN907 EN912 EN908 EN911	55.70 each 30.75 each 14.15 each 7.40 each	Bruton, Somerset
<b>Godminster Cheddar Heart</b> A Heart shaped deliciously creamy vintage Somerset cheddar in Godminster distinctive burgundy wax.	200g 400g	Cows, Veg, Pastuerised	EN910 EN909	7.40 each 14.15 each	
<b>Godminster Truffle Cheddar</b>	200g 1kg	Cows, Veg, Pastuerised	EN924 EN925	8.65 each 36.80 each	
<b>Godminster Smoked</b>	200g 1kg	Cows, Veg, Pastuerised		8.35 each 34.75 each	
<b>Westcombe farmhouse Cheddar</b> Westcombe Cheddar has a deep complex flavour with a mellow lactic tang and long notes of citrus, hazelnut and caramel. The texture is structured and firm, with a smooth breakdown that keeps the flavours lingering on your palate. This cheese is often called a 'five mile Cheddar', as you're still tasting it five miles down the road!	1.5 / 3kg	Cows, Unpast	EN156	28.80	Evercreech, Somerset
<b>Keens Farmhouse Cheddar</b> Traditionally handmade cheddar with a super crumbly texture	1.5 / 3kg	Cows, Unpast	EN035	18.65	Wincanton, Somerset
<b>Quikes Farmhouse Mature</b> A complex, creamy cheddar that offers outstanding depth of flavour. As with all our range, Quicke's Mature is handcrafted and cloth-bound by our team of nine expert cheesemakers, then slowly aged to perfection for 12 to 15 months. Veg rennet but clothbound with Lard	1.5 / 3kg	Cows, Past	EN038	36.15	Exeter, Devon
<b>Pitchfork</b> Pitchfork cheddar has a dense, creamy texture and is distinguished by its full-bodied flavour with a succulent and lactic bite. Made just 5 miles away from Cheddar itself this cheese was <u>voted 4<sup>th</sup> best in the whole world</u> at the 2019/2020 world cheese awards achieving <b>Super Gold</b> .	1.5kg / 3kg	Cow's Unpast	EN006	33.10	Somerset
<b>Montgomery</b> Montgomery's Cheddar is one of the few truly traditional, handmade, unpasteurised types of Cheddar produced by James Montgomery in Somerset, England. The farm uses milk only from Montgomery's own herd of 200 Friesian cows. The cheese is aged in cloth, and stripped after long maturing. It is golden and glorious: rich, nutty and sweet, with a full lingering flavour and the slightly crumbly texture that is characteristic of a properly developed, cloth-bound cheese. Matured for around 14 months, Montgomery's Cheddar is complex, with a real depth of flavour.	1.5 / 3kg	Cows, UnPast	EN041	26.45	Somerset
<b>Oglesfield</b> England's answer to a Raclette style cheese but better	1.5kg	Cows, UP	EN085	25.95	
<b>Wookey Hole Cave Aged Farmhouse Cheddar</b> Wookey Hole Cave Aged Cheddar is a traditional PDO cheddar made on the Ashley Chase Estate in the heart of West Dorset. The Cheddars are then taken to the Somerset Caves to mature naturally in an environment which ensures they remain mouthwateringly moist and packed full of the distinctive, earthy and nutty flavours of the Caves.	3kg  650g  200g	Cows, Past,	EN144  EN142  EN143	16.60  13.20 each  4.10 each	West Dorset
<b>Applebys Farmhouse Cheshire</b> A moist and crumbly cheese witch is clean and zesty on the tongue followed by a rich mouth-watering finish, which you can enjoy in your mouth long after you have tasted the cheese	2 kg	Cows, Unpast	EN045	26.90	Shrewsbury, Shropshire



## The Cheese Hut

<u>English Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<p><b>Celtic Promise</b> Celtic Promise is an award-winning, Caerphilly type washed-rind cheese the cheese is ripened in cider to get the slightly moist, sticky orange-red rind and fruity smell. As this cheese ripens in about eight weeks, the soft buttery texture develops a pungent aroma and a delicate, mild flavour</p>	400g	Cows, Veg, Unpast	EN043	25.65 each	Ceredigion, Wales
<p><b>Stithians (naked Cornish Yarg)</b></p>	1.5kg		EN056	26.60	
<p><b>Cornish Yarg</b> The nettle wrapped Cornish Yarg made from pasteurised cows' milk, is a young, fresh lemony cheese, creamy under its natural rind and slightly crumbly in the core</p>	3kg	Cows, Veg, Past	EN051	25.10	Truro, West Cornwall
<p><b>Cornish Yarg Baby</b></p>	1kg		EN052	28.30	
<p><b>Wild Garlic Yarg Baby</b></p>	1kg		EN054	30.35	
<p><b>Wild Garlic Yarg</b> Our Wild Garlic Yarg is wrapped in the pungent Ramson leaves that arrive in our woodlands each spring. They impart a gentle garlicky flavour and their moisture gives the cheese a slightly firm texture. Painting the leaves onto the truckle gives an appearance reminiscent of a parcel wrapped with green silk ribbons</p>	1.5kg	Cows, Veg, Past	EN050	25.45	
<p><b>Cornish Kern</b> Kern is longer-matured (16 months), more dense in texture and much more intense than Yarg. Catherine Mead and her team have been working on this for years: starting with the idea of a gouda-type recipe, the cheese evolved, and – with the addition of Alpine starter cultures – the result has something of the flavour you might associate with Comté or Gruyère. Kern is coated in a black wax-type coating.</p>	1.6 / 3.2kg	Cows, Past, Veg	EN042	30.35	Lyther dairy, Cornwall
<p><b>Cornish Blue</b> Cornish blue is dry salted by hand before being left to mature for between 12 and 14 weeks</p>	1.5kg	Cows, Veg, Past	EN049	23.70	Bodmin moor, Cornwall
<p><b>Fowlers Derby Sage</b> A mellow flavoured Derby cheese layered with sage and topped with a further sprinkling of sage. Creamy traditional cheese with subtle sage taste</p>	1.5kg	Cows, Veg, Past	EN053	20.25	Buxton, Derbyshire
<p><b>Devon Blue</b> An excellent blue cheese with a moist, slightly crumbly texture</p>	1.5kg	Cows, Veg, Unpast	EN055	34.00	Totnes, Devon
<p><b>Dorset Red Smoked</b> Dorset Red has an enticing amber coloured body and is encased in a rich red rind which gradually develops as it smokes over natural oak chippings at our local smokery. The texture of Dorset Red is smooth and velvety, subtly infused with tones of smoked oak</p>	1.2kg	Cows, Veg, Past	EN171	16.55	West Dorset
<p><b>Dorset Blue Vinney</b> This delightful, slightly crumbly blue cheese has a pleasantly soft taste. Made from semi-skimmed milk, it's also low in fat.</p>	1.5 / 3kg	Cows, Veg, past	EN057	26.40	Sturminster Newton, Dorset
<p><b>Elmhirst</b> Elmhirst is an unpasteurized triple cream, mould ripened cheese, similar to Vignotte. It has a surprisingly light and silky texture with a white and bloomy rind</p>		Cows, Veg, Unpast	EN060	45.10	Totnes, South Devon
<p><b>Harrogate Blue</b> Harrogate Blue is a soft, luxuriously creamy, blue-veined cheese, delivering a mellow blue flavour with a hint of pepper to finish</p>	750g 180g	Cows, Veg, Past	EN178	25.35 5.30 each	North Yorkshire
<p><b>Isle of Wight Blue</b> Made by hand by the immensely talented Rich Hodgson on The Isle of Wight, this naturally rinded soft blue cheese is made with pasteurised Guernsey cows' milk from the herd grazing around the Queen Bower Dairy, capturing the flavour of the Arreton Valley. It is blue veined and sold at 4-5 weeks</p>	210g	Cows, Past	EN066	9.50 each	Isle of Wight
<p><b>Isle of Wight Soft</b> This outstanding cheese melts in your mouth... It is a soft rinded cow's milk cheese from the Isle of Wight Cheese. Leave out of the fridge for a couple of hours to really enjoy this at its best</p>	160g	Cows, Past	EN067	8.50 each	Isle of Wight

## The Cheese Hut

<u>English Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<b>Maida Vale</b> This is a Guernsey cow's milk rind washed soft cheese, the cheese is washed in Treason IPA from microbrewery in Windsor to create a wonderful cheese that improves in flavour with age.	180g	Cow's past , Veg	EN133	8.30 each	Village Maid, Berkshire
<b>Heckfield</b> A semi hard Guernsey cow's milk cheese made with vegetarian rennet. It's matured for 8-9 months and has a rich umami flavour and a buttery texture that melts in the mouth.	2kg	Cow's past , Veg	EN102	32.10	Village Maid, Berkshire
<b>Lancashire Bomb</b> The famous Lancashire Bomb is a real culinary treat and must be tasted to be believed. The bombs are so popular due to the very creamy and full flavoured taste which leaves you wanting more	460g	Cows, Veg, Past	EN079	10.20 each	Newhouse Farm, Goosnargh
<b>Lancashire Bomb</b> Other varieties available	230g	Cows, Veg, Past	EN181	7.50 each	Newhouse Farm
<b>Grandma Singletons</b> An intensely strong dark flavour from the first taste with a smooth, buttery texture. This cheese is matured for up to a year, Lancashire cheese doesn't come any stronger than this!	2.5kg	Cows, Veg, Past	EN071	22.80	Preston, Lancashire
<b>Lancashire Mrs Kirkham's</b> A Traditional Raw cow's milk Lancashire, using only the milk from our own herd. Our cheese is what we believe to be a true old fashioned traditional Lancashire so rather than the white crumbly commercial Lancashire's ours is creamy yellowy in colour and has a rich creamy 'Buttery crumble' texture	2 / 4kg	Cows, Veg, Unpast	EN072	27.75	Preston, Lancashire
<b>Red Leicester Block</b> Classic Cheese with natural colouring	2.5kg	Cows,Veg,P	EN075	11.50	Barbers, Somerset
<b>Red Leicester Sparkenhoe</b> A traditional Red Leicester cheese, a true revival of a fabulous cheese, nutty, sweet with a citrus finish.	2kg	Cows, Unpast	EN152	30.45	Leicestershire
<b>Lincolnshire Poacher</b> Usually matured for about 14 to 16 months and has quite a lot upfront with a rich full flavour	2kg	Cows, Unpast	EN077	22.95	Alford, Lincolnshire
<b>Lincolnshire Poacher Smoked</b>	1kg			34.80	
<b>Oxford Blue</b> Oxford Blue cheese is a full-fat semi-soft Stilton-type blue cheese with a creamy texture and sharp clean flavour.	1.3 / 2.7kg	Cows, Veg, Past	EN086	29.90	Oxford Cheese Company
<b>Oxford Isis</b> Washed in honey mead & matured for a month, this cheese is full flavoured & pungent with a spicy tang	250g	Cows, Veg, Past	EN087	8.50 each	Oxford
<b>Witheridge</b> Semi hard cheese which is aged in hay	2kg	C,O,P	EN254	41.00	
<b>Bix</b> Triple cream mould ripened soft cheese - winner of BEST SOFT WHITE at the British Cheese Awards 2018.	100g	C,O,P	EN255	6.90 each	Nettlebed creamery
<b>Highmoor</b> A square, washed-rind semi-soft cheese. With brothy and bacony notes.	300g 150g	C,O,P	EN256 EN257	12.40 each 6.50 each	Nettlebed creamery
<b>Sharpham Brie</b> 'Sharpham' is an unpasteurized Coulommiers type Cheese which has been handmade in the Creamery to our own recipe since 1980.	1kg	Cows, Veg, Unpast	EN107	32.00	Totnes, South Devon
<b>Sharpham Rustic</b> The Plain Rustic is a semi-hard, unpasteurized cheese made with Jersey cow milk. It has a fresh, lemony, creamy flavour when young, developing a lovely nutty taste when mature	1.5kg	Cows, Veg, Unpast	EN108	26.46	Totnes, South Devon
<b>Blue Shropshire</b> Blue Shropshire cheese has an exquisite, nutty flavour, shot through with spicy notes. Its delightful taste and creamy texture are matched by its beautiful appearance, as blue veins radiate through its deep-orange body	2/4/8 kg 200g	Cows, Veg, Past	EN110	21.95 4.95 each	Nottingham
<b>Somerset Brie (Cricket St Thomas brie)</b> Somerset Brie is creamy with a mild, fresh flavour and a soft edible white rind. The curd is the colour of straw, and as it ripens from the outside in, it becomes softer, richer and with a fuller flavour	2.5kg	Cows, Veg, Past	EN118	20.15	Cricket St Thomas, Somerset
<b>Somerset Brie (Cricket St Thomas brie)</b>	1kg		EN119	20.85	

