

The Cheese Hut

Suppliers of fine Cheeses, Charcuterie
and Gourmet products

Celebration Cakes

August 2025

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The Cheese Hut

**Over 50 Year's
Experience in the
Fine Food industry**

**Friendly &
Knowledgeable
Sales staff**

**Local Cheese
Specialist**

**Quality Products @
Competitive
Prices**

**Family Run
Sussex Based
Business**

THE CHEESE HUT

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East Sussex
BN41 1WF

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www.thecheesehut.co.uk
enquiries@thecheesehut.co.uk



Cake 1

Godminster Heart 200g

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

Cashel Blue 1.6kg

A balanced amount of blue veining adds a sweet and spicy lift to the rich, full flavoured yellow paste. Cashel Blue tends to be a moist, buttery textured cheese.

French Brie 1kg x 2

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use

- This can be substituted for any 1kg Brie if you would prefer an alternative, but there may be a price difference.

Cornish Yarg 3.5kg

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

£150



Cake 2

Godminster Heart 200g

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

Camembert 145g and Camembert 250g

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

Cashel Blue 1.6kg

A balanced amount of blue veining adds a sweet and spicy lift to the rich, full flavoured yellow paste. Cashel Blue tends to be a moist, buttery textured cheese.

Manchego 3.3kg

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.

Olde Sussex 4.3kg

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 6-8 months

French Brie 60% 3kg

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use.

£305



Cake 3

Godminster Heart 200g

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

Camembert 145g and Camembert 250g

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

Cashel Blue 1.6kg

A balanced amount of blue veining adds a sweet and spicy lift to the rich, full flavoured yellow paste. Cashel Blue tends to be a moist, buttery textured cheese.

Manchego 3.3kg

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.

Olde Sussex 4.3kg

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 6-8 months

£270



Cake 4

Coeur de Neufchatel Heart 200g

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

Pierre Robert 500g

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.

Sussex Blue 2.3kg

A sharp, aggressive and creamy cheese with small blue veins. Once at room temperature the full aroma can be appreciated.

Olde Sussex 4.3kg

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 6-8 months

£215



Cake 5

Coeur de Neufchatel Heart 200g

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

Pierre Robert 500g

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.

Half Sussex Blue 1.2kg

A sharp, aggressive and creamy cheese with small blue veins. Once at room temperature the full aroma can be appreciated.

Half Olde Sussex 2.2kg

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 6-8 months

£120



Cake 6

Capricorn Goats Cheese 100g

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

Camembert 145g

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

Pierre Robert 500g

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.

Half Sussex Blue 1.2kg

A sharp, aggressive and creamy cheese with small blue veins. Once at room temperature the full aroma can be appreciated.

Half Olde Sussex 2.2kg

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 6-8 months

£120



Cake 7

Capricorn Goats Cheese 100g

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

Camembert 145g and Camembert 250g

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

Kentish Blue ½ Ring 1.3kg approx

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.

French Brie 1kg

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use

- This can be substituted for any 1kg Brie if you would prefer an alternative, but there may be a price difference.

Half Olde Sussex 2.2kg

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 6-8 months

£110



Cake 8

Coeur de Neufchatel Heart 200g

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

Godminster Vintage 2kg

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

French Brie 1kg x 2

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use

- This can be substituted for any 1kg Brie if you would prefer an alternative, but there may be a price difference.

Cornish Yarg 3.5kg

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

£165



Cake 9

Godminster Heart 200g

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

Godminster Vintage 2kg

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

French Brie 1kg x 2

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use

- This can be substituted for any 1kg Brie if you would prefer an alternative, but there may be a price difference.

Cornish Yarg 3.5kg

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

£165



Cake 10

Pierre Robert 500g

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.

Stilton Ring 4kg

Our Blue Stilton has a rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth.

St Giles 3.6kg

Saint Giles, made with Organic 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.

Mature Cheddar Wheel 5kg

A traditionally made cheddar in a wheel shape. A nice mature flavour, but not too overpowering.

French Brie 60% 3kg

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use.

£285



Cake 11

Coeur de Neufchatel Heart 200g

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

Cashel Blue 1.6kg

A balanced amount of blue veining adds a sweet and spicy lift to the rich, full flavoured yellow paste. Cashel Blue tends to be a moist, buttery textured cheese.

French Brie 1kg x 2

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use

- This can be substituted for any 1kg Brie if you would prefer an alternative, but there may be a price difference.

Cornish Yarg 3.5kg

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

£155



Cake 12

Capricorn Goats Cheese 100g

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

Camembert 145g and Camembert 250g

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

Pierre Robert 500g

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.

Half Manchego 1.6kg

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.

