

# THE CHEESE MAN

Wholesalers of fine Cheeses, Charcuterie  
and Gourmet products

## Price List

September 2024

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The Cheese Man



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

**Friendly Van sales  
service**

**Local Cheese  
Specialist**

**Quality Products @  
Competitive  
Prices**

**Family Run  
Sussex Based  
Business**

**THE CHEESE MAN**

1 Basin Road South  
Portslade  
East Sussex  
BN41 1WF

Tel: 01273 412444

[www.thecheeseman.co.uk](http://www.thecheeseman.co.uk)  
[enquiries@thecheeseman.co.uk](mailto:enquiries@thecheeseman.co.uk)

## The Cheese Man

We at The Cheese Man are passionate about cheese and fine foods, we have over 50 years experience in the fine food industry, with a wealth of knowledge to share with our customers.

We carry an extensive range of cheeses and gourmet products from around the world and as a local family run company are proud to promote Sussex cheeses and local gourmet products.

We are ever mindful of how important food miles and environmental issues are to our customers, and working closely with local cheese makers we hope to develop local awareness of quality cheeses from the surrounding areas.

In sharing our knowledge and expertise we hope this list will highlight what we already know here at The Cheese Man, that some of the finest ranges of cheeses are on our very doorstep ready to be delivered by the only Cheese Specialist Van Sales Company in Sussex....

In our fleet of temperature controlled vehicles.



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## Meet The Cheese Man team

Founded in 1995 by Fred Cowling (now retired) The Cheese Man continues to offer the same reliable and excellent service that started from day one. This is thanks to the whole team that all play a big part in making this company work. Although we are relatively small, we are certainly big enough to cope. Now headed by Fred's son Tony the aim remains the same, to be led by our customer's requirements and to offer the finest cheeses and gourmet products available.

**Tony Cowling**  
**Managing Director**

Started Aug 1998

Tony oversees the running of the company but is still very much hands on and always around to speak to new and existing customers.

Tony worked alongside Fred for 21 years and together they have got The Cheese Man to where it is today. With over 30 years' experience in the food industry, Tony is always on the lookout for new cheeses and products for our customers.

**Likes: Eating out and socialising**

**Favourite Cheese: 1833 Vintage Cheddar**



**Verity Cowling**  
**Director**

Started Sept 2017

Tony's wife Verity has several roles at The Cheese Man. She can be found twice a week in The Cheese Hut where you will always be greeted with a friendly, approachable smiling service.

Verity also assists Sally in accounts and looks after the purchase ledger.

**Likes: Eating out, walking and visiting the Theatre.**

**Favourite Cheese: Godminster Vintage**



**Carl Rowland**  
**Manager**

Started Sept 2011

Working under Tony to help run the business with roles including purchasing, sourcing new and current products.

Like Tony, Carl is always available to help with any queries and give advice when required.

**Likes: Watching his daughter play rugby, family time and appreciates a good G&T**

**Favourite Cheese: Winslade**



**Alex Cowling**  
**Assistant Manager**

Started June 2021

Son of directors Tony and Verity, Alex joins the team after graduating Portsmouth University with a degree in business and management. He helps Tony and Carl with all aspects of the business and is always available to help with any queries or needs you may have.

**Likes: Football, eating out and socialising with friends.**

**Favourite Cheese: 1833 Vintage cheddar**



**Sally Frazer**  
**Accounts Dept**

Started Sept 2011

Sally runs the accounts department at The Cheese Man and is always on hand to answer any invoice or statement enquiries.

Other roles include assisting Tony with the financial side of the business making her an essential part of the team.

Known my many as "The Cheese Lady"

**Likes: Spending time with the grandchildren.**

**Favourite Cheese: Isle of Wight Soft**



**Paul Hayes**  
**Sales Representative**

Started April 2005

Paul can be found on the South coast covering areas between Rustington and Hayling Island,

Known by his customers as "THE CHEESE DAWG" As a long serving member of the team

Paul has good product knowledge and is always prepared to go above and beyond for his customers.

**Likes: Watching all sports and sharing tips.**

**Favourite Cheese: Montgomery**



**David Holden**  
**Sales Representative**

Started 2001

Covering the south coast from Lewes to Eastbourne, David is the longest serving member of the sales team and in this time has built up good strong relationships with all of his long standing customers.

If you can spare the time, David likes to

**CHAT!** Former marathon runner now **Likes: Cycling and spending time with his grandkids.**



**Barry Judd**  
**Sales Representative**

Started Oct 2005

Barry has spent over 30 years working in the Brighton area which reflects in his thorough knowledge of the city and its occupants.

"Big Bazza" is as much of a landmark as the West Pier itself and is the friendly face behind the wheel of our most local sales van.

**Likes: Watching the Albion and spending time with his family**

**Favourite Cheese: Barbers mature**

# Meet The Cheese Man team



**Sales Representative**

Started June 2011

Covering Mid Sussex and as far out as Hastings and Tonbridge, Peter is a former Navy chef with a great knowledge of the food industry. Peter has a genuine passion for food and cheese and will always be happy to assist and share his experience to benefit his customers.

**Likes: Red hair & a sneaky G&T at the weekends**  
**Favourite Cheese: Barkham Blue**



Started May 2006

Dan can be found in Worthing and surrounding areas including Steyning & Hove. Known to most of his customers as "Cheesy" Dan will always bend over backwards to make sure his customers have what they need. Having Italian family on his wife's side Dan is very passionate about continental cuisine including his favourite a good tapas and red wine.

**Likes: Family days out & sightseeing**  
**Favourite Cheese: Isle of Wight Blue**



**Stewart Teeder**

**Relief Sales Representative**

Started 2023

Stewart although new to the team is fitting right in and proving a hit with all of our customers. Stewart is friendly, outgoing and always happy to help.

**Likes: Socialising & watching his beloved Albion.**  
**Favourite Cheese: Cheddar**



**Kevin Tulley**

**Business Development**

Started Dec 2020

Covers all rounds when the regular sales rep is on holiday and helping with the day to day sales. Kevin brings a good knowledge to the team and is always available to help and give advice in all areas of cheese and gourmet products.

**Likes: Good food and socialising**  
**Favourite Cheese: Golden Cross**



**Doug Alexander**

**Sales Representative**

Started March 2017

Serving areas including Gatwick, Horsham, Crawley, Reigate and Haywards Heath. A former chef himself so Doug has good knowledge in this field.

Feel free to pick his brain for recipe ideas (most importantly including cheese)  
**Likes: Golf and modelling**  
**Favourite Cheese: Brie**



**Stuart Tandy**

**Sales Representative**

Started Aug 2021

He is a big cheese fan and has a great passion for cooking so feel free to ask away any questions you may have!! He also brings a smiling face and a hunger to make sure every customer are always left happy.

**Likes: A round of golf or two, running and spending time with his wife and kids**  
**Favourite Cheese: Isle of White Blue**



**Jo**

**Retail assistant**

Started Mar 2019

Jo helps Verity with the day to day running of The Cheese Hut.

Jo has gained vast experience in the retail sector having successfully worked at some of the finest cheese mongers in Sussex

**Likes: Family time and Socialising**  
**Favourite Cheese: Flower Marie**



**Jamie Attree**

**Warehouse Supervisor**

Started June 2019

Jamie works and oversees running the warehouse ensuring all the products are unloaded and stored correctly. Jamie has years of experience in the day to day running of a food wholesaler and will use this knowledge to maintain our high standards.

**Likes: Running, football & fishing**  
**Favourite Cheese: Mexicana**



**Craig Bourne**

**Warehouse Team Member**

Started Aug 2017

Craig is part of the warehouse team and responsible for making sure our products are stored and then picked for the sales team.

He also makes the weekly local cheese collections from all of the farms across Sussex. Craig is very passionate about cheese so takes great pride in his work.

**Likes: Family gatherings which obviously include a great cheese board**  
**Favourite Cheese: Applewood**

The Cheese Man

<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	21.95	Alsop & Walker, East Sussex
<b>Mayfield Swiss Pre-Pack</b>	200g	“	LO113	26.95	
<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	24.70	Alsop & Walker
<b>Oak Smoked Mayfield Pre-Pack</b>	200g		LO116	29.75	
<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	21.95	Alsop & Walker, East Sussex
<b>Sussex Blue Pre-Pack</b>	200g		LO102	26.95	
<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	21.95	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	21.95	Alsop & Walker, East Sussex
<b>Sussex Brie Pre-Pack</b>	180g		LO109	25.95	
<b>Sussex Camembert Pre-Pack</b>	180g		LO110	25.95	
<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	21.95	Alsop & Walker, East Sussex
<b>The Idle Hour Pre-Pack</b>	200g		LO114	26.95	
<b>Lord London (whole or half)</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	23.30 25.95	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	40.75 56.75	Alsop & Walker, East Sussex
<b>Ewe Eatme</b> Manchego style cheese made in Sussex by Alsop & walker	1.3 / 2.5kg	Ewe`s Past, Veg	LO117	31.95	Alsop & walker
<b>Ewe Eatme wedges</b>	200g		LO118	36.95	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	21.95	Alsop & walker
<b>Woodside Red Pre-Pack</b>	200g	Cow`s, Veg, Past	LO810	26.95	Alsop & walker
<b>Cheesemakers Special</b> A hard cheese with a hint of caramel undertones, creamy to taste with a depth of flavour and a delicate crunch of natural crystals.	2kg 200g	Cow`s, Veg, Past	LO123 LO122	29.00 33.50	
<b>Sussex Blossom</b> Organic sheep`s milk cheese released to celebrate the Kings Coronation, mature for 4 months and the coated in edible organic Marigold and Safflower petals.	125g	Sheep`s, Veg, Past	LO206	3.85 each	
<b>Sussex Blossom</b>	750g	“	LO207	26.60	
<b>Sussex Floral</b> Cows milk version of the Sussex Blossom	750g	Cow`s, Veg, Past	LO225 LO223	17.00 3.20 each	