## The Cheese Hut

<u>English Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price p5er Kg (£)</u>	<u>Provenance</u>
<b>Somerset Camembert (Cricket St Thomas Camb)</b> Somerset Camembert is rich and creamy with a soft edible white rind. As the cheese matures the curd softens, becoming a uniform butter or straw colour and developing a fuller flavour	220g	Cows, Veg, past	EN121	4.95 each	Cricket St Thomas, Somerset
<b>Stinking Bishop</b> Full fat pasteurised cows' milk soft cheese made with vegetarian rennet. The rind is washed in perry which gives it its characteristic flavour.	2kg 500g 200g	Cows, Veg, past	EN123	41.00 30.00 each 13.50 each	Dymock, Glouc
<b>Solstice</b> Washed in Somerset Cider Brandy it has a very easy and creamy nature.	200g	Cows, Veg, past	EN162	10.95 each	
<b>Cotswold Brie</b> Cotswold Brie is a delicious white, soft moulded cheese, produced from our organic milk. It has a rich creamy, clean and fresh taste	1kg	"	EN127	21.95	Simon weaver Gloucestershire
<b>Cotswold Blue Veined Brie</b> Organic soft white moulded cheese with a Roquefort blue mould running through the centre. It has a delicious creamy texture, with a fresh clean taste that develops as the cheese ages into a rich aromatic piquancy	140g	"	EN122	6.65 each	"
<b>St Jude</b>	100g	Cows, UP	EN200	6.80 each	White wood
<b>Stichelton</b> Stichelton is a natural-rinded 8 kg cylinder. While it is a blue cheese, the flavour of the paste is not dominated by blue. Instead, it displays a balance of the broken down milky white paste, the washed rind flavours provided by the rind and enough blue to taste without dominating the other aspects of the cheese. The texture is soft and creamy without being weak; the cheese still needs chewing	2/4/8 kg	Cows, Unpast	EN149	44.00	Nottingham
<b>Tunworth</b> Tunworth has a long lasting sweet , nutty flavour and a creamy texture with a thin wrinkled rind. Described as the Best Camembert you will taste.	250g	Cows, Past	EN138	8.90 each	Hampshire Cheese
<b>Winslade</b> The name of their new cheese, comes from a local village and the style reminds you of Vacherin. The centre is runny - when fully ripened it can be eaten with a spoon. The overall flavour is more delicate: a creamy flavour with a note of mushroom and a hint from the spruce that it is wrapped in	280g	Cows, Past	EN137	8.50 each	Hampshire Cheese Company
<b>Waterloo</b> This is a mild, soft Guernsey milk cheese with a buttery flavour , made using a wash curd method which dilutes the acidity to achieve a soft, gentle flavour	800g	Cows, Past	EN128	29.90	Village Maid, Berkshire
<b>Waterloo Baby</b>	180g		EN129	6.60 each	
<b>Wensleydale ( Hawes )</b> Yorkshire Wensleydale is creamy, crumbly and full of flavour. Yorkshire Wensleydale cheese is lovingly handcrafted to a time-honoured recipe, using Wensleydale milk from local family farms	4kg	Cows, Veg, Past	EN132	20.10	Wensleydale, North Yorkshire
<b>Wensleydale Mature ( Green Wax )</b> This Wensleydale is matured for up to 9 months but the cheese retains its crumbly, moist nature which is typical of the younger variety	2.5kg	Cows, Veg, Past	EN131	26.15	Wensleydale
<b>Wensleydale Smoked</b> Naturally smoked for 18 hours using oak chips, producing a cheese with a subtle, smoked flavour	2kg	Cows, Veg, Past	EN	18.45	Wensleydale
<b>White Stilton</b> White stilton has a crumbly, open texture with a fresh, creamy background flavour and is best eaten when young at 3 or 4 weeks of age	1.2kg	Cows, Veg, past	EN134	12.95	Nottingham
<b>Wyfe of Bath</b> A fantastic semi-hard succulent gouda like cheese with a yellow rind redolent of buttercups and summer meadows, named after a character from Chaucer's Canterbury Tales	1.5 / 3kg	Cows, Veg, Past	EN901	36.20	Bath
<b>Olde Winchester</b> This is a much dryer and harder cheese, becoming more reminiscent of an Old Amsterdam with a distinctive nuttiness in flavour	2/4kg	Cows, Veg, Past	EN163	25.15	Lyburn Farm, Hampshire
<b>Winterdale Shaw</b> From the green pastures of the North Downs in Kent a traditional, cheddar style cloth bound, cellar matured, hard raw cow's milk cheese. Matured for 10 months to develop individual taste characteristics	2kg	Cows, Unpast	EN148	26.40	Kent

## The Cheese Hut

<u>English Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<b>Yorkshire Blue</b> Made from 100% Yorkshire cow's milk, Yorkshire Blue is a mild, soft, creamy, blue veined cheese. The traditional recipe has been developed to give the cheese a unique buttery/sweet flavour with no sharp bite	1 / 2kg 180g	Cows, Veg, Past	EN136  EN189	26.60  5.00 each	Shepherds Purse, Thirsk
<b>Rollright</b> Rollright is a washed rind soft cheese banded in spruce bark. Based on a French Mont D'or Vacherin.	250g	Cows, past	EN404	11.10 each	"
<b>Rollright</b> Rollright is a washed rind soft cheese banded in spruce bark. Based on a French Mont D'or Vacherin.	1.2kg	Cows, past	EN403	37.60	Kingstone dairy Cheltenham
<b>Morton</b> Based on a French Tomme de Savoie, mild & creamy flavour.	1.8kg	Cows, past	EN406	36.50	"
<b>Ashcombe</b> Based on a French Morbier with the traditional layer of ash running through the middle. Milky gentle flavour, slightly nutty.	1.3kg / 2.7kg / 5.5kg	Cows, past	EN407	36.50	"
<b>Cornish Gouda Mature</b> Mature Cornish Gouda is aged 10-12 months. It won 'best hard cheese' at the Great British Cheese Awards. It has a rich complex flavour while still holding a great moisture level, with a beautiful crunch from the crystals which form around 8 months so are still fairly small.	1.5kg / 3kg	Cows, Past	EN243	23.00	Cornish Gouda company Talvan farm, Cornwall
<b>Cornish Gouda Extra Mature</b> Extra mature Cornish Gouda is aged 18months+ This cheese is much drier but has an incredibly rich flavour with very large crystals giving it an amazing crunch.	"	"	EN244	27.00	Talvan farm, Cornwall
<b>Cornish Gouda with Cumin</b> Semi mature gouda with flavour	"	"	EN246	23.00	"
<b>Cornish Gouda with Truffles</b> Seasonal- September to December	"	"	EN247	35.50	"
<b>Burt's Blue</b> Mould ripened soft textured blue	180g		EN183	6.45 each	Knutsford
<b>Drunken Burt</b> Soft & silky smooth cheese that is rind washed in Gwatkin's cider	180g		EN185	6.60 each	"
<b><u>Pre-Packed Cheeses</u></b>					
<b>Barbers Mellow Cheddar</b>	200g	Cows, Veg	EN093	2.60 each	Somerset
<b>Barbers Mature Cheddar</b>	200g	Cows, Veg	EN091	2.80 each	Somerset
<b>Barbers Vintage Cheddar</b>	200g	Cows, Veg	EN092	2.90 each	Somerset
<b>Barbers Mellow Cheddar</b>	320g	Cows, Veg	EN093	4.10 each	Somerset
<b>Barbers Mature Cheddar</b>	320g	Cows, Veg	EN094	4.45 each	Somerset
<b>Barbers Vintage Cheddar</b>	320g	Cows, Veg	EN095	4.60 each	Somerset
<b>Barbers Red Leicester</b>	200G	Cows, Veg	EN096	2.60 each	Somerset
<b>Barbers 1833 Cheddar</b>	180g	Cows, Veg	EN098	3.15 each	Somerset

## The Cheese Hut

<b><u>Blended Selection</u></b>					
<b>Applewood®</b> Applewood® is made using a traditional hand-turned farmhouse Cheddar, with a delicate smoky flavour and a lovely smooth texture, all finished with a dusting of paprika for good measure	1.5kg	Cows, Veg, Past	EN805	19.00	Ilchester, Somerset
<b>Applewood®</b> Applewood® is made using a traditional hand-turned farmhouse Cheddar, with a delicate smoky flavour and a lovely smooth texture, all finished with a dusting of paprika for good measure	200g	Cows, Veg, Past	EN808	3.30 each	Ilchester, Somerset
<b>Bowland</b> Lancashire cheese with apples, raisins and cinnamon. A very popular cheese with an almost Christmas cake like flavour	1.5kg	Cows, Veg, Past	EN806	19.85	Shropshire
<b>Double Gloucester &amp; Onion</b> Double Gloucester, which has been supplemented with chopped onions and chives for added flavour	1.2kg	Cows, Veg, past	EN801	14.30	Gloucester
<b>Classic Five</b> The cheese is made by combining five English cheeses namely, Cheddar, Cheshire, Derby, Double Gloucester and Red Leicester	1.5kg	Cows, Veg, past	EN809	19.60	Ilchester
<b>Mexicana®</b> Not for the faint hearted, Mexicana® combines firm Cheddar with an abundance of bell peppers and hot chilli spices	1.5kg	Cows, Veg, past	EN812	19.55	Ilchester
<b>Innkeepers Choice</b> Mature Cheddar is blended with tangy pickled onions and a hint of chives	1.1kg	Cows,Veg,P	EN825	18.22	Long Clawson, Nottingham
<b>Char-Coal</b> Deliciously creamy, mature cheddar blended with charcoal.	1kg	Cows,Veg,P	EN832	28.95	
<b>Char-Coal</b> The original briquette version	200g	Cows,veg,P	EN833	6.90 each	
<b>Char-coal truckle</b> New round shaped truckle	200g	Cows,veg,P	EN914	5.95 each	
<b>White Stilton &amp; Apricot</b> White Stilton is combined with succulent chunks of dried apricots	1.1kg	Cows,Veg,P	EN821	20.65	Derbyshire
<b>White Stilton, Mango &amp; Ginger</b> White Stilton is joined by sweet mango and a hint of warming ginger	1.1kg	Cows,Veg,P	EN820	19.95	Nottingham
<b>Wensleydale &amp; Cranberries</b> Crumbly, creamy Wensleydale combined with the sharp, tangy flavour of juicy cranberries	1.2kg	Cows,Veg,P	EN816	14.80	Dorset
<b>Wensleydale &amp; Ginger</b> Yorkshire Wensleydale combined with Stem Ginger	1.1kg	Cows,Veg,P	EN817	18.15	Yorkshire
<b>Windsor Red</b> Windsor Red is a pink mottled cow's milk flavoured cheese consisting of White Cheddar steeped in Port and French Brandy	1.1kg	Cows,Veg,P	EN819	21.75	Leicestershire
<b>Huntsman</b> Stilton is sandwiched between layers of satiny Double Gloucester, resulting in a powerful flavour combination of the two	1.2kg	Cows,Veg,P	EN826	21.95	Nottingham
<b><u>Goat`s / Sheep`s Cheese</u></b>					
<b>Cerney Ash</b> Hand-coated with oak ash/ sea salt coating, it has a subtle flavour with a hint of a lemony tang. The flavour deepens with age	250g	Goat	EN501	11.60 each	North Cerney, Cirencester
<b>Brock Blue</b> A Vegetarian Blue goats cheese made in Lancashire	2kg	Goat, Veg	EN504	39.30	Lancashire
<b>Beenleigh Blue</b> The nature of the cheese varies greatly over the season. The first cheeses for sale in June are very light, fresh, and quite crumbly whereas the older cheeses develop significantly greater depth of flavour and become richer and creamier	1.5kg	Sheep	EN505	45.50	Totnes, North Devon
<b>Capricorn Button (Cricket St Thomas goats)</b> Capricorn has a delicate velvety soft white coat. When young it is mild and crumbly and has a slightly nutty flavour. As it ripens from the outside towards the centre, the white curd becomes softer and creamier, and develops a fuller flavour	100g	Goat	EN506	3.15 each	Cricket St Thomas, Devon