French Brie 1kg x 2

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use

- This can be substituted for any 1kg Brie if you would prefer an alternative, but there may be a price difference.

Cornish Yarg 3.5kg

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

£180



Cake 13

Capricorn Goats Cheese 100g

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

Camembert 145g and Camembert 250g

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

Pierre Robert 500g

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.

Half Manchego 1.6kg

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.

Stilton Ring 2kg

Our Blue Stilton has a rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth.

£115



Cake 14

Coeur de Neufchatel Heart 200g

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

Pierre Robert 500g

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.

Half Manchego 1.6kg

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.

Stilton Ring 2kg

Our Blue Stilton has a rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth.

£110



Cake 15

Godminster Heart 200g

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

Pierre Robert 500g

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.

Half Manchego 1.6kg

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.

Stilton Ring 2kg

Our Blue Stilton has a rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth.

£110



Cake 16

Capricorn Goats Cheese 100g

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

Camembert 145g

and

Camembert 250g

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

Godminster Vintage 2kg

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

Stilton Ring 2kg

Our Blue Stilton has a rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth.

£99



Cake 17

Capricorn Goats Cheese 100g

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

Camembert 145g and Camembert 250g

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

Godminster Vintage 2kg

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

Idle Hour 2.5kg

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.

Brighton Blue 3.2kg

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.

£235



Cake 18

Capricorn Goats Cheese 100g

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

Camembert 145g and Camembert 250g

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

Godminster Smoked 1kg

These rich and smooth Oak-Smoked cheddars are made with the same creamy Vintage Organic Cheddar that all of the Godminster range is made from – still certifiably organic and still with no additives or preservatives. Also, this cheddar is only smoked over sustainably sourced oak chippings you know it's as ethically good as it tastes!

Idle Hour 2.5kg

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.

Brighton Blue 3.2kg

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.

£220



Cake 19

Lord London 600g

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.

Godminster Smoked 1kg

These rich and smooth Oak-Smoked cheddars are made with the same creamy Vintage Organic Cheddar that all of the Godminster range is made from – still certifiably organic and still with no additives or preservatives. Also, this cheddar is only smoked over sustainably sourced oak chippings you know it's as ethically good as it tastes!

Idle Hour 2.5kg

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.

Brighton Blue 3.2kg

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.

£230



Cake 20

Lord London 600g

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.

Godminster Smoked 1kg

These rich and smooth Oak-Smoked cheddars are made with the same creamy Vintage Organic Cheddar that all of the Godminster range is made from – still certifiably organic and still with no additives or preservatives. Also, this cheddar is only smoked over sustainably sourced oak chippings you know it's as ethically good as it tastes!

Sussex Blue 2.3kg

A sharp, aggressive and creamy cheese with small blue veins. Once at room temperature the full aroma can be appreciated.

St Giles 3.6kg

Saint Giles, made with Organic 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.

£220



Cake 21

Capricorn Goats Cheese 100g

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

Camembert 145g and Camembert 250g

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

Godminster Vintage 2kg

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

Sussex Blue 2.3kg

A sharp, aggressive and creamy cheese with small blue veins. Once at room temperature the full aroma can be appreciated.

St Giles 3.6kg

Saint Giles, made with Organic 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.

£230



Cake 22

Godminster Heart 200g

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

Pierre Robert 500g

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.

Godminster Vintage 2kg

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

Sussex Blue 2.3kg

A sharp, aggressive and creamy cheese with small blue veins. Once at room temperature the full aroma can be appreciated.

St Giles 3.6kg

Saint Giles, made with Organic 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.

£240



Cake 23

Capricorn Goats Cheese 100g

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

Camembert 145g and Camembert 250g

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

Godminster Smoked 1kg

These rich and smooth Oak-Smoked cheddars are made with the same creamy Vintage Organic Cheddar that all of the Godminster range is made from – still certifiably organic and still with no additives or preservatives. Also, this cheddar is only smoked over sustainably sourced oak chippings you know it's as ethically good as it tastes!

Sussex Blue 2.3kg

A sharp, aggressive and creamy cheese with small blue veins. Once at room temperature the full aroma can be appreciated.

St Giles 3.6kg

Saint Giles, made with Organic 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.

£210



Cake 24

Godminster Heart 200g

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

Cashel Blue 1.6kg

A balanced amount of blue veining adds a sweet and spicy lift to the rich, full flavoured yellow paste. Cashel Blue tends to be a moist, buttery textured cheese.

French Brie 1kg x 2

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use

- This can be substituted for any 1kg Brie if you would prefer an alternative, but there may be a price difference.