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<u>Local Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<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  150g	Cows, Past, Veg	LO239  LO240	18.40  3.05 each	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 LO203	26.90 3.95 each	High Weald, West Sussex
<b>Duddleswell Smoked</b> . Traditionally smoked over oak shavings.	1.6kg 125g	Sheep, Past, Veg,	LO204 LO205	28.95 4.20 each	High Weald, West Sussex
<b>Brighton Ewe wedges</b> Ewes milk blue cheese from high weald dairy	125g	Sheep's , veg, past	LO251	3.95 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		LO208	3.30 each	
<b>Ricotta Pre-Pack</b> A fresh, low fat soft cheese.	125G		LO214	1.75 each	
<b>Forresters Smoked</b> Traditionally smoked over oak shavings.	2Kg		LO211	17.45	
<b>Forresters smoked pre-pack</b>	150g		LO212	3.15 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	15.95	High Weald, West Sussex
<b>Forresters Pre-Pack</b>	150G		LO210	2.95 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	18.30	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	18.30	High Weald, West Sussex
<b>Sussex marble Pre-Pack</b>	150G		LO230	2.95 each	
<b>Sussex Chilli marble Pre-Pack</b>	150G		LO228	2.95 each	
<b>Slipcote Button Assorted</b> Available in 3 varieties: Plain, Dill & Garlic & Herb	100G	Sheep, Past, Veg,	LO217	2.75 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	9.95 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	16.50	High Weald, West Sussex
<b>Tremains Cheddar Pre-Pack</b>	150G	Cows, Past, Veg,	LO221	2.95 each	High Weald, West Sussex
<b>Saint Giles Pre-Pack</b>	150g		LO220	2.80 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	15.90	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	26.60	High Weald Dairy
<b>Seven Sisters Pre-Pack</b>	125g		LO205	3.85 each	

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<u>Local Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<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	25.50	High Weald, West Sussex
<b>Sister Sarah Pre-pack</b>	125g		LO216	3.75 each	
<b>Sussex Halloumi Pre-Pack (approx. weight)</b>	125g		LO236	19.55	
<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	3.15 each	High Weald, West Sussex
<b>Truffle Ewe</b> Sheep's milk cheese with added truffle	125g	Sheep, past, veg	LO246	3.95 each	
<b>Ricotta Salata</b>	150g	Past, Veg	LO250	2.35 each	
<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	6.35 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	6.30 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	2.10 each	Golden Cross, East Sussex
<b>Burwash Rose Pre-cut wedges</b>	200g		LO417	25.95	
<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	22.50	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	17.95	Traditional Cheese, East Sussex
<b>Goodweald Smoked Pre-Pack</b>	230g		LO406	20.75	
<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	27.35	Traditional Cheese, East Sussex
<b>Lord of the Hundreds Pre-Pack</b>	230g		LO412	31.50	
<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	17.95	Traditional Cheese, East Sussex
<b>Olde Sussex Pre-Pack</b>	230g		LO408	20.75	
<b>Sussex Scrumpy</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	17.95	Traditional Cheese, East Sussex
<b>Sussex Scrumpy Pre-Pack</b>	230g		LO410	20.75	
<b>Pevensey Blue</b> Latest arrival in Sussex, Gorgonzola style soft blue cheese.	1/ 2kg	Cows, Past, Non Veg	LO375	22.50	Pevensey

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<u>Local Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<b>Charlton</b> Charlton is a creamy, firm textured farmhouse cheese with long, rich flavours and a tangy finish	2kg	Cows, Past	LO701	17.50	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	7.50 each <b>Too order only</b>	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	6.75 each <b>Too order only</b>	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	7.75 each	Bookham Harrison, West Sussex
<b>Twineham Pre-Pack</b> Pre-cut and packed in 150g triangle wedges	150g		LO502	2.85 each	
<b>Twineham Grated</b> Too order only	500g		LO509	7.85 each	
<b>Sussex Charmer</b> Sussex Charmer has a creamy mature cheddar taste followed by the zing of parmesan.	1Kg	Cows, Veg, Past	LO505	14.75	Bookham Harrison, West Sussex
<b>Sussex Charmer</b> As above but in a 100g finger or 200g cube	100g 200g		LO511 LO503	1.70 each 2.95 each	Bookham Harrison
<b>Sussex Charmer</b> 500g oblong	500g		LO504	7.30 each	
<b>Sussex Charmer Grated</b> Too order only	1Kg		LO506	14.95	
<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	28.95	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	7.25 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	5.10 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	7.95 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	28.95	Nut Knowle Farm, East Sussex
<b>Wealden</b> A small very mature cheese with a heavy crust, rustic and powerful.	60g	Goat, Veg	LO608	3.00 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	7.25 each	
<b>Gunhill ( Smoked )</b> Starting out as a Sussex Yeoman this is a lovely goat's cheese gently smoked over Scott's Pine.	1Kg	Goat, Veg	LO611	33.95	
<b>Goat Curd ( Unpressed )</b> A full fat soft goat's cheese. Ideal for cooking or spreading.	1Kg	Goat, Veg, Past	LO610	26.95 each	Nut Knowle Farm, East Sussex



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<u>Local Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<b>Blue Knowle</b> Soft mould ripened goats cheese with a slightly blue veined centre	40g	Goat, Veg, Past	LO609	6.95 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	Cow`s Past, Veg	LO350	18.95	Balcombe Dairy
<b>Balcombe Breeze</b> Tomme style cheese made at Balcombe dairy	1.7/ 3.4kg	Cow`s, veg, past	LO352	19.95	“
<b>Joe`s Chilli Sauce Co.</b>					
<b>Original Hot Sauce</b>	165ml 1ltr		LO150 LO162	3.40 9.75	
<b>Chipotle Chilli Hot Sauce</b>	165ml 1ltr		LO151 LO163	3.40 9.75	
<b>Mango Chilli Ketchup</b>	165ml 1ltr		LO152 LO164	3.40 10.95	
<b>Naga Extra Hot Chilli Sauce</b>	165ml 1ltr		LO153 LO165	3.40 10.50	
<b>Chilli Jam</b>	200g 850g		LO154 LO166	3.40 9.75	
<b>Salsa Verde</b>	165ml 1ltr		LO155 LO167	3.40 10.95	
<b>Hot Honey</b>	200g 700g		LO157 LO168	4.50 9.75	
<b>BBQ Chilli Sauce</b>	165ml		LO158	3.40	
<b>Sweet N Hot Sauce</b>	165ml		LO159	3.40	
<b>Chilli &amp; Herb Oil</b>	165ml		LO160	3.40	
<b>Sussex Crisp Oil</b>	200g		LO156	3.40	
<b>Hot Ghost Chilli Jam</b>	200g		LO161	3.40	
<b><u>Surrey &amp; Kent &amp; Hampshire</u></b>					
<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 200G	Cows, Unpast,veg	EN070 EN064	17.50 3.95 each	Kingcott dairy,Kent
<b>Kingcott Blue</b> Semi soft blue cheese, matured for 6 weeks. Made in small batches by hand.	1.2kg 160G	Cows, Unpast,veg	EN069 EN073	19.95 3.65 each	Kingcott
<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	4.95 each	Kent
<b>Graceburn Chipotle &amp; Lemon</b>	250g	“	EN351	5.35 each	Kent
<b>Graceburn Truffle</b>	250g	“	EN352	6.45 each	Kent
<b>Edmund Tew</b> Similar to a French Langres cheese	150g	“	EN353	4.75 each	
<b><u>English</u></b>					
<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	6.95 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 250g	Cows, past	EN204 EN206	22.95 6.50	Fen Farm, Suffolk

The Cheese Man

<u>English Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<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	42.95 12.95 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.	800g	Cows, Veg, Past	EN001	22.95	Village Maid Cheese
<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	18.75  3.50 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	13.95	Nottingham
<b>Cropwell Stilton Baby</b>	2.25k		EN012	15.95	
<b>Best Blue Stilton</b> Selected Blue stilton	2/4/8 kg	Cows, Veg, Past	EN007	11.50	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	15.25	Nottingham
<b>Blue Stilton Pre-pack</b> Individual pre packed Stilton wedges	200g		EN013	3.25 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	17.95	Nottingham
<b>Blacksticks Blue</b> A Soft blue veined cheese with a distinct amber hue	1.25 / 2.5k	Cows, Veg, Past	EN016	20.95	Lancashire
<b>Black Cow Vintage Cheddar</b>	200g		EN829	5.50 each	
<b>Barbers 1833 Cheddar</b> A deliciously creamy cheese with both savoury and naturally sweet notes. Aged for 24 Months	1.2kg	Cows, Veg, past	EN019	9.95	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	9.95	Ford farm Dorset
<b>Barbers mature Cheddar</b> A good quality block cheddar from Somerset made by Barbers	5kg	Cows, Veg,Past	EN022	7.60	Somerset
<b>Cheddar Mature unbranded</b>	5kg	Cows,Veg,P	EN023	6.50	Varies
<b>Barbers Mellow Cheddar</b> A good quality mild cheddar made by Barbers	5kg	Cows,Veg,P	EN026	7.00	Somerset
<b>Haystack Tasty Cheddar</b>	5kg	Cows,Veg,P	EN029	7.60	Somerset
<b>Barbers Vintage Cheddar</b>	5kg	Cows,Veg,P	EN030	8.00	Somerset
<b>Black wax Maryland Cheddar Truckle</b> Maryland Mature cheddar in a black wax	900g	Cows,Veg,P	EN100	11.50 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	EN907 EN912 EN908 EN911	38.25 each 20.95 each 9.50 each 4.95 each	Bruton, Somerset
<b>Godminster Cheddar Heart</b> A Heart shaped deliciously creamy vintage Somerset cheddar in Godminster distinctive burgundy wax.	200g 400g		EN910 EN909	4.95 each 9.50 each	
<b>Truffle and Daredevil Hearts – available for Valentines Day</b>					