The Cheese Hut

<b><u>Goat`s / Sheep`s Selection Cont...</u></b>	<b><u>Size</u></b>	<b><u>Type</u></b>	<b><u>Code</u></b>	<b><u>Price per Kg (£)</u></b>	<b><u>Provenance</u></b>
<b>Capricorn Cutting (Cricket St Thomas goats)</b> Larger version in a 1kg square shaped cheese	1kg	Goat	EN507	28.65	
<b>Eve</b> Washed in Somerset Cider Brandy and wrapped in a vine leaf	150g	Goat	EN537	8.20 each	Whitelake Somerset
<b>Harbourne Blue</b> Harbourne Blue is also quite variable over the season, occasionally it can be very strong but more often it has a sweet, clean, fresh taste	1.5kg	Goat, past	EN509	49.75	Totnes, North Devon
<b>Katherine</b> A raw milk version of Rachel made with animal rennet and washed in Somerset Cider Brandy this cheese has a slightly softer texture and a stronger and more complex flavour than its cousin Rachel	200g	Goat	EN534	12.65 each	Whitelake cheese, Somerset
<b>English Pecorino</b> Supreme champion 2019 @ the British cheese awards	2kg	S, UP, Veg	EN537	63.95	White lake
<b>Billie Goats Cheddar</b> Goats Cheddar with attitude	2.5kg	Goat	EN521	22.60	Dorset
<b>Rachel</b> This cheese is a semi soft cheese with a washed rind and has a sweet medium flavour. The cheese is named after a friend of Peter the cheese maker (like the cheese, she is sweet, curvy and slightly nutty).	2kg	Goat	EN101	43.00	Whitelake cheese, Somerset
<b>Ribblesdale Blue</b> This is a full-flavoured tangy goat's cheese hand-made in North Yorkshire.	2kg	Goat, Veg, Unpast	EN513	49.75	Yorkshire Dales
<b>Caved aged goats</b>	200g	Goat, Veg		5.35 each	
<b>Little She</b>		Sheep, Unpast		8.75 each	Whitelake Cheese
<b>Ribblesdale Superior</b> This pure white semi-firm goat's cheese is moist and crumbly with a mild nuttiness and just a hint of lemon	2kg	Goat, Veg	EN515	27.95	Yorkshire Dales
<b>Rosary Log</b> Rosary is a fresh, creamy goats' cheese with a mousse-like texture and a natural acidity. It is made from pasteurised milk, using a microbial rennet, which makes it suitable for vegetarians.	1kg	Goat, V, P	EN518	26.95 each	Salisbury
<b>Rosary log Garlic &amp; Herb</b>	1kg	Goat, V, P	EN546	27.50 each	
<b>Rosary Button Plain</b> Smaller version of the 1kg log, individually packed	100g	Goat, V, P	EN511	3.40 each	
<b>Rosary Button Herb</b>	100g	Goat, V, P	EN516	3.60 each	
<b>Rosary Button Ashed</b>	100g	Goat, V, P	EN516	3.70 each	
<b>Rosary Goat Ashed log</b>	275g	Goat, V, P	EN530	9.60 each	
<b>Rosary Goat Curd</b>	1kg	Goat, V, P	EN523	25.25 each	
<b>Dorstone</b>	180g	Goat		13.60 each	
<b>Dazel Ash</b> Goats log with an edible ash rind	220g	Goat, V, P	EN526	9.55 each	
<b>Little Lepe</b> Sister cheese to St Eilla but with an edible ashed rind	70g	Goat, V, P	EN536	3.25 each	
<b>St Eilla</b> Named after the cheesemakers mum "Stella", this cheese has an ivory white crinkly rind	70g	Goat, V, P	EN535	3.25 each	
<b>Sinodun Hill</b> A ripened goat's cheese pyramid, similar in style to a Pouligny and other French goats cheeses. A light nutty edge with a mousse like texture, will develop blue and grey moulds as it matures.	200g	Goat	EN502	11.50 each	Norton & Yarrow cheese
<b>Brightwell Ash</b> A ripened goat's cheese disc with an edible ash based natural rind, has a silky texture and a sumptuous flavour with hazelnut and citrus notes.	140g	Goat	EN503	9.75 each	" South Oxfordshire
<b>Rustler</b> From White lake cheese	1kg	Ewes		54.95	White lake cheese

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<b><u>Goat`s / Sheep`s Selection Cont...</u></b>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<b>Spewood</b> A hard pressed cheese, matured for 6 months with a natural rind that develops a sweet nutty flavour	2kg	Sheep, Past	EN519	40.20	Village maid, Reading
<b>Ticklemore</b> The Sharpham Ticklemore Goat is a pasteurised, semi-hard goat milk cheese made with vegetable rennet.	2kg	Goat	EN527	40.10	Totnes, North Devon
<b>Wigmore</b> Wigmore is a soft white-rinded cheese, it has a very creamy texture and wonderfully subtle flavour of caramel and macadamia nuts.	800g	Sheep, Past	EN524	37.40	Village maid, Reading
<b>Wigmore Baby</b>	180g	Sheep,	EN525	7.90 each	
<b><u>Scottish</u></b>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
<b>Blue Murder</b> Blue Murder is a spicy, sea-salty, ripe and creamy European style blue from Scotland	600g	Cows	SC014	25.25	Highland Cheese Company
<b>Black Crowdie</b> Black Crowdie (or Gruth Dhu) is a soft cream cheese with slightly sour, tangy milky flavour followed by a good kick of spicy pepper	110g	Cows	SC022	4.60 each	Highland Cheese Company
<b>Caboc</b> Caboc is a Scottish cream cheese, made with double cream or cream-enriched milk. This rennet-free cheese is formed into a log shape and rolled in toasted pinhead oatmeal, to be served with oatcakes or dry toast	110g	Cows	SC007	6.40 each	Highland Cheese Company
<b>Isle of Mull</b> It's a pale ivory colour with a very sharp, fruity tang, thanks to the unusual diet of the cows that eat the fermented grain from the nearby Tobermory whisky distillery.	3kg	Cows unpast	SC010	26.50	Isle of Mull
<b><u>Scotland Cont...</u></b>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<b>Lanark Blue</b> Spring cheese will be fresh and sweet with the blue veins providing a light blue flavour while cheese for Christmas/ Burns night will be more powerful becoming more pungent	1.3kg	Ewes, Veg Unpast,	SC011	58.45	Errington Cheese
<b>Mull of Kintyre Vintage (now called 1057)</b> Rugged, bold and full of character, our cheddar is slowly aged until perfect, then hand selected by our master cheese graders to ensure its firm body and deep, rounded flavour with nutty, sweet hints – resulting in a distinctive experience that slowly stimulates the different taste sensations	1.25kg	Cows	SC017	18.40	Mull of Kintyre
<b>Minger</b> A soft washed rind cheese with a very pungent aroma, the texture is soft & silky with a satisfying ooze when the cheese is cut, giving way to a strong but not too aggressive flavour.	200g approx	Cow`s, veg	EN240	5.95	Highland fine Cheese Company
<b>Tain Cheddar</b>		Cow`s Past		28.00	
<b><u>Irish</u></b>					
<b>Cashel Blue</b> Depending on the age, Cashel Blue texture varies from chalky to soft yellow paste and a characteristic bluish green mould. Young cheeses taste & smell chalky, lactic and mildly blue while the older ones are rich & buttery with a well-formed blue colour. Over 18 weeks of maturing, the cheese takes on a robust flavour and is granular in texture. It is one of the finest blue cheeses that relies on its balance in taste, texture and aroma.	1.5kg	Cows, Veg	IR005	27.45	Beechmount Farm
<b>Cooleeny</b> White mould rind. Pale yellow paste, generally with some chalkiness at the centre, when fully ripened the paste is soft and smooth. The cheese is Creamy and buttery with 15iscernible white mushroom notes coming through on the finish, pleasant bitterness	2kg	Cows, Veg, Unpast	IR008	22.90	Coleeney Farm

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<u>Irish Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<b>Crozier Blue</b> Crozier Blue has a rich, full and well-rounded flavour. It is gently salty with a distinctly rich creamy texture, offset by a touch of spice	1.5kg	Sheeps, Veg	IR016	48.25	Beechmount Farm
<b>Gubbeen</b> Gubbeen Cheese is a surface ripened, semi-soft, cow's milk cheese with a pink and white rind. The flavours are creamy with mushroom and nutty aftertastes	1.5kg	Cows	IR011	28.95	County Cork
<b>Milleens</b> Milleens is a soft, washed-rind cheese made from cow's milk on the rugged Beara peninsula of South West Ireland.	1.5kg	Cows	IR013	32.60	Beara Peninsula
<b>Irish Porter</b> The flavours of this brown waxed gourmet cheese are full, rich, tangy and chocolaty with a pungent finish.	2kg	Cows, Veg	IR015	26.30	Limerick
<u>Welsh</u>					
<b>Gorwydd Caerphilly</b> The cheese is matured on the farm for two months and exhibits a fresh lemony taste with a creamy texture to the outer (known as the "breakdown") and a firmer but moist inner.	4kg	Cows, past	WE001	31.75	Weston Super Mare
<b>Caerphilly</b>	4kg	Cows, Veg	WE002	14.30	Caerphilly
<b>Monteray Jack</b> A semi soft cheese made from pasteurised cow's milk. Mild and buttery.	2.5kg	Cows, Veg	WE004	10.70	
<b>Harlech</b> A strong and creamy Cheddar blended with horseradish and parsley.	1.5kg 150g	Cows, Veg, Past	WE003 WE005	23.75 4.40 each	Worcester
<b>Y Fenni</b> A mature cheddar with mustard seeds and real ale.	1.5kg 150g	Cows, Veg, Past	WE008 WE006	23.75 4.40 each	Worcester
<b>Tintern</b> A mature, creamy Cheddar blended with onion, fresh chives and shallots	1.5kg 150g	Cows, Veg, Past	WE007 WE010	23.75 4.40 each	Worcester
<b>Black Bomber</b> Creamy & smooth extra mature Cheddar loved for its depth of flavour. This cheese marries a delicious rich flavour with a smooth creaminess, lasting long on the palate but remaining demandingly moreish!	2kg	Cows, Veg	WE009	47.50 each	Snowdonia cheese comp
<b>Black Bomber</b>	200g	Cows, Veg	WE017	5.50 each	
<b>Green Thunder</b> It's perfectly balanced flavour allows the mature Cheddar, garlic & herbs to complement without taking over	200g	Cows, Veg	WE019	5.50 each	
<b>Red Devil</b> A classic savoury Red Leicester playfully warmed with a tingling hot chilli hit	200g	Cows, Veg	WE018	5.50 each	
<b>Pickle Power</b> A mature Cheddar with savoury chunks of pickled onion	200g	Cows, Veg	WE020	5.50 each	
<b>Bouncing Berry</b> Mature white Cheddar balanced to perfection with cranberries – deliciously sweet and moreishly creamy	200g	Cows, Veg	WE021	5.50 each	Snowdonia Cheese Company
<b>Amber Mist</b> A mature Cheddar warmed through with a generous splash of Whisky	200g	Cows, Veg	WE022	5.95 each	
<b>Beechwood Smoked</b> A mature Cheddar with smokey mellow notes of Beechwood throughout	200g	Cows, Veg	WE035	5.50 each	
<b>Ruby Mist</b> A mature Cheddar with rich, warming hints of Port and Brandy	200g	Cows, Veg	WE037	5.95 each	
<b>Red Storm</b> Sweet and surprisingly complex flavour – a vintage red with a crystalline nutty texture throughout	200g	Cows, Veg	WE039	5.50 each	
<b>Truffle Trove</b> Enrobed in a white wax, Truffle trove is a combination of Black summer truffles and carefully crafted Extra Mature Cheddar.	150g	Cows Veg	WE046	6.25 each	
<b>Rock Star</b> Rock Star is Snowdonia Cheese Company's first ever cave-aged vintage Cheddar, matured in Welsh slate caverns in the heart of Snowdonia	150g	Cows, Veg	WE047	6.10 each	



