The Cheddar Gorge Cheese Company Vintage Cheddar 24 months

Hard cheese with a strong flavour. Classic traditional cheddar with a rind and robust taste. Raw cow's milk.

Moreton

From the King Stone Dairy in Chedworth, Gloucestershire. A luxurious, buttery texture with a clean, spritzy acidity. Pasteurised cow's milk, organic.

Ashcombe

Ashcombe features a line of wood ash through the centre. A meaty and savoury rind with flavours of milk and hay in the paste, as well as a taste of melted butter and fresh hazelnuts. Pasteurised cow's milk, organic.

Lypiatt Cheese

From the Neston Park estate in Corsham, this mould ripened cheese has an intense, creamy flavour with a salty tang. Pasteurised, cow's milk, organic.

Oxford Dolce Regatta Blue

From the Oxford Cheese Company, this cheese has a creamy flavour, similar to a Gorgonzola Dolce. Vegetarian, pasteurised, cow's milk.

Evenlode

A small, washed rind, soft cheese with flavours of beef stock, roast onions and peanuts. A sticky and ripe smelling cheese, Evenlode has a similar personality to the classic Munster cheese from the Alsace. Organic, pasteurised.

Baronet

From The Old Cheese Room in Corsham, Baronet is a rich, buttery cheese with a washed rind. Firm in the spring and summer and creamy in the rest of the year, Baronet has a distinctive colour and taste. Pasteurised, cow's milk, organic.

Bix

Winner of BEST SOFT WHITE at the British Cheese Awards 2018, Bix is a Triple cream, mould ripened soft cheese. Pasteurised, cow's milk.

Witheridge Hay Cheese

From Nettlebed Creamery, this is a semi-hard cheese that is aged in hay, giving a grassy, fruity element to the rind. Pasteurised, cow's milk, organic.

Merry Wyfe

Made with Wyfe of Bath curds, Merry Wyfe is washed in cider, has a distinctive pungent orange (edible) rind and a rich creamy texture. Organic, pasteurised, vegetarian.

Alex James Blue Monday

Created by Blur bassist turned cheese maker, Blue Monday is a soft, creamy blue cheese similar in style to a Gorgonzola Piccante. Pasteurised, cow's milk, organic.

Wyfe of Bath

A semi hard cheese that has a nutty and creamy taste. Made by placing the curd in a cloth lined basket, it has a soft, light caramel colour. Pasteurised, cow's milk, vegetarian, organic.

Mini Rollright Cheese

A soft cheese inspired by Vacherin du Haut-Doubs. Named after the Neolithic stones near Chipping Norton, this cheese has a smoky aroma, with flavours of crème fraiche, cured ham and mustard seed. Pasteurised, cow's milk, organic.

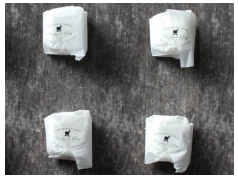
Stinking Bishop

A strong-smelling cheese with a delicate flavour, Stinking Bishop is made in Gloucestershire using the milk of rare breed Gloucester cows. A soft, creamy cheese washed in Perry with a pungent rind and a subtle interior. Pasteurised cow's milk, vegetarian rennet.

Oxford Blue

A creamy, semi soft blue cheese created in the 1990s to rival continental imports. Vegetarian, pasteurised, cow's milk.

Windrush Valley Goats Cheese



This cheese, from the Windrush Valley near Burford, has a mild and delicate flavour with fresh citrus notes. Vegetarian, pasteurised, goat's milk.

Cerney Ash Mini

Coated with an oak ash and sea salt mix, Cerney Ash is a full fat Valencay type cheese with a flavour that deepens as it ages. Vegetarian, unpasteurised, goat's milk.

Sparkenhoe Red Leicester

A rich, nutty, sweet and milky cheese, Sparkenhoe Red Leicester is a most yet firm cheese with a distinctive rich orange colour. Unpasteurised, cow's milk.

Jonathan Crump's Single Gloucester

Made from the milk of pure Gloucester breed cows, this cheese is matured for 4-6 weeks and has a milky flavour with zesty undertones. Vegetarian, unpasteurised, cow's milk.

Jonathan Crump's Double Gloucester

Made in Oxlynch near Stonehouse, Gloucestershire, this cheese has a rich, buttery taste and flaky texture. Bright orange in colour, the cheese is firm with a sweet, nutty flavour. Vegetarian, unpasteurised, cow's milk.