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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>Godminster Truffle Cheddar</b>	200g 1kg		EN924 EN925	5.85 each 24.75 each	
<b>Godminster Daredevil</b> Creamy Vintage cheddar with a hot kick	200g		EN926	£5.20 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	17.50	Evercreech, Somerset
<b>Keens Farmhouse Cheddar</b> Traditionally handmade cheddar with a super crumbly texture	1.5 / 3kg	Cows, Unpast	EN035	12.95	Wincanton, Somerset
<b>Quickes Farmhouse Mature</b> A complex, creamy cheddar that offers outstanding depth of flavour. As with all our range, Quickes'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	17.50	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	20.95	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	16.95	Somerset
<b>Oglesfield</b> England's answer to a Raclette style cheese but better	1.5kg	Cows, Past	EN085	17.50	
<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	10.95  9.95 each  2.75 each	West Dorset
<b>Applebys Farmhouse Cheshire</b> A moist and crumbly cheese which 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	17.85	Shrewsbury, Shropshire
<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	400g	Cows, Veg, Unpast	EN043	17.50 each	Ceredigion, Wales
<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	3kg	Cows, Veg, Past	EN051	16.75	Truro, West Cornwall
<b>Cornish Yarg Baby</b>	1kg		EN052	21.95	
<b>Wild Garlic Yarg Baby</b>	1kg		EN054	21.95	
<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	1.5kg	Cows, Veg, Past	EN050	16.95	

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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>
<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	EN042	21.95	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	16.50	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	13.95	Buxton, Derbyshire
<p><b>Devon Blue</b> An excellent blue cheese with a moist, slightly crumbly texture</p>	1.5kg	Cows, Veg, Unpast	EN055	22.50	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	11.95	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, Unpast	EN057	17.50	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	26.95	Totnes, South Devon
<p><b>Francis</b> Francis is a washed rind cheese, washed in a traditional French culture. The young fresh cheeses are matured for 8-10 weeks in my specialised temperature and humidity controlled maturing rooms in Child Okeford. It has a wonderfully pungent aroma, its texture is supple with a softness around the rind.</p>	800g	Cows, veg, Past	EN170	16.50	New Forest
<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	Cows, Veg, Past	EN178	16.95	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 Arretton Valley. It is blue veined and sold at 4-5 weeks</p>	210g	Cows, Past	EN066	6.50 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	5.75 each	Isle of Wight
<p><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.</p>	180g	Cow's Unpast, Veg	EN133	5.40 each	Village Maid, Berkshire
<p><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.</p>	2kg	Cow's Unpast, Veg	EN102	19.95	Village Maid, Berkshire
<p><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</p>	460g	Cows, Veg, Past	EN079	7.25 each	Newhouse Farm, Goosnargh
<p><b>Lancashire Bomb</b> Other varieties available</p>	230g	Cows, Veg, Past	EN181	5.25 each	Newhouse Farm

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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>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	13.95	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, Unpast	EN072	18.75	Preston, Lancashire
<b>Red Leicester Block</b> Classic Cheese with natural colouring	2.5kg	Cows,Veg,P	EN075	7.50	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	19.95	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	15.95	Alford, Lincolnshire
<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 150g	Cows, Veg, Past	EN086 EN099	19.25 3.65 each	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	4.95 each	Oxford
<b>Oxford Dolce</b> Gorgonzola style cheese, sweet and fudgy.	1.25k 150g	“ “	EN088 EN106	19.50 3.95 each	“
<b>Witheridge</b> Semi hard cheese which is aged in hay	2kg	C,O,P	EN254	27.50	
<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	4.65 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	8.20 each 4.35 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	22.95	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	1.7kg	Cows, Veg, thermised	EN108	17.50	Totnes, South Devon
<b>Sharpham Rustic Chive &amp; Garlic</b>	1.7kg	“	EN109	16.95	
<b>Sharpham Savour</b>	1kg	Goats, veg, past	EN120	22.95	
<b>Sharpham Elmhirst</b>	750g	Cows, veg, thermised	EN060	29.30	
<b>Sharpham Cremet</b>	450g	Cows, veg, thermised	EN021	30.95	
<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	Cows, Veg, Past	EN110	13.75	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	13.50	Cricket St Thomas, Somerset
<b>Somerset Brie (Cricket St Thomas brie)</b>	1kg		EN119	13.95	

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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>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	3.40 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 EN EN124	28.95 kg 19.95 each 8.95 each	Dymock, Glouc
<b>Solstice</b> Washed in Somerset Cider Brandy it has a very easy and creamy nature.	200g	Cows, Veg, past	EN162	6.50 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 140g	"	EN127 EN139	14.95 3.75 each	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	4.50 each	"
<b>St Jude</b>	100g	Cows, UP	EN200	4.50 each	White wood
<b>St Cera</b>	90g	Cows,UP	EN201	4.60 each	"
<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	31.95	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	5.95 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	5.75 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, Unpast	EN128	18.95	Village Maid, Berkshire
<b>Waterloo Baby</b>	180g		EN129	4.25 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	13.95	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	17.95	Wensleydale
<b>Wensleydale Blue</b> From Yorkshire cheesemaker Wensleydale Dairy reviving an old recipe this pasteurised cow's milk cheese, formerly known as Jervaulx Blue, is delicately flavoured blue veined, creamy and mellow with texture similar to Stilton	1.5kg	Cows, Veg, Past	EN130	19.95	Wensleydale, North Yorkshire
<b>Wensleydale Smoked</b> Naturally smoked for 18 hours using oak chips, producing a cheese with a subtle, smoked flavour	2kg	+		13.95	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	9.00	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	22.95	Bath

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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>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	17.95	Lyburn Farm, Hampshire
<b>Stoney Cross</b>	2/4kg	Cow`s Veg, Past	EN553	18.00	“
<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	17.95	Kent
<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	Cows, Veg, Past	EN136	16.50	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	6.95 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	23.95	Kingstone dairy Cheltenham
<b>Evenlode</b> Evenlode has a firm, slightly curdy centre and a soft silky breakdown underneath a sticky brick-red rind. It has a bright, lactic core and flavours are pungent with hints of peanuts and bacon at the rind.	250g	Cows, past	EN405	6.25 each	“
<b>Morton</b> Based on a French Tomme de Savoie, mild & creamy flavour.	1.8kg	Cows, past	EN406	22.95	“
<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	22.95	“
<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	15.75	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	18.95	Talvan farm, Cornwall
<b>Cornish Gouda with Cumin</b> Semi mature gouda with flavour	“	“	EN246	15.75	“
<b>Cornish Gouda with Truffles</b> Seasonal- September to December	“	“	EN247	19.95	“
<b><u>Pre-Packed Cheeses</u></b>					
<b>Barbers Mellow Cheddar</b>	200g	Cows, Veg	EN093	1.75 each	Somerset
<b>Barbers Mature Cheddar</b>	200g	Cows, Veg	EN091	1.90 each	Somerset
<b>Barbers Vintage Cheddar</b>	200g	Cows, Veg	EN092	2.00 each	Somerset
<b>Barbers Mellow Cheddar</b>	320g	Cows, Veg	EN093	2.65 each	Somerset
<b>Barbers Mature Cheddar</b>	320g	Cows, Veg	EN094	2.90 each	Somerset
<b>Barbers Vintage Cheddar</b>	320g	Cows, Veg	EN095	3.00 each	Somerset





The Cheese Man

<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	7.95 each	North Cerney, Cirencester
<b>Farley</b> New from village maid cheese	2kg	Goat, Past	EN522	26.95	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	29.95	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	2.10 each	Cricket St Thomas, Devon
<b>Capricorn Cutting (Cricket St Thomas goats)</b> Larger version in a 1kg square shaped cheese	1kg	Goat	EN507	18.95	
<b>Eve</b> This is a soft goat`s cheese washed in Somerset Cider Brandy and wrapped in a vine leaf	150g	Goat	EN537	5.95 each	Whitelake cheese, 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, Unpast	EN509	31.95	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	8.25 each	Whitelake cheese, Somerset
<b>English Pecorino</b> Supreme champion 2019 @ the British cheese awards	2kg	S, UP, Veg	EN537	42.95	White lake
<b>Billie Goats Cheddar</b> Goats Cheddar with attitude	2.5kg	Goat	EN521	14.25	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	28.95	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	31.95	Yorkshire Dales
<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	17.95 each	Salisbury
<b>Rosary log Garlic &amp; Herb</b>	1kg	Goat, V, P	EN546	18.50 each	
<b>Rosary Button Plain</b> Smaller version of the 1kg log, individually packed	100g	Goat, V, P	EN511	2.35 each	
<b>Rosary Button Herb</b>	100g	Goat, V, P	EN516	2.40 each	
<b>Rosary Button Ashed</b>	100g	Goat, V, P	EN516	2.40 each	
<b>Rosary Goat Ashed log</b>	275g	Goat, V, P	EN530	6.25 each	
<b>Rosary Goat Curd</b>	1kg	Goat, V, P	EN523	16.50 each	
<b>Dazel Ash</b> Goats log with an edible ash rind	220g	Goat, V, P	EN526	6.25 each	
<b>Little Lepe</b> Sister cheese to St Eilla but with an edible ashed rind	70g	Goat, V, P	EN536	2.20 each	
<b>St Eilla</b> Named after the cheesemakers mum "Stella", this cheese has an ivory white crinkly rind	70g	Goat, V, P	EN525	2.10 each	