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<u>Welsh Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<b>Golden Cernarth</b> This washed-rind, semi soft cheese is pungent, savoury-tasting and has a slightly nutty aftertaste. Perfect for baking as each cheese come in its own wooden box.	200g	Cows, Veg	WE036	7.80 each	Caws Cenarth
<b>Perl Wen</b> Perl wen is a creamy brie style cheese, its soft and succulent with a citrus centre	1.3kg	Cows, Veg, Past	WE024	23.10	Caws Cenarth
<b>Perl Wen mini</b>	250g	Cows, Veg	WE025	6.10 each	Caws Cenarth
<b>Perl Las</b> Unlike any other blue cheese, strong but delicate, creamy with lovely lingering blue overtones.	2.5kg	Cows, Veg	WE029	24.15	Caws Cenarth
<b>Perl Las mini</b>	200g	Cows, Veg	WE027	6.75 each	Caws Cenarth
<b>Perl Las mini</b>	450g	Cows, Veg	WE028	12.15 each	Caws Cenarth
<b>Collier`s Cheddar</b> Collier`s Powerful Welsh Cheddar delivers an extraordinary taste sensation. This uniquely powerful cheese produces a fine balance of savoury and sweet, without the sharpness that is delivered by many strong cheddars	2.5kg	Cows, Veg	WE033	13.35	Crickhowell
<u>French</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<b>Baby Brie</b> A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use	1kg 1/2 1/4	Cows, Veg	FR002	10.95 each 6.00 each 3.00 each	
<b>Brie 60%</b>	3kg	Cows, veg	FR004	10.95	
<b>Brie de Meaux</b> A full flavoured AOC brie that ripens from a firm core to smooth, runny, creamy consistency with a deeper flavour and aroma over its life	3kg	Cows, Unpast	FR005	18.70	
<b>Brie de Meaux ¼</b>	700g	Cows	FR097	19.90	
<b>Brie wedges</b> Classic brie that ripens from a firm core to smooth, runny, creamy consistency with a deeper flavour and aroma over its life.	180g	Cows, Veg	FR009	3.95 each	
<b>Brique Brie</b> Creamy brick-shaped brie ideal for slicing throughout its life. A favourite for sandwich makers	900g	Cows, Veg	FR011	18.90 each	
<b>Camembert Medium</b> Bold and rich, yet creamy.	150g	Cows, Veg, Past	FR014	2.30 each	
<b>Camembert Boxed</b> Miniature version of a classic Camembert that ripens over its life from a firm core to smooth, runny consistency with a deeper flavour and aroma.	145g	Cows, Past	FR016	3.30 each	
<b>Camembert Boxed</b> Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and very moreish Presented in a wooden box for baking	250g	Cows, Veg	FR015	4.15 each	
<b>Camembert Calvados</b> A traditional farmhouse-made cheese which is produced in several steps; it is first aged as a standard Camembert, the rind is then carefully removed and the cheese is dipped in a Calvados and Cider mixture, and finally it is covered in a fine biscuit crumb. The taste is deliciously fruity, with an apple brandy sweetness that commands the remarkable arc of flavour	250g	Cows, Unpast	FR017	11.60 each	
<b>Rustique Camembert</b> Le Rustique Camembert is lovingly made and carefully matured so you can enjoy its uniquely rich taste and creamy texture... every time	1kg	Cows, past	FR018	23.10 each	
<b>Rustique Camembert</b>	250g	Cows, past	FR019	5.60 each	
<b>Bleu D`auvergne</b> Aged for a of minimum 4 weeks, by which time the cheese showcases its assertive flavour`s and smooth texture. The rind is moist and sticky unveiling a soft paste with a grassy, herbaceous, and (with age) spicy, peppery, salty, pungent taste.	1.5kg	Cows, unpast	FR020	14.60	

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<b><u>French Cont...</u></b>	<b><u>Size</u></b>	<b><u>Type</u></b>	<b><u>Code</u></b>	<b><u>Price per Kg (£)</u></b>	<b><u>Provenance</u></b>
<b>Roche Baron / Mont Briac</b> Coated with an edible ash rind, the rich & creamy Roche baron has a characteristic blue flavour while being not very strong or aggressive	600g	Cows or Sheep, Veg	FR021	14.50	
<b>Fourme D`ambert</b> Made with the same penicillium roqueforti cultures as Roquefort, air is introduced into the pâte using syringes to encourage the mould to grow. The crust is a mottled, thin dry rind of red or white mould. The texture is creamy, rich and buttery with a mellow, nutty, subtle flavour. It has an aroma of the cellar in which it is aged	2kg	Cows, Unpast	FR022	14.15	
<b>Roquefort Societe</b> Société® Roquefort has an ivory-colored paste with emerald-green veining and a creamy, moist texture. Its rich, intense sheep milk flavour balances the blue mold aroma creating the magic taste that has made Roquefort famous around the world.	1.5kg	Ewes, Unpast	FR023	32.65	
<b>Roquefort Papillion</b> This exceptional Roquefort PAPILLON is characterised initially by its white paste and the generous streaks of intense blue in its broad and numerous cavities. In the mouth, its rich and flexible texture develops a delicious fondant accompanied by a typical balanced and long-lasting taste	1.5kg	Ewes, Unpast	FR025	42.30	
<b>Roquefort Unbranded</b> Roquefort cheese is moist and breaks into little pieces easily. Genuine Roquefort is rich, creamy and sharp, tangy, salty in flavour	1.5kg	Ewes, Unpast	FR024	20.60	
<b>Roquefort Wedges</b>	100g		FR026	2.60 each	
<b>Saint Agur</b> Saint Agur is a unique combination of smooth, creamy texture with salty and tangy taste, though not as salty as traditional blue cheese. It is more rich and buttery with a subtle spicy taste	2.2kg	Cows, Veg	FR027	32.70	
<b>Saint Agur wedges</b>	100g	Cows, Veg	FR028	4.40 each	
<b>French Brie de Meaux with Truffles</b> Boxed French brie with a truffle centre (1/4 of a whole wheel)	900g	cows	FR132	30.30	
<b>Beaufort</b> A firm, raw cow's milk cheese associated with the gruyère family. An Alpine cheese, it is produced in Beaufort, which is located in the Savoie region of the French Alps	2kg	Cows, veg	FR030	25.75	
<b>Banon</b> The cheese is wrapped in a case of chestnut leaves, held in place with raffia. Banon is aged for a minimum of two weeks. As it ages further, the soft & sticky cheese develops blue and gray moulds on and under the leaves, leading to a strong and intense flavour.	100g	Goats, Unpast	FR031	7.85 each	
<b>Comte Wedges (pre packed)</b>	200g	cows	FR136	4.40 each	
<b>Brebis (Fleur De Marquis)</b> The rind of the cheese is smooth, revealing a pate that is pale yellow, soft and thick. It is the perfect choice if you desire something that is creamy and rich with a strong, powerful taste balanced by earthy undertones. The cheese requires a very short maturation period	400g	Sheep`s, Unpast	FR035	37.65	
<b>Brillat Savarin</b> A matured Brillat-Savarin has a typical white, bloomy rind with an interior paste that is buttery-white in colour. The texture is dense, moist, and slightly chalky with enough lushness and creaminess for a triple cream cheese. Flavours are of butter, salt and cream with hints of mushroom, nuts and truffles	500g	Cows, past	FR036	15.15 each	
<b>Brebirousse D` Argental</b> A delightfully soft sheep`s milk cheese with an orangery-red rind and a deep rich flavour.	1kg	Sheep`s, Veg, Past	FR108	46.40	
<b>Cantal</b> A semi-Hard cheese which is fresh, sweet, milky in flavour with a light hint of hazelnut, and vanilla.	3kg	Cows	FR043	20.45	
<b>Chaource</b> Chaource is a soft cheese made from cow's milk in the village of Chaource, France. It has a soft-ripened, creamy and a little bit crumbly texture	250g	Cows, Unpast	FR038	7.60 each	

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<b><u>French Cont...</u></b>	<b><u>Size</u></b>	<b><u>Type</u></b>	<b><u>Code</u></b>	<b><u>Price per Kg (£)</u></b>	<b><u>Provenance</u></b>
<b>Chaumes</b> Chaumes has got an aromatic soft golden rind and a pale yellow, creamy pate. The smooth, supple and rather springy texture is complemented by the rich, intense and full bodied flavour of the cheese. Its taste can be described as complex, leaving behind a smooth and hazel-nutty aftertaste	2kg	Cows, Unpast	FR040	35.70	
<b>Comte Block</b> Has a complex, nutty and caramelized flavour. It goes well as a fondue cheese. It can also be grated, chunked or melted	2kg	Cows, Unpast	FR042	20.45	
<b>Comte Farmhouse (prestige)</b> A French cheese produced in the Jura Massif region of Eastern France. This hard ripened cheese is made from raw milk and has been matured for 18-24 months. It has a smooth and nutty flavour with a velvet finish	3kg	Cows, Unpast	FR041	21.75	
<b>Delice de Bourgogne</b> Delice de Bourgogne is a French classic triple crème cheese, The cheese is made by blending full fat cow's milk with crème fraîche to create an incredibly delicious soft cheese with a rich flavour and a smooth, melt-in-the-mouth texture	2kg	Cows	FR095	24.60	
<b>Emmenthal</b> Specially developed for sandwiches	2kg	Cows, Veg	FR044	13.50	
<b>Epoisse</b> Epoisses, an unpasteurised washed-rind cow's milk cheese, The aroma is matched by the wickedly strong, strangely meaty taste. The fine textured paste melts in the mouth, with a mixture of salt, sweet metallic and milky flavours	250g	Cows, Unpast	FR045	12.20 each	
<b>Gaperon</b> Gaperon is a cow's milk cheese flavoured with cracked peppercorns and garlic. It has a fluffy coat and is shaped into a dome	350g	Unpast	FR048	10.75 each	
<b>Gratte paille</b> Gratte Paille is made from cow's milk. It is a soft-white cheese with bloomy white (edible) rind, mushroom flavour and oily texture. Instead of standard cylindrical wheels, the cheese is hand-molded in brick shaped blocks	350g	Cows	FR110	11.85 each	
<b>Langres</b> Soft washed-rind cheese, tangy with a strong penetrating bouquet. Made with unpasteurised cow's milk. Drum shaped with a dip in the reddish orange coloured cheese so one can put wine in the dip	180g	Unpast	FR051	7.55 each	
<b>Liverot</b> It has a strong flavour and a heavy mouth feel and spicy finish	250g	Cows, Unpast	FR055	9.45 each	
<b>Morbier</b> The cheese has an ivory colour, and it is a bit soft and fairly elastic. It gets immediately identified because of its black layer of tasteless ash, which separates horizontally in the middle	1.5kg	Unpast	FR057	24.95	
<b>Munster</b> Has a very soft, smooth paste which is slightly sticky and sweet with the flavour of rich milk. When young, the rind is orange-yellow which darkens to an orange-red with maturity. A ripe Munster smells very strong	125g	Unpast	FR058	2.35 each	
<b>Munster</b>	800g	Unpast	FR060	14.95	
<b>Coeur de Neufchatel Heart</b> Neufchatel has a soft and slightly crumbly texture, a slightly salty taste finished with a sharp bite – and an aroma of mushrooms coming through. Visually it has similarities with Camembert – a dry, white and edible rind	200g	Unpast	FR050	5.45 each	
<b>Ossau Iraty</b> Beneath its amber, mold-dappled rind lies an ivory paste that is both slightly granular and very rich, boasting toasted wheat aromas and nutty, grassy-sweet flavours	4kg	Sheeps	FR062	22.85	
<b>Pierre Robert</b> Cheese is matured for longer than Brillat Savarin to produce a full meltingly rich, smooth, buttery flavoured product that you know is not going to be good for the waistline	500g	Cows, Unpast	FR065	16.30 each	