Half White stilton & apricot 1.1kg

Half Wensleydale & Cranberry 1.2kg

Flavoured cheeses that also add a bit of colour and difference to that special occasion

Olde Sussex 4.3kg

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 6-8 months

£215



Cake 25

Cornish Yarg Baby 1kg

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

Godminster 2kg

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014

French Brie 1kg x 2

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use

- This can be substituted for any 1kg Brie if you would prefer an alternative, but there may be a price difference.

Cambozola 2.2kg

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

£150



Cake 26

Cornish Blue 1kg

Cornish blue is dry salted by hand before being left to mature for between 12 and 14 weeks

St George Camembert 1kg

A creamy goat's milk camembert, a full fat mould ripened cheese that will develop a full flavour when allowed to reach room temperature.

Half Manchego 1.5kg

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.

Cornish Yarg 3.2kg

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

Wookey Hole 6.2kg

A traditionally made cheddar in a cloth bound truckle. Matured in the Caves of Wookey

£295



Cake 27

Capricorn 100g

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

Camembert 145g and Camembert 250g

Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and is very moreish

Cashel Blue 1.6kg

A balanced amount of blue veining adds a sweet and spicy lift to the rich, full flavoured yellow paste. Cashel Blue tends to be a moist, buttery textured cheese.

Garlic Yarg 1.7kg

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

Half Olde Sussex 2.2kg

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 6-8 months

£150



Cake 28

Godminster 400g

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

Pierre Robert 500g

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.

Sussex Blue 2.3kg

A sharp, aggressive and creamy cheese with small blue veins. Once at room temperature the full aroma can be appreciated.

Olde Sussex 4.3kg

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 6-8 months.

French Brie 60% 3kg

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use.

£255



Cake 29

Godminster Heart 200g

A round deliciously creamy vintage organic cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014.

Pierre Robert 500g

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.

Stilton Ring 2kg

Our Blue Stilton has a rich tangy flavour, and a velvety-soft texture that makes it melt in the mouth.

Olde Sussex 4.3kg

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 6-8 months.

French Brie 60% 3kg

A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use.

£205

The Cheese Hut

Mini celebration Cakes

Ideal for individual Tables

1. Cricket St Thomas Capricorn Goats Cheese 100g

Black Bomber 200g

Camembert 250g

Black Wax Cheddar 900g

1.7kg ideal for 17-21 people £27.95

2. Little Sussex Sheep's Cheese 100g

Isle of Wight blue 200g

Camembert 250g

Black Wax Cheddar 900g

1.7kg ideal for 17-21 people £32.50

3. Godminster 200g

Godminster 400g

Godminster 1kg

1.6kg ideal for 16-20 people £49.50

4. Cricket St Thomas Capricorn Goats Cheese 100g

Isle of Wight blue 200g

Godminster 400g

700g ideal for 7-9 people £25.00

The Cheese Hut

Mini celebration Cakes

Ideal for individual Tables



The Cheese Hut

Celebration Cheese Tower List

August 2025

| | | | | | |
|-----|------|------------------|-----|--------|------------------|
| 1. | £150 | (8kg 80-100) | 17. | £235 | (9kg 90-115) |
| 2. | £295 | (12.7kg 130-160) | 18. | £220 | (8kg 80-100) |
| 3. | £270 | (9.5kg 95-120) | 19. | £230 | (8kg 80-100) |
| 4. | £215 | (7.5kg 80-100) | 20. | £220 | (8kg 80-100) |
| 5. | £120 | (4kg 40-50) | 21. | £230 | (9kg 90-115) |
| 6. | £120 | (4kg 40-50) | 22. | £240 | (9kg 90-115) |
| 7. | £110 | (4.5kg 45-60) | 23. | £210 | (8kg 80-100) |
| 8. | £165 | (7.5kg 75-95) | 24. | £215 | (10kg 100-125) |
| 9. | £165 | (7.5kg 75-95) | 25. | £150 | (7.5kg 75-95) |
| 10. | £285 | (16kg 160-200) | 26. | £295 | (13kg 130-165) |
| 11. | £155 | (7kg 70-90) | 27. | £150 | (6kg 60-75) |
| 12. | £180 | (8kg 80-100) | 28. | £255 | (10.5kg 100-125) |
| 13. | £115 | (4.5kg 45-60) | 29. | £205 | (10kg 100-125) |
| 14. | £110 | (4.5kg 45-60) | M1. | £27.95 | (1.7kg 17-21) |
| 15. | £110 | (4.5kg 45-60) | M2. | £32.50 | (1.7kg 17-21) |
| 16. | £99 | (4.5kg 45-60) | M3. | £49.50 | (1.6kg 16-20) |
| | | | M4. | £25.00 | (700g 7-9) |

Approximate total weight & approximate people to feed based
on 80g-100g per head