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<u>Goat`s / Sheep`s Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<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	Goa t	EN502	7.75 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	6.50 each	“ South Oxfordshire
<b>Rustler</b> From White lake cheese	1kg	Ewes		33.95	White lake cheese
<b>Spenwood</b> A hard pressed cheese, matured for 6 months with a natural rind that develops a sweet nutty flavour	2kg	Sheep, Unpast	EN519	25.50	Village maid, Reading
<b>Ticklemore</b> The Sharpham Ticklemore Goat is a pasteurised, semi-hard goat milk cheese made with vegetable rennet.	2kg	Goat, veg, Past	EN527	25.50	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, Unpast	EN524	23.95	Village maid, Reading
<b>Wigmore Baby</b>	180g	Sheep,	EN525	5.15 each	
<b><u>Scottish</u></b>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<b>Blue Murder</b> Blur Murder is a spicy, sea-salty, ripe and creamy European style blue from Scotland	600g	Cows	SC014	17.00	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	500g 110g	Cows	SC005 SC022	8.95 each 2.85 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	3.50 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	Drunk Cows	SC010	16.95	Isle of Mull
<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	32.95	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	12.50	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	SC019	3.95 each	Highland fine Cheese Company
<b>Morangie Brie</b>	90g		SC009	1.55 each	“ “
<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	16.95	Beechmount 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>Cooleeney</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 19iscernible white mushroom notes coming through on the finish, pleasant bitterness	2kg	Cows, Veg, Unpast	IR008	14.95	Coleeney Farm
<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	31.95	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	17.95	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	22.25	Beara Peninsula
<b><u>Welsh</u></b>					
<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, Unpast	WE001	19.95	Weston Super Mare
<b>Caerphilly</b>	4kg	Cows, Veg	WE002	9.95	Caerphilly
<b>Monteray Jack</b> A semi soft cheese made from pasteurised cow`s milk. Mild and buttery.	2.5kg	Cows, Veg	WE004	7.00	
<b>Hafod Organic Cheddar</b>	2kg	Cow`s UP, non Veg	WE030	22.00	
<b>Harlech</b> A strong and creamy Cheddar blended with horseradish and parsley.	1.5kg 150g	Cows, Veg, Past	WE003 WE005	14.75 2.65 each	Worcester
<b>Y Fenni</b> A mature cheddar with mustard seeds and real ale.	1.5kg 150g	Cows, Veg, Past	WE008 WE006	14.75 2.65 each	Worcester
<b>Tintern</b> A mature, creamy Cheddar blended with onion, fresh chives and shallots	1.5kg 150g	Cows, Veg, Past	WE007 WE010	14.75 2.65 each	Worcester
<b><u>Snowdonia Cheese Company</u></b>					
<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	29.95 each	Snowdonia cheese comp
<b>Black Bomber</b>	200g	Cows, Veg	WE017	3.50 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	3.50 each	
<b>Red Devil</b> A classic savoury Red Leicester playfully warmed with a tingling hot chilli hit	200g	Cows, Veg	WE018	3.50 each	
<b>Pickle Power</b> A mature Cheddar with savoury chunks of pickled onion	200g	Cows, Veg	WE020	3.50 each	
<b>Bouncing Berry</b> Mature white Cheddar balanced to perfection with cranberries – deliciously sweet and moreishly creamy	200g	Cows, Veg	WE021	3.50 each	Snowdonia Cheese Company
<b>Amber Mist</b> A mature Cheddar warmed through with a generous splash of Whisky	200g	Cows, Veg	WE022	3.75 each	
<b>Ginger Spice</b> Medium Cheddar and sweet crystallised stem ginger create a luxurious combination in both flavour and texture	200g	Cows, Veg	WE023	3.50 each	
<b>Beechwood Smoked</b> A mature Cheddar with smokey mellow notes of Beechwood throughout	200g	Cows, Veg	WE035	3.50 each	
<b>Ruby Mist</b> A mature Cheddar with rich, warming hints of Port and Brandy	200g	Cows, Veg	WE037	3.75 each	

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<b><u>Welsh 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>Red Storm</b> Sweet and surprisingly complex flavour – a vintage red with a crystalline nutty texture throughout	200g	Cows, Veg	WE039	3.50 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	£4.50 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	200g 1.5kg	Cows, Veg	WE031 WE032	3.85 each 29.95 each	
<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	5.25 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	15.25	Caws Cenarth
<b>Perl Wen mini</b>	250g	Cows, Veg	WE025	4.50 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	15.95	Caws Cenarth
<b>Perl Las mini</b>	200g	Cows, Veg	WE027	4.50 each	Caws Cenarth
<b>Perl Las mini</b>	450g	Cows, Veg	WE028	8.25 each	Caws Cenarth
<b>Black Bomber Rarebit Cheese Bake</b> <b>Rock Star Fondue Cheese Bake</b> <b>New from Snowdonia – with ceramic dish</b>	150g 150g	Cows, Veg	WE054 WE055	5.00 each 5.00 each	Snowdonia
<b><u>French</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>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	Cows, Veg	FR002	8.95 each	
<b>Brie 60%</b>	3kg	Cows, veg	FR004	8.95	
<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	12.95	
<b>Brie de Meaux ¼</b>	700g	Cows	FR097	14.75	
<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	2.65 each	
<b>Brique Brie</b> Creamy brick-shaped brie ideal for slicing throughout its life. A favourite for sandwich makers	900g	Cows, Veg	FR010	12.95 each	
<b>Camembert small boxed – President Brand</b> Bold and rich, yet creamy. Not Vegetarian!	145g	Cows	FR016	2.30 each	
<b>Camembert small 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.	150g	Cows, Veg	FR014	1.70 each	
<b>Camembert Boxed – sharing size</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	FR013	2.95 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	7.95 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	15.95	

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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>Rustique Camembert</b>	250g	Cows, past	FR019	3.75 each	
<b>Bleu D`avergne</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	11.50	
<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	10.95 each	
<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	9.95	
<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 21lavour balances the blue mold aroma creating the magic taste that has made Roquefort famous around the world.	1.5kg	Ewes, Unpast	FR023	22.95	
<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	29.95	
<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	17.00	
<b>Roquefort Wedges</b>	100g		FR026	2.25 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	25.95	
<b>Saint Agur wedges</b>	100g	Cows, Veg	FR028	2.75 each	
<b>French Brie with Truffles</b> Boxed French brie with a truffle centre (1/4 of a whole wheel)	900g	cows	FR132	19.95	
<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	23.95	
<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	5.50 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	300g	Sheep's, Unpast	FR035	26.95kg Approx. £8.00 each	
<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 lusciousness 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	10.95 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	30.95	

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<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	14.50	
<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	350g	Cows, Unpast	FR038	5.50 each	
<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	24.50	
<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	14.95	
<b>Comte Farmhouse (prestige) 18 months matured</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	16.50	
<b>Comte farmhouse 24 month matured</b>	1.7kg	“ “	FR053	21.50	
<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 fraiche to create an incredibly delicious soft cheese with a rich flavour and a smooth, melt-in-the-mouth texture	2kg	Cows	FR095	16.95	
<b>Emmenthal</b> Specially developed for sandwiches	2kg	Cows, Veg	FR044	9.95	
<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 125g	Cows, Unpast	FR045 FR046	8.95 each 4.35 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	7.75 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	8.50 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	4.50 each	
<b>Liverot</b> It has a strong flavour and a heavy mouth feel and spicy finish	250g	Cows, Unpast	FR055	6.75 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	15.50	
<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	Past, cows	FR058	2.50 each	
<b>Munster</b>	800g	Past, cows	FR060	12.00	
<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	3.95 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	16.95	

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<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	12.95 each	
<b>Pont L`eveque</b>	1.7kg	Cows,UP	FR068	21.95	
<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	Cows, Unpast	FR067	4.95 each	
<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	11.50	
<b>Raclette</b> Raclette is a semi-hard cheese made on both sides of the French and Swiss Alps It 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	9.50	
<b>Raclette sliced (pre packed)</b>	250g	cows	FR134	2.95 each	
<b>Rambol inc Nuts</b> Soft creamy cheese topped with walnuts	2kg	Cows, Veg	FR074	37.50 each	
<b>Reblochon</b> A classic cheese with a terracotta coloured rind and a soft, smooth texture with a nutty after taste	250g	Cows, Unpast	FR076	4.75 each	
<b>Reblochon</b> Semi-soft washed rind cheese has a creamy texture and distinctive aroma but a mild tangy flavour	470g	Cows, Unpast	FR077	7.95 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	16.95	
<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	2.75 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	13.50	
<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	P.O.R	
<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	P.O.R	
<b>Walnut Mini</b> Soft creamy cheese topped with walnuts	150g	Cows, Veg	FR093	3.85 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	9.25 each	