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<b><u>French Cont...</u></b>	<b><u>Size</u></b>	<b><u>Type</u></b>	<b><u>Code</u></b>	<b><u>Price per Kg (£)</u></b>	<b><u>Provenance</u></b>
<b>Pont L`eveque</b> This cheese has a slightly mouldy aroma with an open, springy texture. During maturation the pate is repeatedly washed in a brine and cider solution. Pont L`Eveque when cut has a glistening appearance due to the richness of the milk and is dotted with small holes. It has a savoury piquant taste with a trace of sweetness and a robust tang on the finish	220g  1.7kg	Cows, Unpast	FR067  FR068	6.95 each  31.95	
<b>Tomme de Pyrenees</b> Cheese doesn't have to be strong to have bags of flavour. Tomme des Pyrenees is definitely at the mild end of the scale, but nevertheless is well worth sinking your teeth into if you like a good hit of taste in your cheese. It's salty, earthy and buttery, with just a touch of yoghurt sourness.	3kg	Cows	FR073	15.15	
<b>Raclette</b> Raclette is a semi-hard cheese made on both sides of the French and Swiss Alps It is has a very distinctive pleasant, aromatic smell with a creamy texture, similar to Gruyere cheeses, which does not separate even when melted. The flavour can vary from nutty, slightly acidic to milky	1.5kg	Cows, Unpast	FR075	13.15	
<b>Raclette sliced (pre packed)</b>	250g	cows	FR134	4.15 each	
<b>Rambol inc Nuts</b> Soft creamy cheese topped with walnuts	2kg	Cows, Veg	FR074	32.10	
<b>Reblochon</b> A classic cheese with a terracotta coloured rind and a soft, smooth texture with a nutty after taste	240g	Cows, Unpast	FR076	6.50 each	
<b>Reblochon</b> Semi-soft washed rind cheese has a creamy texture and distinctive aroma but a mild tangy flavour	450g	Cows, Unpast	FR077	11.85 each	
<b>Roule Herb</b> Made with pasteurised cow's milk, the cheese is easily recognizable due to the distinctive swirl pattern	800g	Cows	FR079	24.95	
<b>Saint Marcellin</b> St. Marcellin is similar to Banon but creamier and more forceful in flavour. Each cheese is supplied in its own ceramic pot as it is traditionally heated and served warm	80g	Cows	FR084	3.75 each	
<b>Tomme de savoie</b> Tomme de Savoie is a semi-soft, pressed cheese with a pliable and firm texture. It has numerous irregular "eyes" spread throughout the ivory-coloured paste. The flavours are of grass, nuts and rusticity. Expect some tangy, slight citrus and mushroom notes underlined by odours of cave	2kg	Cows	FR086	18.55	
<b>Vacherin Mont D`or</b> Few things in life are as delectable or as comforting! Mont d`Or full bodied aroma has a hint of fermentation which soon gives way to a host of associations such as spruce potatoes or mushrooms. Its taste is soft and creamy and has a rich earthy flavour which evokes the forests of the Haut-Doubs where it is produced	3kg	Cows, Unpast	FR088	Price When In Season 30.85	Subject to seasonal availability
<b>Vacherin Mont D`or</b> Mont d`Or is shaped in cloth-lined moulds and encircled with a strip of spruce bark. The curd is left to age on spruce planks for three weeks during which time it is turned and rubbed with salt water each day. It undergoes its final ripening in a spruce box which is slightly smaller than it should be so that the cheese rises above the brim. A seasonal cheese available from September to March.	500g	Cows, Unpast	FR089	Price When in Season 16.95	Subject to seasonal availability
<b>Walnut Mini</b> Soft creamy cheese topped with walnuts	150g	Cows, Veg	FR093	5.40 each	
<b>Valencay</b> Valencay is an unpasteurised goats-milk cheese. Its rind has a rustic blue-grey colour which is made by the natural moulds. The rind is then are darkened by dusting charcoal powder	200g	Goats, Unpast	FR106	13.15 each	
<b>Crottin</b> With a young fresh taste these trays of 12 small drum shaped pasteurised goats milk cheeses are vac packed to retain their freshness and lemony flavour	12x 60g	Goats, Unpast	FR103	26.45 tray	
<b>French Gruyere</b> King cut French gruyere	1.7kg	cows	FR112	19.20	
<b>French Gruyere wedges</b>	200g	Cow`s	FR137	3.65 each	

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<u>European</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<p><b>Goat log</b> The most popular goat cheese in Europe. Smooth and creamy with mild caprine flavours. Extremely versatile for both table and cooking use The shell pack acts as a micro cave to optimise ripening and minimise desiccation.</p>	1kg ½ ¼	Goats, Veg	SP012	19.00 each 10.00 each 6.00 each	
<u>Spanish</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<p><b>Garrotxa</b> Garrotxa is a semi-firm cheese aged for 75 days. The full-bodied cheese is rich in flavour with a soft paste and a moist, creamy, yet almost flaky, texture. It is covered by a velvety grey mould coating that lends it a woody aroma.</p>	1kg	Goats	SP025	27.45	
<p><b>Mahon</b> Mahón cheese is a soft to hard white cheese made from cow's milk, named after the natural port of Mahón on the island of Minorca off the Mediterranean coast of Spain</p>	3kg	Cows	SP003	18.95	
<p><b>Manchego</b> The flavour of this Spanish Manchego cheese is slightly acidic, strong and tasty that becomes spicy in long cured cheeses. It has a nice and unique aftertaste provided by Manchego sheep's milk.</p>	1.5kg / 3kg 250g	Past ewes	SP004 SP001	30.85 8.00 each	
<p><b>Aged Manchego</b> Aged for 12-18 months</p>	1.5kg / 3kg 200g	Past ewes	SP011 SP009	33.30 7.95 each	
<p><b>Montenebro</b> This is a young goat cheese, aged two months, and it has a magnificent texture – an oozy rim and a dense centre that spreads like frosting. What a treat, I love a multi-textured cheese. The flavour is bold, sweet, lemony with a faint bluesy tail from the Penicillium roqueforti</p>	1.3kg	Goats	SP007	42.70	
<p><b>Pico's Blue</b> A smooth, creamy blue cheese made in Northern Spain with a mix of cows and goats milk and wrapped in Maple leaves</p>	2.5kg	Cows, Goats, Unpast	SP005	22.65	
<p><b>Truffle Sheep's Cheese</b></p>	680g 200g	Sheep's	SP022 SP023	29.85 5.95 each	
<p><b>Tetilla</b> Creamy and soft cheese</p>	500g	Cow's		15.45 each	
<p><b>Sheep Wedges various flavours</b></p>	200g	Sheep U/P		5.95 each	
<u>Swiss</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<p><b>Appenzella</b> Appenzeller® is one of Switzerland's supreme cheese specialties. It obtains its uniquely spicy taste from the loving application of the mysterious herbal brine, the composition of which is a closely guarded secret</p>	1.5kg	Cows, Unpast	SW003	41.85	
<p><b>Emmenthal Block</b> Emmenthal has a Savory but mild taste. It is medium hard and is generally enjoyed cold, cut into pieces or slices</p>	1kg	Cows, Unpast	SW004	30.65	
<p><b>Gruyere King Cut Block</b> Aged for a minimum of five months with a flavour profile that develops as the cheese continues to mature under the watch of skilled affineurs, this cheese has a firm yet pliant texture and flavour notes of candied walnuts, dried fruit and spice.</p>	1kg	Cows, Unpast	SW006	37.65	

## The Cheese Hut

<u>Swiss Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<p><b>Cave Aged Gruyere</b> An epic Gruyère. The very best cheese is selected at three months to cure in the Kaltbach caves, where it is nurtured through a proprietary curing method for more than 300 days to develop the hallmark brown rind. Robust and deeply full flavoured with balanced undertones of fruit and nuts and occasional crystallization</p>	2kg	Cows, Unpast	SW002	48.95	
<p><b>Tete de Moine</b> Tête de Moine, literally monk's head, is a cylindrical semi-hard smear cheese that weighs around 800 grams and has a very fine dough that melts a little in the mouth. It is not cut, but shaved into thin, twirly rosette shaped slices using a special knife such as the "Girolle</p>	900g	Cows, Unpast	SW008	50.50	
<p><b>Kaltbach Alpine Creamy</b> Semi-hard cheese made from cow's milk with added cream, matured for 4 - 5 months. Wonderful creamy smooth texture with mature, slightly sweet flavour.</p>	2kg / 4kg	Cows, Past	SW011	24.25	
<u>Dutch</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<p><b>Edam Round</b> Edam Mild has a mild and creamy texture and is a favourite in homes across the world. When the cheese matures, it acquires a stronger flavour.</p>	1.9kg	Cows	DU002	13.90	
<p><b>Gouda</b> A traditionally produced young Gouda from the Netherlands. Made using pasteurised cow's milk, is mild and smooth in flavour with a semi-firm, creamy texture</p>	4kg	Cows, past	DU006	11.40	
<p><b>Old Amsterdam</b> A smooth, waxy textured, slightly granular Dutch Gouda that is well matured for around 18+ months. The resulting cheese has a deep, lingering mellow flavour with hints of caramel and marmite on the palate</p>	1.5kg	Cows	DU011	22.95	
<p><b>Maasdammer</b> It ripens faster than other Dutch cheeses, being ready in four to 12 weeks. The outside shell of the cheese has smooth, waxed yellow or naturally polished rind similar to Gouda. Inside the pate is a semi-firm, pale yellow with big eyes. It has a creamy texture and a sweet, buttery, nutty taste with a fruity background.</p>	2.5kg	Cows	DU012	15.60	
<p><b>Goat Gouda</b> Mild goat cheese made of 100% goat milk</p>	4kg	Goats, Past, Veg	DU007	25.75	
<p><b>Gouda with Cumin</b></p>	2/4kg	CVP	DU008	17.30	
<p><b>Prima Donna</b></p>	2kg		DU017	27.65	
<u>Norwegian</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<p><b>Gjetost</b> No traditional Scandinavian breakfast would be complete in Norway without this sweet semi-hard, tasting of fudge with a mild savoury flavour red cheese. The texture may be hard or soft but it always has an unmistakable sweet, almost fudgy caramel taste</p>	250g	Mixed Milk,	NO001	6.10 each	
<p><b>Gjetost</b></p>	1kg		NO002	24.60 each	
<p><b>Gjetost Blue (EKTE)</b> A full fat whey cheese made from a blend of goats whey, milk and cream</p>	500g	Goats	NO006	10.25 each	
<p><b>Jarlsberg</b> Jarlsberg is a mild, semi-soft cow's milk cheese of Norwegian origin. Beneath the yellow-wax rind of Jarlsberg is a semi-firm yellow interior that is buttery, rich in texture with a mild, nutty flavour. It is an all-purpose cheese, good for cooking as well eating as a snack</p>	1.5kg	Cows,	NO003	18.75	