The Cheese Man

<u>French Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<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	17.00 per case	
<b>French Gruyere</b> King cut French gruyere	1.7kg	cows	FR112	12.95	
<b>French Gruyere wedges</b>	200g	Cow`s	FR137	2.50 each	
<b>Sliced Emmental</b>	150g	Cow`s	FR138	1.65	
<b>Sliced Gouda</b>	150g	Cow`s	FR141	1.60	
<b>Sliced Edamer</b>	150g	Cow`s	FR142	1.60	
<b>Grated Emmental</b>	150g	Cow`s	FR139	1.65	
<b>Emmental wedges</b>	220g	Cow`s	FR140	2.30	
<b>Comte Wedges (pre packed) 12 months matured</b>	200g	cows	FR136	3.15 each	
<u>European</u>					
<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 dessication.	1kg	Goats, Veg	SP012	12.95 each	
<u>Spanish</u>					
<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.	1kg	Goats	SP025	19.50	
<b>Mahon &amp; Mahon Mini</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	3kg 750g	Cows	SP003 SP017	17.00 14.50	
<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.	1.5kg / 3kg 250g	Past ewes	SP004 SP001	22.95 5.95 each	
<b>Aged Manchego</b> Aged for 18 months	1.5kg / 3kg	Past ewes	SP011	24.50	
<b>Pre Packed Manchego wedges</b> Aged for 18 months	200g		SP007	5.50 each	
<b>Pico's Blue (Valdeon)</b> A smooth, creamy blue cheese made in Northern Spain with a mix of cows and goats milk and wrapped in Maple leaves	2.5kg	Cows, Goats, Unpast	SP005	16.50	
<b>Sheeps cheese with Truffle</b> Infused with Black truffles	680g	Sheep`s	SP022	21.95	
<b>Spanish truffle infused brie</b>	1kg		SP041	19.95	
<b>Spanish truffle infused brie</b>	200g		SP040	3.95 each	



## The Cheese Man

<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	27.50	
<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	21.95	
<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	26.95	
<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	33.95	
<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	35.95	
<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	18.50	
<b><u>Dutch</u></b>					
<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	9.95	
<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	9.95	
<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	16.50	
<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	9.95	
<p><b>Goat Gouda</b> Mild goat cheese made of 100% goat milk</p>	4kg	Goats, Past, Veg	DU007	16.95	
<p><b>Gouda with Cumin</b></p>	2/4kg	CVP	DU008	14.50	
<p><b>Prima Donna</b></p>	2kg		DU017	19.50	
<b><u>Norwegian</u></b>					
<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	4.25 each	
<p><b>Gjetost</b></p>	1kg		NO002	17.00	

The Cheese Man

<b><u>Norwegian 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>Gjetost Blue (EKTE)</b> A full fat whey cheese made from a blend of goats whey, milk and cream	500g	Goats	NO006	9.00 each	
<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	1.5kg	Cows,	NO003	13.95	
<b><u>Italian</u></b>					
<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	2.5kg	Cows, Unpast	IT001	12.50	
<b>Bel Paese Buttons</b>	25g		IT002	6.75 each	
<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	1.5kg	Cows	IT005	17.25	
<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.	1.3kg	Ewe`s, Unpast	IT043	37.95	
<b>Ubrriaco</b> drunken cheese, soaked in red wine in large barrels.	1.5kg	Cows	IT047	16.50	
<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.	2.5kg	Cows	IT007	13.95	
<b>Italian Fiordilatte Pizza Mozzarella</b>	2.5kg		IT003	18.25 each	TOO
<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	1.5kg	Cows, Past	IT009	10.75	
<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	1.5k	Cows, Past	IT010	16.50	
<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	2kg 500g 250g		IT012 IT013 IT014	15.95 each 4.15 each 2.10 each	
<b>Mozzarella (Galbani) Block</b> A fresh mozzarella log that is easy to slice and serve, making it ideal for salads, sandwiches and pizzas	1kg	Cows, Veg	IT015	11.50 each	
<b>Mozzarella (Latbri) Block</b>	1kg	Cows, Veg	IT016	8.50 each	
<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.	125g	Cows, Veg	IT017	0.99 each	
<b>Mozzarella Buffalo PDO</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	125g	Buffalo, non veg	IT019	1.95 each	
<b>Mozzarella Buffalo Vegetarian</b>	125g	Buffalo	IT018	1.95 each	

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<u>Italian Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<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. <b>Also available in 50g mini balls x 3</b>	125g 3x50g	Cows, past & Non Veg	IT028 IT006	2.35 each 2.50 each	
<b>Mozzarella Pearls (Bocconcini) 1kg bag &amp; 150g Doy Packs</b> Fresh and delicately flavoured, add to pasta sauces or salads (1kg tray of 8g balls)	1kg 125g	Cows, Veg	IT021 IT039	8.50 each 1.05 each	
<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	250g	Cows, Veg	IT022	2.75 each	
<b>Grana Padano</b> Grana Padano is a hard, slow-ripened, semi-fat cheese from Italy, comparable to Parmigiano Reggiano or "parmesan" cheese	1kg 500g	Cows, Unpast	IT023 IT031	14.50 9.95	
<b>Grana Padano</b>	200g		IT024	3.60 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	19.50 (15) 24.95 (24) 32.95 (60) 4.65 each	
<b>Padano Shavings</b>	1kg		IT027	16.25 each	
<b>Grated Grana Padano</b> Supplied finely grated in 1kg bags	1kg 100g		IT030	14.75 each £2.45 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 150g	Sheep's	IT032 IT011	22.95 3.75 each	
<b>Provolone</b> Provolone Dolce, which is aged for 2-3 months, has a pale yellow to white colour and sweet taste	1kg	Cows	IT033	14.50	
<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	1.15 each 7.25 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	11.95	
<b>Torta Gorgonzola</b> Layers of Gorgonzola full fat soft blue veined cheese and Mascarpone full fat soft cheese	1.2kg	Cows	IT037	16.50	
<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	9.95 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	9.95 each	
<b>Feta Portion</b>	200g		GR003	2.25 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 barbecued!	250g	Mixed Milk, Veg	GR004	2.85 each	
<b>Halloumi Sliced</b>	1kg		GR007	12.50 each	

## The Cheese Man

<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	15.25	
<b>Cambazola Mini</b>	150g		GE003	2.50 each	
<b>Smoked Cheese log</b> Processed cheese from Austria with a synthetic light smoked flavour, ideal as a breakfast cheese	3kg	Cows	GE004	25.95 each	
<b>Montagnolo</b> Montagnolo Affine is a surface-ripened, triple cream blue veined cheese made by Käserei Champignon, Lauben / Allgäu, Germany.	2kg		GE008	14.75	
<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	19.95	
<b>Champignon Brie</b> A double cream brie with bits of mushroom through the paste	2kg	Cow`s, Veg		15.50	
<b><u>Danish</u></b>					
<b>Danish Blue Wedge</b>	100g		DA002	1.15 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	8.95	
<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	11.95	
<b>Mozzarella Block</b> A processed version of the classic Italian cheese, made in Denmark	2.3kg	Cows, Veg	DA006	15.95 each	
<b>Mozzarella portion</b>	200g		DA007	1.60 each	
<b><u>Sliced Cheese</u></b>					
	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price Each</u>	<u>Provenance</u>
<b>Mature Cheddar Slices</b> All sliced <b>1kg</b> packs come with 50 slices at 20 grams each slice.	1kg	Cows, veg	SL001	7.95 each	
<b>Emmenthal Slices</b>	1kg	Cows, veg	SL007	8.50 each	
<b>Mozzarella Slices</b>	1kg	Cows, veg	SL008	7.95 each	
<b>Monterey Jack Slices</b>	1kg	Cows, veg	SL009	7.95 each	
<b>Applewood Slices</b> Perfect for burgers (17 slices per pack)	500g	Cows, veg	SL010	6.50 each	
<b>Mexicana Slices</b> Perfect for burgers (17 slices per pack)	500g	Cows, veg	SL011	6.50 each	
<b>Sliced Burger Cheese</b> (112 slices per pack)	1.4kg		SL012	8.95 each	
<b><u>Grated Cheese</u></b>					
<b>Mild White</b>	2kg	Cows, Veg	GT001	13.95 each	
<b>Mature White</b>	2kg	Cows, Veg	GT006	12.95 each	
<b>Mozzarella/Cheddar Mix (80% Mozzarella 20% Cheddar)</b>	2kg	Cows, Veg	GT007	10.95 each	
<b>Mozzarella 100%</b>	2kg	Cows, Veg	GT008	11.95 each	
<b>Red Cheddar</b>	2kg	Cows, Veg	GT010	12.95 each	
<b>Cubed Mozz 10mm / 5mm</b>	2kg	Cows, Veg	GT013/14	11.95 each	
<b>Somerset Fiordilatte Mozzarella bulk (Brue Valley)</b> 19x265g balls x 5 packs	25kg		EN371	8.25kg	
<b>Somerset Fiordilatte Mozzarella Diced (9x2.5kg bags)</b>	22.5kg		EN372	9.95kg	