## The Cheese Hut

<u>Italian</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<p><b>Asiago</b> Asiago is an Italian cow's milk cheese that can assume different textures, according to its aging, from smooth for the fresh Asiago to a crumbly texture for the aged cheese, the flavour of which is reminiscent of Parmesan</p>	2.5kg	Cows, Unpast	IT001	22.55	
<p><b>Bel Paese Buttons</b></p>	25g		IT002	9.30 each	
<p><b>Dolcelatte</b> A blue veined Italian soft cheese. The cheese is made from cow's milk, and has a sweet taste. Its name translates from Italian to 'sweet milk' in English</p>	1.5kg	Cows	IT005	24.35	
<p><b>Pecorino Moliterno (truffle pecorino)</b> This luxurious and holiday party-worthy pecorino is aged for six months before earthy black truffle is added to the mix. The result is a visually stunning cheese that manages to taste even better than she looks.</p>	1.3kg	Ewe's, Unpast	IT043	65.95	
<p><b>Ubrriaco</b> drunken cheese, soaked in red wine in large barrels.</p>	1.5kg	Cows	IT047	24.95	
<p><b>Fontal</b> Similar in style to Fontina, Fontal is a pressed uncooked pasteurised cow's milk cheese with a brushed rind. Semi firm yet creamy in texture has a mild nutty flavour with easy smooth melting properties.</p>	2.5kg	Cows	IT007	19.20	
<p><b>Fontina Farmhouse</b> This is a classic farmhouse-made cheese, full-flavoured, from unpasteurised milk. Its texture is semi-hard in the Gruyere-style – good for fondues and cooking.</p>	2.5kg	Cows, Unpast	IT008	29.55	
<p><b>Gorgonzola Dolce</b> It has a white or pale yellow, buttery and melty paste speckled with a homogeneous distribution of blue coloured veins. The rind is compact, rough, hard and grey/pinkish in colour but not edible. Flavours are not very assertive but sweet, mild with notes of sour cream and lactic tang</p>	1.5kg	Cows, Past	IT009	16.65	
<p><b>Mountain Gorgonzola</b> A classic cow's milk cheese produced in the mountains of Italy using ancient-traditional methods. This Gorgonzola has a rich, slightly salty flavour with a sharp-peppery finish, having a dense, straw coloured paste with blue-green veins</p>	1.5k	Cows, Past	IT010	23.25	
<p><b>Mascarpone</b> Lovingly made in Lombardy from good quality milk this is the softest, smoothest and creamy sweet mascarpone that will guarantee a perfect tiramisu every time. It is also perfect for cakes for use in sauces and for filling pasta</p>	2kg 500g 250g		IT012 IT013 IT014	15.00 each 5.90 each 2.95 each	
<p><b>Mozzarella (Galbani) Block</b> A fresh mozzarella log that is easy to slice and serve, making it ideal for salads, sandwiches and pizzas</p>	1kg	Cows, Veg	IT015	16.25 each	
<p><b>Mozzarella (Latbri) Block</b></p>	1kg	Cows, Veg	IT016	12.60 each	
<p><b>Mozzarella Ball</b> Lightly salted. Delicate, white and creamy. It is best eaten as soon as you open the package to get most of its freshness. It has a semisoft, elastic texture and is drier and not as delicately flavoured as its buffalo counterpart.</p>	125g	Cows, Veg	IT017	1.70 each	
<p><b>Mozzarella Buffalo</b> A fresh mozzarella made with buffalo milk, for a more distinctive and authentic flavour. Ideal as a tasty main meal, or as an ingredient in hot or cold dishes</p>	150g	Buffalo, non veg	IT019	2.50 each	
<p><b>Burrata di Puglia</b> Fresh Italian cheese made from mozzarella and cream, the shell is solid mozzarella while the inside contains both mozzarella and cream, giving it an unusual, soft texture</p>	125g	Cows, past & Non Veg	IT028	2.90 each	
<p><b>Mozzarella Pearls (Bocconcini)</b> Fresh and delicately flavoured, add to pasta sauces or salads (1kg tray of 8g balls)</p>	1kg	Cows, Veg	IT021	11.35 each	
<p><b>Mozzarella Smoked (Scarmoza)</b> Scamorza is an Italian, spun paste cow's milk cheese belonging to the pasta filata family. Shaped similar to a provolone in pear shape, it is available in many other forms as well. A semi-soft white cheese with a texture comparable to that of a firm, dry Mozzarella</p>	250g	Cows, Veg	IT022	3.90 each	

## The Cheese Hut

<u>Italian Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<b>Grana Padano</b> Grana Padano is a hard, slow-ripened, semi-fat cheese from Italy, comparable to Parmigiano Reggiano or “parmesan” cheese	1kg	Cows, Unpast	IT023	21.40	
<b>Grana Padano</b>	200g		IT024	4.60 each	
<b>Reggiano (15, 24 or 60 month matured)</b> Parmigiano Reggiano® is made with raw milk — using the same traditional methods that were ‘round since the world was flat — and aged at least 15 months for intense, complex flavours. Nutty, sweet, grassy, creamy, fruity	1kg 2kg 2kg 200g	Cows, Unpast	IT025 IT045 IT052 IT026	27.45 35.95 47.15 6.30 each	
<b>Padano Shavings</b>	1kg		IT027	24.10 each	
<b>Grated Grana Padano</b> Supplied finely grated in 1kg bags	1kg		IT030	20.90 each	
<b>Pecorino Romano</b> Pecorino Romano is one of most widely used, sharper alternatives to Parmesan cheeses. Because of the hard texture and sharp & salty flavour, Pecorino Romano is an excellent grating cheese over pasta dishes, breads and baking casseroles. Although, the use of the cheese is limited because of its extreme saltiness	1.5kg	Sheep’s	IT032	32.90	
<b>Provolone</b> Dolce aged for 2-3 months, has a pale yellow colour and sweet taste Picante aged longer	1kg 1kg	Cows	IT033 IT040	21.70 19.50	Dolci Picante
<b>Ricotta</b> Very versatile: you can use it to season pasta dishes, as an alternative to the main course, or in combination with other ingredients to produce deserts	250g 1.5kg	Cows	IT034 IT035	1.95 each 8.50 each	
<b>Taleggio</b> Taleggio is a semisoft, washed-rind, smear-ripened Italian cheese that is named after Val Taleggio. The cheese has a thin crust and a strong aroma, but its flavour is comparatively mild with an unusual fruity tang	2kg	Cows	IT036	20.45	
<b>Torta Gorgonzola</b> Layers of Gorgonzola full fat soft blue veined cheese and Mascarpone full fat soft cheese	1.2kg	Cows	IT037	23.95	
<b><u>Greek</u></b>					
<b>Feta Cubes</b> Cheese is cut into equally sized cubes, ready to use for Greek salads. The most practical solution for restaurants.	800g	Mixed Milk, Veg	GR005	12.40 each	
<b>Feta Block</b> Yamas! Feta is so deliciously creamy, because unlike other feta cheeses, this one is made from 100% sheep’s milk. With a slightly tangy taste and crumbly texture, this feta is ideal in salads and pasta	900g	Sheep’s	GR002	12.50 each	
<b>Feta Portion</b>	200g		GR003	2.90 each	
<b>Halloumi</b> Halloumi is especially tasty when served warm, thanks to its high melting point and firm texture, making it delicious grilled, baked, fried or barbequed!	250g	Mixed Milk, Veg	GR004	3.35 each	
<b>Halloumi Sliced</b>	1kg		GR007	15.80 each	
<b><u>German/Austrian</u></b>					
<b>Cambazola</b> Cambazola is a triple cream, brie-style blue cheese, The cheese, a cross between Camembert and Gorgonzola, is creamy, moist and rich like a Camembert with the sharpness of Gorgonzola	2kg	Cows, Veg	GE002	21.75	
<b>Cambazola Mini</b>	150g		GE003	3.75 each	
<b>Smoked Cheese log</b> Processed cheese from Austria with a synthetic light smoked flavour, ideal as a breakfast cheese	2kg	Cows	GE004	27.40 each	



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<u>German/Austrian Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<b>Montagnolo</b> Montagnolo Affine is a surface-ripened, triple cream blue veined cheese made by Käseerei Champignon, Lauben / Allgäu, Germany.	2kg		GE008	21.50	
<b>Grand Noir</b> Grand Noir is extremely creamy soft cheese that melts in the mouth instantly. This amazing cheese is aged in the waxy black mantle that gives a distinctive flavour to it.	2kg	Cow`s Veg, Past	GE009	28.75	
<b>Champignon Brie</b> A double cream brie with bits of mushroom through the paste	2kg	Cow`s, Veg		23.60	
<b><u>Danish</u></b>					
<b>Danish Blue Wedge</b>	100g		DA002	1.70 each	
<b>Danish Blue Round</b> Danish Blue cheese has a fine, nutty, blue aroma with hints of marzipan overlaid on a sourdough flavor, creating a soft and elegant bitterness	3kg	Cows, veg	DA003	13.85	
<b>Havarti</b> Havarti is a mild and aromatic cheese with just a hint of tanginess. Soft and creamy, its taste develops more character as it matures.	2kg	Cows, Veg	DA010	16.70	
<b>Mozzarella Block</b> A processed version of the classic Italian cheese, made in Denmark	2.3kg	Cows, Veg	DA006	18.65 each	
<b>Mozzarella portion</b>	200g		DA007	2.25 each	
<b><u>Sliced Cheese</u></b>					
<b>Mature Cheddar Slices</b> All sliced <b>1kg</b> packs come with 50 slices at 20 grams each slice.	1kg	Cows, veg	SL001	11.50 each	
<b>Emmenthal Slices</b>	1kg	Cows, veg	SL007	12.50 each	
<b>Mozzarella Slices</b>	1kg	Cows, veg	SL008	11.50 each	
<b>Monterey Jack Slices</b>	1kg	Cows, veg	SL009	11.50 each	
<b>Applewood Slices</b> Perfect for burgers (17 slices per pack)	750g	Cows, veg	SL010	15.30 each	
<b>Mexicana Slices</b> Perfect for burgers (17 slices per pack)	750g	Cows, veg	SL011	14.75 each	
<b><u>Grated Cheese</u></b>					
<b>Mild White</b>	2kg	Cows, Veg	GT001	20.00 each	
<b>Mature Cheddar Promo</b>	2kg	Cows, Veg	GT004	15.00 each	
<b>Mature White Premium</b>	2kg	Cows, Veg	GT006	19.40 each	
<b>Mozzarella/Cheddar Mix (80% Mozzarella 20% Cheddar)</b>	2kg	Cows, Veg	GT007	16.70 each	
<b>Mozzarella 100%</b>	2kg	Cows, Veg	GT008	18.20 each	
<b>Red Cheddar</b>	2kg	Cows, Veg	GT010	18.20 each	
<b>Cubed Mozzarella 10mm</b>	2kg	Cows, Veg	GT013	17.50 each	
<b><u>Soft Cheese</u></b>					
<b>Cottage Cheese</b>	2kg 250g	Veg	SO005 SO004	15.10 each 2.85 each	
<b>Crème Fraiche</b>	2kg	Veg	SO007	19.75 each	
<b>Crème Fraiche (Normandy, France)</b>	20cl		SO017	2.30 each	
<b>Crème Fraiche (Normandy, France)</b>	1kg		SO008	11.95 each	
<b>Full Fat Soft Cheese</b>	2kg 200g	Veg	SO009 SO021	20.35 each 2.60 each	
<b>Set Soured Cream</b>	2kg	Veg	SO011	13.40 each	
<b>Set Soured Cream</b>	150ml	Veg	SO026	1.45 each	