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<b><u>Soft Cheese</u></b>					
Cottage Cheese	2kg 250g	Veg	SO005 SO004	10.00 each 1.50 each	
Crème Fraiche	2kg	Veg	SO007	9.95 each	
Crème Fraiche (Normandy, France)	20cl		SO017	1.50 each	
Crème Fraiche (Normandy, France)	1kg		SO008	8.50 each	
Full Fat Soft Cheese	2kg 200g	Veg	SO009 SO021	10.95 each 1.65 each	
Set Soured Cream	2.0kg	Veg	SO011	7.50 each	
Set Soured Cream	150ml	Veg	SO026	0.95 each	
Philadelphia	1.6kg	Veg	SO016	15.95 each	
Philadelphia	165g	Veg	SO013	2.95 each	
Greek Style Yoghurt	5kg	Veg	SO023	13.95 each	
Greek Yoghurt	1kg		SO020	3.75 each	
Cows Curd	1kg		SO002	6.25 each	
<b><u>Pick &amp; Mix</u></b>					
Baby Bel	10`s	Veg	PM502	3.65 each	
Smoked Mini	10`s		PM503	3.25 each	
Mixed Cheddars	40`s		PM506	13.50 each	
Bel Paese Buttons	25g		IT002	5.95 each	
<b><u>Cream</u></b>					
Buttermilk	1ltr		CR002	1.95	
Double Cream	2ltr		CR004	9.95	
Clotted Cream	1kg		CR013	9.75	
Clotted Cream	100g		CR016	1.75	
<b><u>Mayonnaise</u></b>					
	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price Each</u>	<u>Provenance</u>
Kennys Real Mayo (free range eggs)	10ltr		MA009	33.95	
Kennys Real Mayo (free range eggs)	5ltr		MA010	17.95	
Sasco Mayonnaise	10ltr		MA005	27.95	
Sasco Mayonnaise	5ltr		MA006	14.50	
<b><u>Millers Damsel</u></b>					
Wheat wafers	125g		WA002	2.10	
Three Seed Wafers	125g		WA006	2.30	
Charcoal Wafers	125g		WA007	2.10	
Buttermilk Wafers	125g		WA003	2.10	
Three Nut Wafers	125g		WA004	2.30	
Three Fruit Wafers	125g		WA002	2.30	
Fire Crackers	100g		WA010	2.00	
Water Seaweed crackers	100g		WA011	2.00	
Earth Crackers	100g		WA012	2.00	
Ale Wafers	100g		WA013	2.00	
Cranberry & Raisin Toasts	100g		WA032	2.75	
Plum & Date Toasts	100g		WA032	2.75	

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<b><u>Millers Damsel 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>Fig &amp; Sultana Toasts</b>	100g		WA032	2.75	
<b>Best of millers selection pack (3 varieties)</b>	350g		WA001	6.75	
<b>GLUTEN FREE Charcoal wafers</b>	110g		WA020	2.50	
<b>GLUTEN FREE Cranberry &amp; Raisin Toasts</b>	100g		WA033	3.75	
<b><u>Peters Yard</u></b>					
<b>Sourdough crispbread original</b>	105g		WA	2.00	
<b>Sourdough crispbread spelt &amp; fig</b>	100g		WA	2.00	
<b>Sourdough crispbread Rosemary &amp; Seasalt</b>	90g		WA	2.00	
<b>Sourdough crispbread charcoal &amp; rye</b>	90g		WA	2.00	
<b>Sourdough crispbread selection pack</b> 3 varieties including original, charcoal & spelt & poppy seed	265g		WA	4.95	
<b>Sourdough crispbread original large with hole</b>	350g		WA	4.35	
<b>Sourdough crispbread original medium size</b>	200g		WA	2.85	
<b><u>Stockton`s Oatcakes</u></b>					
<b>Thick Oatcakes</b>	200g		WA016	1.15	
<b>Thin Oatcakes</b>	100g		WA019	0.70	
<b><u>Butter</u></b>					
<b>Goat Butter</b>	250g x 10		BU019	21.50 per case	
<b>Unsalted Butter</b>	250g		BU003	2.20	
<b>Slightly Salted Butter</b>	250g		BU004	2.20	
<b>Butter Portions 6.2g x 100 Arla</b> Individual foil wrapped butter portions	6.2g x 100		BU008	7.50 (7.5p each)	
<b>Butter Portions 6.2g x 150 Lakeland</b> Individual foil wrapped butter portions	6.2g x 150		BU007	10.95 (7p each)	
<b>Netherend butter rolls (British)</b>	250g		BU028	2.95	
<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	27.00 (27p each)	
<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	4.95 each	Too order only
<b>Sussex Southdown Butter Rolls Unsalted</b>	200g		BU012	2.30	
<b>Sussex Southdown Butter Rolls Salted</b>	200g		BU011	2.30	
<b>Sussex Southdown Butter Tubs Unsalted / Salted</b>	2kg		BU010	22.00	
<b>Southdown butter portions</b> Individual butter dishes	15g x100		BU013	37.95	
<b>French Pastry Butter</b>	10x 1kg		BU020	85.00	
<b><u>Dips</u></b>					
<b>Houmous</b>	1kg		DI005	5.50	
<b>Retail pots houmous</b>	300g		JO014	1.95	
<b>Retail pots spicy houmous</b>	300g		JO015	1.95	
<b>Taramasalta</b>	1kg		DI003	7.50	
<b>Tzatziki</b>	1kg		DI004	8.75	
<b>Guacamole (frozen product)</b>	1kg		DI001	7.95	

The Cheese Man

<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><u>Continental</u></b>				
Mortadella Sliced (Corte Buona)	100g	CH070	1.50 each	Italy
Speck Sliced (Corte Buona)	80g	CH071	2.00 each	Italy
Spinata Romana sliced (Corte Buona)	80g	CH072	2.00 each	Italy
Antipasto misto (Italian tapas selection) (Corte Buona) Salami, Coppa, Prosciutto	70g	CH073	2.10 each	Italy
Milano Salami	2.5kg	CH001	14.50	
Napoli Salami	1.5kg	CH003	14.50	
Danish Salami	1.8kg	CH005	18.95 each	
Chorizo vela	1kg	CH006	9.95	
Chorizo Sarta (horse shoe)	200g	CH007	2.65 each	
Cooking Chorizo (Rosario) Also available in mini links retail packs	1kg 300g	CH008 CH002	9.25 each 2.95 each	
Chorizo Grill (bbq range) 4 varieties available in a retail package: classic, inferno, mediterranean, Arizona & wine	200g	CH063	2.00 each	
Peppered Salami Block	1.6kg	CH010	12.50	
Hungarian Salami	1kg	CH004	27.00	
Nduja	400g	CH055	16.50	
Nduja Retail	125g	CH056	2.15 each	
Meats Tapa`s Selection Chorizo, Lomo, Serrano	150g	CH014	3.20 each	
Sliced Chorizo	250g	CH017	3.00 each	
Sliced Chorizo	100g	CH018	1.65 each	
Diced Chorizo	1kg	CH044	9.50 each	
Sliced Lomo	80g	CH019	1.95 each	
Sliced Milano	80g	CH022	1.45 each	
Sliced Milano	500g	CH020	7.00 each	
Sliced Napoli	80g	CH023	1.45 each	
Best Parma ham <b>Too order only</b>	5.5kg	CH027	20.50	
Prosciutto ham <b>Too order only</b>	5.5kg	CH028	10.50	
Sliced Prosciutto	500g	CH029	8.95 each	
Sliced Prosciutto	80g	CH030	2.00 each	
Serrano Block	2kg	CH026	21.95	
Sliced Serrano	500G	CH032	10.50 each	
Sliced Serrano	100G	CH031	2.25 each	
Chorizo Con Vino (red wine flavoured)	200g	CH009	2.95 each	
Spanish Salchichon	280g	CH011	2.75 each	

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<b><u>Cooked ham</u></b>	<b><u>Size</u></b>		<b><u>Code</u></b>	<b><u>Price per Kg (£)</u></b>	<b><u>Provenance</u></b>
Plain Ham Joint (KENT)	2.5kg		CH033	8.25	
Honey Roast Ham (KENT)	2.5kg		CH034	8.50	
Smoked Ham Joint (KENT)	2.5kg		CH035	8.65	
Sliced Gammon Ham	500g		CH036	5.75 each	
Sliced Honey Roast Ham	500g		CH037	5.35 each	
Ready to Cook Gammon	10kg		CH038	5.95	
Ready to Cook Gammon Smoked	10kg			6.50	
Ham on the Bone	6kg		CH041	9.95	
<b><u>Assorted Meats</u></b>					
Stirchley Back Bacon Smoked	2.27kg		ME002	POA	
Stirchley Back Bacon Unsmoked	2.27kg		ME003	POA	
Stirchley Smoked Streaky Bacon	2.27kg		ME001	POA	
Sliced Bresaola	70g		ME017	3.00 each	
Doreens Black Pudding A unique triangular shaped (baked not boiled) black pudding stick.	1kg		ME082	5.25	
Black Pudding Sticks	1kg		ME008	4.00 each	
Black Pudding Ring	500g		ME009	1.30 each	
Cooked Beef	2kg		ME012	15.00	
Corned Beef Tin	3kg		ME021	23.50 each	
Sliced Corned Beef	500g		ME022	6.95 each	
Grumpy Pigs Cooked Beechwood Streaky Bacon	1kg		ME029	19.50 each	
Grumpy Pigs Cooked Beechwood Back Bacon	1kg		ME023	17.95 each	
Sliced Cooked Chicken Fillets (frozen) 5mm strips	2.5kg		ME061	20.95 each	
Cooked Chicken Fillets whole (frozen)	2.5kg		ME055	18.25 each	
Garlic Sausage	1kg		ME025	9.50 each	
Liver Sausage	1kg		ME030	7.95 each	
Mortadella	3kg		ME032	25.00	
Sliced Mortadella	250g		ME034	2.75 each	
Pancetta Block	2kg		ME035	12.00	
Sliced Pancetta	250g		ME036	5.50 each	
Pastrami Block	1.5kg		ME039	14.95	
Shaved Pastrami (Kent)	500g		ME041	7.95 each	
Sliced Salt Beef	500g		ME067	7.95 each	
Sliced Pepperoni	1kg		CH012	8.75 each	
Premium Italian Sliced Pepperoni (Napoli)	1kg		CH013	14.50 each	ITALIAN
Speck	1.5kg		ME044	12.75	TOO
Smoked Salmon (too order only)	500g		ME062	P.O.R	
Tuna in Brine	1.8kg		ME045	12.95 each	
Tuna Pouch	1kg		ME046	7.50 each	
Turkey Breast Boneless Voly	3kg		ME049	13.50	
Sliced Turkey (too order only)	500g		ME054	6.10 each	