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<b><u>Soft Cheese Cont...</u></b>	<b><u>Size</u></b>	<b><u>Type</u></b>	<b><u>Code</u></b>	<b><u>Price per Kg (£)</u></b>	<b><u>Provenance</u></b>
Philadelphia	1.6kg	Veg	SO016	21.90 each	
Philadelphia	180g	Veg	SO013	4.20 each	
Greek Style Yoghurt	5kg	Veg	SO023	22.35 each	
Greek Yoghurt	1kg		SO020	4.80 each	
Greek Yoghurt	150ml		SO027	1.60each	
Cows Curd (Frozen)	1kg		SO002	11.15 each	
<b><u>Pick &amp; Mix</u></b>					
Bel Paese Buttons	25g		IT002	0.40 each	
<b><u>Cream</u></b>					
Buttermilk	1ltr		CR002	2.50 each	
Double Cream	2ltr		CR007	13.80 each	
Whipping Cream	4 pint		CR006	11.80 each	TOO
Clotted Cream	1kg		CR013	13.75 each	
Clotted Cream	100g		CR016	2.95 each	
<b><u>Mayonnaise</u></b>					
Kennys Real Mayo (free range eggs)	10ltr		MA009	50.40 each	
Kennys Real Mayo (free range eggs)	5ltr		MA010	26.45 each	
<b><u>Millers Damsel</u></b>					
Best of Millers Selection	350g		WA001	9.95 each	
Wheat wafers	125g		WA002	2.80 each	
Three Seed Wafers	125g		WA006	3.00 each	
Charcoal Wafers	125g		WA007	2.80 each	
Buttermilk Wafers	125g		WA003	2.80 each	
Three Nut Wafers	125g		WA004	3.00 each	
Three Fruit Wafers	125g		WA002	3.00 each	
Fire Crackers	100g		WA010	2.75 each	
Water crackers	70g		WA011	2.75 each	
Earth Crackers	100g		WA012	2.75 each	
Ale Wafers	100g		WA013	2.75 each	
Cranberry & Raisin Toasts	100g		WA032	3.95 each	
Plum & Date Toasts	100g		WA032	3.95 each	
Fig & Sultana Toasts	100g		WA032	3.95 each	
GLUTEN FREE Charcoal wafers	110g		WA020	3.25 each	
GLUTEN FREE Cranberry & Raisin Toasts	100g		WA033	5.40 each	
<b><u>Peters Yard</u></b>					
Sourdough crispbread original	90g		WA024	2.75 each	
Sourdough crispbread spelt & fig	100g		WA025	2.75 each	
Sourdough crispbread seeded wholegrain	105g		WA026	2.75 each	
Sourdough crispbread charcoal & rye	90g		WA027	2.75 each	
Sourdough crispbread selection pack 3 varieties including original, charcoal & spelt & poppy seed	265g		WA028	6.60 each	
Sourdough crispbread original large with hole	350g		WA029	6.20 each	
Sourdough crispbread original medium size	200g		WA030	3.90 each	

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<b><u>Stockton`s Oatcakes</u></b>					
<b>Thick Oatcakes</b>	200g		WA016	1.65 each	
<b>Thin Oatcakes</b>	100g		WA019	0.90 each	
<b><u>Butter</u></b>					
<b>Goat Butter</b>	250g x 10		BU019	40.00 c/s	
<b>Unsalted Butter</b>	250g		BU003	3.40 each	
<b>Slightly Salted Butter</b>	250g		BU004	3.40 each	
<b>Butter Portions 6.2g x 100</b> Individual foil wrapped butter portions	6.2g x 100		BU008	11.25 each	
<b>Netherend butter rolls (British)</b>	250g		BU028	4.45 each	
<b><u>Butter Cont....</u></b>					
	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price Each</u>	<u>Provenance</u>
<b>Netherend butter portions 15gx100 (British)</b> English made table butter portion, will look good on any table with a traditional creamy butter taste. Presented in a gold foil wrap (round)	100x 15g		BU027	39.85 box	
	100x 10g		BU025	27.85 box	
<b>Bungay butter</b> Bungay Raw Butter is the UK's only raw farmhouse butter produced by using a lactic culture. Roll or boxed	200g		BU016	8.40 each	Too order only
<b>Sussex Southdown Butter Rolls Unsalted</b>	180g		BU012	3.90 each	
<b>Sussex Southdown Butter Rolls Salted</b>	180g		BU011	3.90 each	
<b>Sussex Southdown Butter Tubs Unsalted / Salted</b>	2kg		BU010	37.70 each	
<b>Southdown butter portions</b>	15g x100		BU013	49.25 box	
<b><u>Dips</u></b>					
<b>Houmous</b>	1kg		DI005	7.35 each	
<b>Retail pots houmous</b>	300g		JO014	2.35 each	
<b>Retail pots spicy houmous</b>	300g		JO015	2.60 each	
<b>Taramasalta</b>	1kg		DI003	11.25 each	
<b>Tzatziki</b>	1kg		DI004	11.95 each	
<b>Guacamole (frozen product)</b>	1kg		DI001	11.95 each	
<b><u>Pies &amp; Quiches</u></b>					
Too order only Refer to product and price list at back of book					

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<u>Charcuterie</u>	<u>Size</u>		<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<b>For Local Charcuterie / Meats see Rebel flyer towards back of price list.</b>					
<b>Mortadella Sliced (Corte Buona)</b>	100g		CH070	2.10 each	Italy
<b>Speck Sliced (Corte Buona)</b>	80g		CH071	2.75 each	Italy
<b>Spinata Romana sliced (Corte Buona)</b>	80g		CH072	2.85 each	Italy
<b>Antipasto misto (Italian tapas selection) (Corte Buona)</b>	70g		CH073	3.00 each	Italy
<b>Milano Salami</b>	2.5kg		CH001	15.50	
<b>Napoli Salami</b>	1.5kg		CH003	16.00	
<b>Danish Salami</b>	1.8kg		CH005	30.85 each	
<b>Chorizo vela</b>	1kg		CH006	13.50	
<b>Chorizo Sarta (horse shoe)</b>	200g		CH007	3.40 each	
<b>Cooking Chorizo (Rosario)</b>	1kg		CH008	12.15	
<b>Chorizo Grill (bbq range)</b> 4 varieties available in a retail package: classic, inferno, mediteraaneo & wine	200g		CH063	2.95 each	
<b>Peppered Salami Block</b>	1.6kg		CH010	18.55	
<b>Hungarian Salami</b>	1kg		CH004	50.90	
<b>Nduja</b>	400g		CH055	19.25	
<b>Meats Tapas Selection</b>	150g		CH014	4.50 each	
<b>Sliced Chorizo</b>	250g		CH017	4.50 each	
<b>Sliced Chorizo</b>	100g		CH018	2.15 each	
<b>Diced Chorizo</b>	1kg		CH044	13.80 each	
<b>Sliced Lomo</b>	80g		CH019	3.40 each	
<b>Sliced Milano</b>	80g		CH022	1.95 each	
<b>Sliced Milano</b>	500g		CH020	9.45 each	
<b>Sliced Napoli</b>	80g		CH023	2.00 each	
<b>Best Parma ham</b>	5.5kg		CH027	31.60	
<b>Prosciutto ham</b>	5.5kg		CH028	19.45	
<b>Sliced Prosciutto</b>	500g		CH029	13.25 each	
<b>Sliced Prosciutto</b>	80g		CH030	2.90 each	
<b>Serrano Block</b>	2kg		CH026	31.95	
<b>Sliced Serrano</b>	500G		CH032	15.10 each	
<b>Sliced Serrano</b>	100G		CH031	3.35 each	
<b>Chorizo Con Vino (red wine flavoured)</b>	200g		CH009	4.55 each	
<b><u>Cooked ham</u></b>					
<b>Plain Ham Joint</b>	2.5kg		CH033	11.50	
<b>Honey Roast Ham</b>	2.5kg		CH034	12.20	
<b>Smoked Ham Joint</b>	2.5kg		CH035	12.30	
<b>Sliced Gammon Ham</b>	500g		CH036	8.40each	
<b>Sliced Honey Roast Ham</b>	500g		CH037	7.95 each	
<b>Ready to Cook Gammon</b>	10kg		CH038	9.05	

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<b><u>Assorted Meats</u></b>					
<b>Stirchley Back Bacon Smoked</b>	2.27kg		ME002	18.80 each	
<b>Stirchley Back Bacon Unsmoked</b>	2.27kg		ME003	17.10 each	
<b>Stirchley Smoked Streaky Bacon</b>	2.27kg		ME001	24.60 each	
<b>Sliced Bresaola</b>	70g		ME017	3.90 each	
<b>Doreens Black Pudding</b> A unique triangular shaped (baked not boiled) black pudding stick.	1kg		ME082	7.95	
<b>Black Pudding Sticks</b>	1kg		ME008	6.70 each	
<b>Black Pudding Ring</b>	500g		ME009	2.40 each	
<b>Cooked Beef</b>	2kg		ME012	20.20	
<b>Corned Beef Tin</b>	3kg		ME012	35.00	
<b>Sliced Corned Beef</b>	500g		ME022	8.00 each	
<b>Cooked Streaky Bacon</b>	1kg		ME023	23.30 each	
<b>Sliced Cooked Chicken Fillets (too order only) (frozen)</b>	2.5kg		ME061	28.20 each	
<b>Garlic Sausage</b>	1kg		ME025	14.60 each	
<b>Haslet</b>	1kg		ME026	10.85	
<b><u>Assorted Meats Cont...</u></b>					
	<u>Size</u>		<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<b>Liver Sausage</b>	1kg		ME030	12.25 each	
<b>Mortadella (too order only)</b>	3kg		ME032	37.20 each	
<b>Sliced Mortadella</b>	250g		ME034	4.20 each	
<b>Pancetta Block</b>	2kg		ME035	19.30	
<b>Sliced Pancetta</b>	250g		ME036	8.30 each	
<b>Pastrami Block</b>	1.5kg		ME039	20.20	
<b>Shaved Pastrami (New York Style)</b>	500g		ME042	13.15 each	
<b>Sliced Peperoni</b>	1kg		CH012	11.80 each	
<b>Premium Sliced Peperoni</b>	1kg		CH013	21.40 each	ITALIAN
<b>Tuna in Brine</b>	1.8kg		ME045	18.45 each	
<b>Turkey Breast Boneless Voly</b>	3kg		ME049	21.10	
<b>Sliced Turkey (too order only)</b>	500g		ME054	11.20 each	
<b><u>Chutneys/Sauces/Jellies</u></b>					
	<u>Size</u>		<u>Code</u>	<u>Price each</u>	<u>Provenance</u>
<b>Margetts Cranberry Sauce</b>	2.5kg		CT003	20.85 each	
<b>Apple Sauce</b>	2.5kg		CT006	16.50 each	
<b>Snowdonia Chutney</b> Available in the following varieties: Balsamic caramelised onion, Fig & Apple, Spiced Tomato & Vodka, Pear with Date & Cognac	100g x 12		CT008 CT009 CT010 CT011	2.95 each 2.95 each 2.95 each 2.95 each	
<b><u>Pates</u></b>					
	<u>Size</u>		<u>Code</u>	<u>Price each</u>	<u>Provenance</u>
<b>Ardennes</b> 1kg loaf shaped, ideal for slicing	1kg		PA002	15.50 each	
<b>Brussels</b> 1kg loaf shaped, ideal for slicing	1kg		PA003	15.50 each	
<b>Duck &amp; Orange</b> 1kg loaf shaped, ideal for slicing	1kg		PA004	17.30 each	
<b>Garlic</b> 1kg loaf shaped, ideal for slicing	1kg		PA005	15.50 each	
<b>Chicken Liver</b> 1kg loaf shaped, ideal for slicing	1kg		PA001	15.50 each	