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<u>Chutneys/Sauces/Jellies</u>	<u>Size</u>		<u>Code</u>	<u>Price Each</u>	<u>Provenance</u>
<b>Margetts Redcurrant Jelly</b>	2.5kg		CT004	12.95 each	
<b>Margetts Cranberry Sauce</b>	2.5kg		CT003	13.95 each	
<b>Margetts Apple Sauce</b>	2.5kg		CT006	10.95 each	
<b>Snowdonia Chutney</b> Available in the following varieties: Balsamic caramelised onion, Fig & Apple, Spiced Tomato & Vodka, Pear with Date & Cognac, Rhubarb & Gin.	100g x 12		CT008 CT009 CT010 CT011	24.50 per case	
<u>Pates</u>	<u>Size</u>		<u>Code</u>	<u>Price each</u>	<u>Provenance</u>
<b>Ardennes</b> <b>Brussels</b> <b>Garlic</b> <b>Chicken Liver</b> 1kg loaf shaped, ideal for slicing	1kg		PA002 PA003 PA005 PA001	9.95 9.95 9.95 9.95	
<b>Duck &amp; Orange</b>	1kg		PA004	11.50	
<b>Game pate</b> 1kg loaf shaped, ideal for slicing. Available in Wild Boar, venison or Pheasant	1kg		PA013 PA011 PA015	14.50 14.95 16.50	
<b>Le Noireau Campagne Pate in a Ceramic Bowl</b>	2.2kg		PA007	25.95	
<b>Apple Shaped Ceramic Bowl</b> Pate covered with sliced apples	1.5kg		PA008	21.95	
<b>Individual Pate</b> Available in Brussels, Ardennes, Duck & Orange or Mushroom	175g		PA010	2.00	
<u>Gourmet products</u>	<u>Size</u>		<u>Code</u>	<u>Price each</u>	<u>Provenance</u>
<b>Extra Virgin Olive Oil</b>	500ml		GO002	9.25	
<b>Extra Virgin Olive Oil</b>	5ltr		GO003	54.95	
<b>Pomace Olive Oil</b>	5ltr		GO004	16.95	
<b>Sunflower Oil</b>	5ltr		GO005	13.95	
<b>Sunblush Tomatoes ®</b>	500g		GO010	6.95	
<b>Sunkissed Tomatoes</b>	1kg 300g		JO001 JO011	8.95 2.20	
<b>Sundried Tomatoes Tub</b>	2.5kg		JO003	13.25	
<b>Sundried Tomatoes Dry</b>	1kg		GO012	9.50	
<b>Anchovy Fillets</b>	1kg		GO014	12.95	
<b>Arborio Rice</b>	1kg		GO017	3.75	
<b>Artichokes grilled Halves (Tray)</b>	2kg		GO020	20.95	
<b>Artichoke Hearts Tin</b>	390g		GO021	2.75	
<b>Baby Figs in Syrup</b>	1.2kg		GO091	14.95	
<b>Balsamic Glaze</b>	250ml		GO024	2.75	
<b>Balsamic Vinegar</b>	5ltr		GO022	10.50	
<b>Balsamic Vinegar</b>	500ml		GO023	1.75	
<b>Borettane Onions (in Balsamic Vinegar)</b>	2.6kg		GO025	11.50	
<b>Caperberries</b>	1kg		GO026	8.50	
<b>Capers</b>	1kg		GO028	7.95	
<b>Lilliput Capers</b>	1kg		GO029	11.95	
<b>Chestnuts whole</b>	200g		GO096	1.75	
<b>Cooking Brandy</b>	2.5ltr		GO076		
<b>Cooking Port</b>	2.5ltr		GO081	12.95	
<b>Cooking Madeira</b>	3ltr		GO075	12.95	
<b>Cooking Marsala</b>	3ltr		GO077	12.95	

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<b>Gourmet products Cont....</b>	<b>Size</b>	<b>Code</b>	<b>Price each</b>	<b>Provenance</b>
<b>Cold pressed rapeseed oil (Mellow Yellow)</b>	5ltr	LO901	19.95	
<b>Cooking White Wine</b>	5ltr	GO074	6.95	
<b>Cooking Red Wine</b>	5ltr	GO073	6.95	
<b>Cornichons</b>	1kg	GO037	7.95	
<b>Duck Fat Tin</b>	3.6kg	GO127	32.95	
<b>Garlic Cloves (peeled fresh)</b>	1kg	GO031	9.75	
<b>Marinated garlic Cloves</b>	3kg	GO033	9.95	
<b>Garlic Puree</b>	1kg	GO032	5.50	
<b>Gherkins (Pickled Chip shop style)</b>	2.6kg	GO034	5.95	
<b>Goose fat Tin</b>	360g	GO104	4.75	
<b>Honey</b>	2kg	GO180	10.50	
<b>Jalapeno Sliced Red</b>	2.7kg	GO043	4.95	
<b>Jalapeno Sliced Green</b>	2.7kg	GO043	4.95	
<b>Liquid Whole Egg ( 22 Eggs )</b>	1kg	GO058	6.75	
<b>Liquid Egg White ( 33 Whites )</b>	1kg	GO057	5.75	
<b>Liquid Egg Yolk ( 66 Yolks )</b>	1kg	GO056	7.95	
<b>Maldon sea Salt</b>	250g	GO044	2.50	
<b>Maldon Sea salt</b>	1.4kg	GO045	13.50	
<b>Maldon Smoked Sea Salt</b>	500g	GO055	7.95	
<b>Mushrooms (Mixed Dried Oyster, Porcini &amp; Shitake)</b>	400g	GO047	13.50	
<b>Mustard Wholegrain</b>	5kg	GO049	16.50	
<b>Mustard Dijon</b>	5kg	GO048	16.50	
<b>Paprika Smoked</b>	70g	GO050	3.50	
<b>Paprika Sweet</b>	70g	GO050	3.50	
<b>Pesto green</b>	900g 300g	JO004 JO008	9.95 2.95	
<b>Pesto red</b>	900g 300g	JO002 JO009	9.50 2.95	
<b>Quails Eggs</b>	12`s	GO059	1.80	
<b>Fruit Purees</b> Most if not all flavours available on request, please ask? Prices vary depending on flavour	1kg		P.O.R	
<b>Quince Paste</b>	800g	GO061	11.50	
<b>Quince Paste</b>	200g	GO062	2.25	
<b>Roasted Red Peppers Tin</b>	2kg	GO063	7.95	
<b>Saffron</b>	1g	GO189	4.95	
<b>Vanilla Bean Paste</b> One teaspoon is equivalent to 1 Vanilla pod.	120g	GO185	21.95	
<b>Vanilla Pods</b>	100g	GO070	21.95	
<b>Vine Leaves</b>	400g	GO071	1.95	
<b>Vine Leaves</b>	2kg	GO072	7.50	
<b>Malt Vinegar</b>	5ltr	GO068	2.40	
<b>White Wine Vinegar</b>	5ltr	GO082	4.95	
<b>Red Wine Vinegar</b>	5ltr	GO083	4.95	
<b>Truffle Olive Oil (infused)</b>	250ml	GO069	7.50	
<b>Roquito Drop Peppers</b>	2kg	GO142	22.95	
<b>Roquito Drop Peppers</b>	793g	GO177	9.50	

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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>Balsamic Pearls</b> Little pearls of balsamic vinegar that pop in the mouth, perfect for salads.	55g		GO131	4.35	
<b>White truffle &amp; Porcini Cream</b>	50g		GO132	6.95	
<b>Black Truffle &amp; Mushroom Salsa</b>	80g		GO133	4.25	
<b>Truffle Honey</b>	170g		GO086	7.95	
<b>Truffle Maple Syrup</b>	100ml		GO085	9.50	
<b>Pork Scratchings</b> Pub favourite in a big 5kg bag	5kg		ME064	72.95	
<b><u>Gourmet Chocolate</u></b>					
<b>Callebaut Chocolate Dark 70%</b>	2.5kg		SA001	45.95	
<b>Callebaut Chocolate Dark 53%</b>	2.5kg		SA002	41.95	
<b>Callebaut Chocolate Milk</b>	2.5kg		SA003	44.95	
<b>Callebaut Chocolate White</b>	2.5kg		SA004	43.95	
<b>Callebaut Chocolate Ruby</b>	2.5kg		SA005	53.95	
<b>Callebaut Chocolate Gold</b>	2.5kg		SA006	49.95	
<b>Stewart Arnold Chocolate Dark 55%</b>	10kg		SA011	139.95	
<b><u>Stuffed Vegetables</u></b>					
<b>African Sweet Pepperdews stuffed with Cream Cheese</b>	2kg		VE008	18.95	
<b>Red Bell (Hot) Peppers stuffed with Cream Cheese</b>	2kg		VE002	16.95	
<b><u>Olives</u></b>					
<b>Black Pitted Olives Tin</b>	2kg		OL003	8.95	
<b>Green Pitted Olives Tin</b>	2kg		OL004	8.95	
<b>Kalamata Stone in Tubs</b>	2kg		OL006	13.95	
<b>Kalamata Pitted Tubs</b>	2kg		OL008	14.95	
<b>Queen Green Olives</b>	2kg		OL011	9.95	
<b>Queen Green Pitted Olives</b>	2kg		OL015	14.95	
<b>Queen Black Olives</b>	2kg		OL010	11.95	
<b>Queen Black Pitted Olives</b>	2kg		OL014	12.95	
<b>Sliced Black Olives</b>	2kg		OL001	6.75	
<b>Nocellara Del Belice (stone in)</b> From Castelvetrano the best Sicilian Green Nocellara del Belice Olives.	3kg 5kg	Drained weights	OL013 OL012	26.95 35.95	
<b>Herbs de Provencal</b> Dry cured black olives in herbs	3kg		OL016	39.95	
<b>Chilli Olives</b> Mixed Queen Olives in Oil Marinade & Whole Chilli's	2.5kg 300g		JO007 JO012	18.50 2.20	
<b>Sundried Olives</b> Mixed Queen Olives in Oil Marinade with Sundried Toms and Rosemary	2.5kg 300g		JO006 JO013	18.50 2.20	