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<b><u>Pates Cont ...</u></b>	<b><u>Size</u></b>		<b><u>Code</u></b>	<b><u>Price each</u></b>	<b><u>Provenance</u></b>
<b>Game pate</b> 1kg loaf shaped, ideal for slicing. Available in Wild Boar, venison or Pheasant	1kg	Wild Boar Venison Pheasant	PA013 PA011 PA015	23.00 each 23.85 each 23.80 each	
<b>Le Noireau Campagne Pate in a Ceramic Bowl</b>	2.2kg		PA007	39.30 each	
<b>Apple Shaped Ceramic Bowl</b> Pate covered with sliced apples	1.5kg		PA008	31.85 each	
<b>Individual Pate</b> Available in Brussels, Ardennes, Duck & Orange or Mushroom	175g		PA010	3.10 each	
<b><u>Gourmet products</u></b>	<b><u>Size</u></b>		<b><u>Code</u></b>	<b><u>Price each</u></b>	<b><u>Provenance</u></b>
<b>Extra Virgin Olive Oil</b>	500ml		GO002	13.50 each	
<b>Extra Virgin Olive Oil</b>	5ltr		GO003	36.35 each	
<b>Pomace Olive Oil</b>	5ltr		GO004	21.25 each	
<b>Sunflower Oil</b>	5ltr		GO005	14.75 each	
<b>Sunblush Tomatoes ®</b>	500g		GO010	10.60 each	
<b>Sunkissed Tomatoes</b>	1kg 300g		JO001 JO011	9.15 each 2.95 each	
<b>Sundried Tomatoes Tub</b>	2.5kg		JO003	20.45 each	
<b>Sundried Tomatoes Dry</b>	1kg		GO012	13.90 each	
<b>Anchovy Fillets</b>	1kg		GO014	17.60 each	
<b>Arborio Rice</b>	1kg		GO017	4.60 each	
<b>Artichokes Grilled Whole</b>	1.1kg		GO019	20.20 each	
<b>Artichokes grilled Halves (Tray)</b>	2kg		GO020	25.50 each	
<b>Baby Figs in Syrup</b>	1.2kg		GO091	22.30 each	
<b>Balsamic Glaze</b>	250ml		GO024	3.85 each	
<b>Balsamic Vinegar</b>	5ltr		GO022	15.80 each	
<b>Balsamic Vinegar</b>	500ml		GO023	2.95 each	
<b>Borettane Onions (in Balsamic Vinegar)</b>	2.6kg		GO025	16.65 each	
<b>Caperberries</b>	1kg		GO026	10.98 each	
<b>Capers</b>	1kg		GO028	13.00 each	
<b>Lilliput Capers</b>	1kg		GO029	16.50 each	
<b>Chestnuts whole</b>	200g		GO096	7.00 each	
<b>Rapeseed Extra Virgin Oil</b>	5ltr		LO901	28.15 each	
<b>Cooking White Wine</b>	5ltr		GO074	10.65 each	
<b>Cooking Red Wine</b>	5ltr		GO073	10.65 each	
<b>Cornichons</b>	1kg		GO037	10.65 each	
<b>Duck Fat Tin</b>	3.6kg		GO127	46.35 each	
<b>Garlic Cloves (peeled fresh)</b>	1kg		GO031	14.35 each	
<b>Garlic Puree</b>	1kg		GO032	7.96 each	
<b>Gherkins (Pickled Chip shop style)</b>	2.6kg		GO034	8.20 each	
<b>Honey</b>	2kg		GO180	15.40 each	
<b>Jalapeno Sliced Red</b>	2.7kg		GO043	6.60 each	
<b>Jalapeno Sliced Green</b>	2.7kg		GO043	6.60 each	
<b>Liquid Whole Egg ( 22 Eggs )</b>	1kg		GO058	12.40 each	
<b>Liquid Egg White ( 33 Whites )</b>	1kg		GO057	9.65 each	
<b>Liquid Egg Yolk ( 66 Yolks )</b>	1kg		GO056	13.30 each	
<b>Maldon sea Salt</b>	250g		GO044	3.65 each	
<b>Maldon Sea salt</b>	1.4kg		GO045	19.65 each	

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<b><u>Gourmet products Cont....</u></b>	<b><u>Size</u></b>	<b><u>Code</u></b>	<b><u>Price each</u></b>	<b><u>Provenance</u></b>
<b>Mushrooms (Mixed Dried Oyster, Porcini &amp; Shitake)</b>	400g	GO047	18.95 each	
<b>Mustard Wholegrain</b>	5kg	GO049	24.50 each	
<b>Mustard Dijon</b>	5kg	GO048	24.50 each	
<b>Pesto green</b>	900g 300g	JO004 JO008	11.65 each 3.95 each	
<b>Pesto red</b>	900g 300g	JO002 JO009	11.95 each 3.95 each	
<b>Pinenuts</b>	1kg	NU021	51.80 each	
<b>Pistachio Nuts</b>	1kg	NU020	23.00 each	
<b>Pistachio Nuts (No Shells)</b>	1kg	NU022	35.60 each	
<b>Walnut Halves</b>	1kg	NU016	11.30 each	
<b>Quails Eggs</b>	12`s	GO059	2.70 each	
<b>Fruit Purees</b> Most if not all flavours available on request, please ask? Prices vary depending on flavour	1kg		POA	
<b>Quince Paste</b>	800g	GO061	16.45 each	
<b>Quince Paste</b>	250g	GO062	2.85 each	
<b>Roasted Red Peppers Tin</b>	2kg	GO063	11.95 each	
<b>Saffron</b>	1g	GO189	7.15 each	
<b>Vanilla Bean Paste</b> More cost effective way to use vanilla pods, one teaspoon is equivalent to 1 Vanilla pod.	120g	GO185	27.00 each	
<b>Vanilla Pods</b>	100g	GO070	26.00 each	
<b>Vine Leaves</b>	400g	GO071	1.85 each	
<b>Vine Leaves</b>	2kg	GO072	10.95 each	
<b>Malt Vinegar</b>	5ltr	GO068	3.20 each	
<b>White Wine Vinegar</b>	5ltr	GO082	5.80 each	
<b>Red Wine Vinegar</b>	5ltr	GO083	5.80 each	
<b>Truffle Olive Oil (infused)</b>	250ml	GO069	9.95 each	
<b>Roquito Drop Peppers</b>	2kg	GO142	34.15 each	
<b>Roquito Drop Peppers</b>	793g	GO177	13.95 each	
<b>White truffle &amp; Porcini Cream</b>	50g	GO132	8.75 each	
<b>Black Truffle &amp; Mushroom Salsa</b>	80g	GO133	10.30 each	
<b>Truffle Honey</b>	170g	GO086	10.75 each	
<b>Truffle Maple Syrup</b>	100ml	GO085	12.15 each	
<b>Pork Scratchings</b> Pub favourite in a big 5kg bag	5kg	ME064	111.50 each	
<b><u>Gourmet Chocolate</u></b>				
<b>Callebaut Chocolate Dark 70%</b>	2.5kg	SA001	76.85 each	
<b>Callebaut Chocolate Dark 53%</b>	2.5kg	SA002	68.75 each	
<b>Callebaut Chocolate Milk</b>	2.5kg	SA003	73.90 each	
<b>Callebaut Chocolate White</b>	2.5kg	SA004	71.75 each	
<b>Callebaut Chocolate Ruby</b>	2.5kg	SA005	86.65 each	
<b>Callebaut Chocolate Gold</b>	2.5kg	SA006	84.30 each	
<b>Stewart Arnold Chocolate Dark 55%</b>	10kg	SA011	238.20 each	

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<b><u>Stuffed Vegetables</u></b>	<b><u>Size</u></b>	<b><u>Code</u></b>	<b><u>Price Each</u></b>	<b><u>Provenance</u></b>
<b>African Sweet Pepperdews stuffed with Feta</b>	2kg	VE008	27.90 each	
<b>Red Bell (Hot) Peppers stuffed with Feta</b>	2kg	VE002	25.00 each	
<b><u>Olives</u></b>				
<b>Black Pitted Olives Tin</b> Offers available on 6 or more, ask your sales rep for details	2kg	OL003	12.35 each	
<b>Green Pitted Olives Tin</b> Offers available on 6 or more, ask your sales rep for details	2kg	OL004	12.65 each	
<b>Kalamata Stone in Tubs</b>	2kg	OL006	19.90 each	
<b>Kalamata Pitted Tubs</b>	2kg	OL008	19.90 each	
<b>Queen Green Olives Tin</b>	2kg	OL011	17.40 each	
<b>Queen Green Pitted Olives Tin</b>	2kg	OL015	21.60 each	
<b>Queen Black Olives Tin</b>	2kg	OL010	16.80 each	
<b>Queen Black Pitted Olives Tin</b>	2kg	OL014	15.75 each	
<b>Sliced Black Olives</b>	2kg	OL001	9.65 each	
<b>Nocellara Del Belice (stone in)</b> From Castelvetrano the best Sicilian Green Nocellara del Belice Olives. These large, green olives have a mild, buttery flavour that makes them popular table olives, though they are also used to produce olive oil. The olive are extremely crunchy, with the original deep bright green colour	3kg	OL013	39.90 each	
<b>Herbs de Provencal</b> Dry cured black olives in herbs	3kg	OL016	59.15 each	
<b>Chilli Olives</b> Mixed Queen Olives in Oil Marinade & Whole Chilli's	2.5kg 300g	JO007 JO012	21.50 each 2.65 each	
<b>Sundried Olives</b> Mixed Queen Olives in Oil Marinade with Sundried Toms and Rosemary	2.5kg 300g	JO006 JO013	21.50 each 2.60 each	
<b><u>Sapori D`italia Olives</u></b>				
<b>Boscaiola</b> Marinated large green pitted olives	3kg	OL100	34.85 each	
<b>Kalamata</b> Marinated black pitted olives	3kg	OL101	36.10 each	
<b>Mistoliva</b> Marinated Mixed black and green pitted olives, perfect all rounder	3kg	OL102	32.65 each	
<b>Aglioliva</b> Large green pitted olives stuffed with Garlic	3kg	OL105	40.85 each	
<b><u>Med Food Retail Range</u></b>				
<b>Stuffed Peppers</b>	280G	MED01	4.40 each	
<b>Sundried Tomatoes with Herbs</b>	280G	MED02	3.60 each	
<b>Mixed Olives with Sundried Tomatoes</b>	280g	MED03	3.60 each	
<b>Mixed Olives with Cheese</b>	280g	MED04	3.80 each	
<b>Olives with Oregano</b>	160g	MED05	2.95 each	
<b>Olives with Lemon &amp; Rosemary</b>	160g	MED06	2.95 each	
<b>Olives with Red Peppers &amp; Garlic</b>	160g	MED07	2.95 each	
<b><u>Miscellaneous product</u></b>				
<b>Handee Cheese Cutter</b> A must for any deli			Too order only 75.80	
<b>Cheese Wires</b> 60 or 90cm			Too order only 14.25	
<b>Girole Cutter</b> Used most commonly with Tete d Moine			TOO 67.25	



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<b><u>Dairy Free Alternative range</u></b>	<u>Size</u>		<u>Code</u>	<u>Price Each</u>	<u>Provenance</u>
Vegan range now available from the Cheese Man					
<b>Dairy Free Cheddar style block (Violife)</b>	2.5kg		DF001	18.15 each	
<b>Creamy Sheese Cheddar style spread</b>	255g		DF002	3.10 each	
<b>Greek style block Sheese</b>	200g		DF008	2.80 each	
<b>Grated mozzarella style Sheese</b>	200g		DF010	3.55 each	
<b>Grated Mozzarella style Sheese catering bag</b>	2kg		DF013	23.25 each	
<b>Vegan Applewood Block</b>	200g		DF017	2.95 each	
<b>Vegan Applewood Sliced</b>	200g		DF018	3.25 each	
<b>Violife Prosciutto (parmesan style)</b>	150g		DF021	6.40 each	
<b>Kinda Blue Spirulina</b>	120g		DF060	6.30 each	
<b>Kinda Chilli</b>	120g		DF061	6.30 each	
<b>Kinda Farmhouse</b>	120g		DF062	6.30 each	
<b>Kinda Garlic &amp; Herb</b>	120g		DF063	6.30 each	
<b>Kinda Smoked</b>	120g		DF064	6.30 each	
<b>Kinda Summer Truffle</b>	120g		DF065	6.30 each	

**All products are subject to availability, and some weights may differ to ones listed.**

**We can also arrange bespoke Cheese Towers for special occasions, please ask for more details.**



Please contact us for more details

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We are normally open Tuesday to Friday

10am to 4pm