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<b>Med foods Range <span style="color: green;">NEW!</span></b> <b>All Ambient storage retail packs</b>	<u>Size</u>		<u>Code</u>	<u>Price Each</u>	<u>Provenance</u>
<b>Sweet Stuffed Peppers</b>	280g		MED01	2.95	
<b>Sundried Tomatoes with herbs</b>	280g		MED02	2.50	
<b>Mixed Olives with Sundried tomatoes</b>	280g		MED03	2.50	
<b>Mixed olives with Cheese</b>	280g		MED04	2.50	
<b>Olives with Oregano</b>	160g		MED05	2.15	
<b>Olives with Lemon &amp; Oregano</b>	160g		MED06	2.15	
<b>Olives with Red Peppers &amp; Garlic</b>	160g		MED07	2.15	
<b><u>Sapori D`italia Olives</u></b>	<u>Size</u>		<u>Code</u>	<u>Price Each</u>	<u>Provenance</u>
<b>Boscaiola</b> Marinated large green pitted olives	3kg		OL100	23.95	
<b>Kalamata</b> Marinated black pitted olives	3kg		OL101	23.95	
<b>Mistoliva</b> Marinated Mixed black and green pitted olives, perfect all rounder	3kg		OL102	23.95	
<b>Aglioliva</b> Large green pitted olives stuffed with Garlic	3kg		OL105	27.95	
<b><u>Nuts &amp; Bar Snacks</u></b>					
<b>Dry Roasted Peanuts</b> Signature blend of peanuts dry roasted to perfection.	1kg 50g		NU024 NU008	8.25 0.65	
<b>Jalapeno &amp; Lemon Nuts</b> Luxurious mix of cashews & peanuts roasted in honey and seasoned with zesty lemon & spicy, smoky jalapeno.	1kg 45g		NU002 NU009	13.75 0.85	
<b>Salt &amp; Pepper Nuts</b> Signature blend of peanuts & cashews roasted in honey and seasoned with black pepper & sea salt.	1kg 45g		NU003 NU010	13.75 0.80	
<b>Roasted Salted Cashews</b> Signature blend of Cashews roasted to perfection.	1kg 45g		NU025 NU011	12.95 0.90	
<b>Pretzels with Sea Salt</b> A great healthy alternative snack.	400g 25g		NU006 NU013	6.25 0.60	
<b>Smoky Almonds</b> Sweet & smoky with a satisfying crunch – incredibly addictive!	1kg 45g		NU007 NU014	15.85 0.90	
<b>Summer Truffle Almonds</b>	1kg 45g		NU023 NU028	18.95 1.10	
<b>Crunchy Chilli Corn</b>	600g 33g		NU026 NU027	7.75 0.75	
<b>Black Pepper Sesame Crackers</b>	400g 25g		NU012 NU029	6.95 0.75	
<b>Ground Almonds</b>	1kg		NU015	7.50	
<b>Walnuts Halves</b>	1kg		NU016	7.95	
<b>Roasted Hazelnuts</b>	1kg		NU017	13.75	
<b>Flaked Almonds</b>	1kg		NU018	7.95	
<b>Broken Cashews</b>	1kg		NU019	7.50	
<b>Pistachios (shell on)</b>	1kg		NU020	17.50	
<b>Pine Nuts</b>	1kg		NU021	37.95	

<b>Dairy Free Alternative range</b>				
Vegan range now available from the Cheese Man				
Dairy Free Cheddar style block (Violife)	2.5kg		DF001	9.95 per kg
Creamy Sheese Cheddar style spread	255g		DF002	1.80
Greek style block Sheese	180g		DF008	1.70
Grated mozzarella style Sheese	180g		DF010	1.50
Grated Mozzarella style Sheese catering bag	2kg		DF013	14.75
Vegan Applewood Block	200g		DF017	2.00
Vegan Applewood Sliced	200g		DF018	2.20
Violife Prosciano (parmesan style)	150g		DF021	4.25
Kinda Blue Spirulina	120g		DF060	4.25
Kinda Chilli	120g		DF061	4.25
Kinda Farmhouse	120g		DF062	4.25
Kinda Garlic & Herb	120g		DF063	4.25
Kinda Smoked	120g		DF064	4.25
Kinda Summer Truffle	120g		DF065	4.25

## Dairy Free Alternatives



**As the van sales service is quite unique and our vehicles can only carry a certain number of products, we recommend the way to get the best use of our service is to phone your order in the day before your delivery.**

**This way you can inform us of anything you definitely require when your salesperson arrives. You can always add additional items.**



A creative team of three sausage musketeers, all with a passion for the finer things in life, making inspired charcuterie on the South East coast.

Our process begins by sourcing the best produce we can find, this means high welfare, free range, local and happy animals.

From the outset we've been conscious of how we could have our products in a marketplace without the use of single use plastics. It has been a personal mission and we are pleased to say that all our products are packaged in biodegradable and ocean friendly materials and are working on our entire process to be as planet friendly as possible.

### Rebel Price List

Product	Size	Product Code	Price
Brighton Salami	55g sliced	RE010	3.70
Brighton Salami	125g mini stick	RE006	5.25
Hunter Salami	55g sliced	RE011	3.70
Hunter Salami	125g mini stick	RE003	5.25
Saucisson	55g sliced	RE012	3.70
Saucisson	125g mini stick	RE007	5.25
Chorizove	55g sliced	RE013	3.70
Chorizove	125g mini stick	RE008	5.25
Noix Ham	55g sliced	RE014	3.70
Air Dried Ham	55g sliced	RE016	3.70
Brighton Collar	55g sliced	RE015	3.70
Rebeloni	55g sliced	RE020	3.70
Salami Taormina	55g sliced	RE031	3.70
Salami Cuvee	55g sliced	RE032	3.70
Beer Sticks	500g	RE021	16.95
Beer Sticks	90g	RE027	4.25
Do Ya!	100g	RE005	5.25
Chefs Pack	80g (4 meats sliced)	RE019	7.50
Whole Salami`s	500g-1kg	-	32.95kg
Whole Muscle Joints	500g-1kg	RE028	51.95kg

**Rebel will always have limited Edition salami and meats available throughout the year, please ask to see what the current specials are.**

**All products delivered in biodegradable / recyclable packaging**

<b>Retail Lines</b>					
<b>Product</b>	<b>Size</b>	<b>Price</b>	<b>Product</b>	<b>Size</b>	<b>Price</b>
<b><u>Marmalades</u></b>			<b><u>Marmalades</u></b>		
Seville Orange	6x454g	<b>£18.30</b>	Seville Orange	6x227g	<b>£10.95</b>
No Bits Seville	6x454g	<b>£18.30</b>	No Bits Seville	6x227g	<b>£10.95</b>
Thick Cut Seville	6x454g	<b>£18.30</b>	Thick Cut Seville	6x227g	<b>£10.95</b>
Dark Thick Cut Seville	6x454g	<b>£18.30</b>	Dark Thick Cut Seville	6x227g	<b>£10.95</b>
Dark Thick Cut Seville & Ginger	6x454g	<b>£18.30</b>	Dark Thick Cut Seville & Ginger	6x227g	<b>£10.95</b>
Thick Cut Seville & Stem Ginger	6x454g	<b>£18.30</b>	Thick Cut Seville & Stem Ginger	6x227g	<b>£10.95</b>
Orange & Ginger	6x454g	<b>£18.30</b>	Orange & Ginger	6x227g	<b>£10.95</b>
Orange & Cider	6x454g	<b>£18.30</b>	Orange & Cider	6x227g	<b>£10.95</b>
St Clements	6x454g	<b>£18.30</b>	St Clements	6x227g	<b>£10.95</b>
Lemon	6x454g	<b>£18.30</b>	Lemon	6x227g	<b>£10.95</b>
Lemon & Elderflower	6x454g	<b>£18.30</b>	Lemon & Elderflower	6x227g	<b>£10.95</b>
Liquorange	6x454g	<b>£18.30</b>	Liquorange	6x227g	<b>£10.95</b>
Orange & Blueberry	6x454g	<b>£18.30</b>	Orange & Blueberry	6x227g	<b>£10.95</b>
Root Ginger & Seville Orange	6x454g	<b>£18.30</b>	Root Ginger & Seville Orange	6x227g	<b>£10.95</b>
Mandarin	6x454g	<b>£18.30</b>	Mandarin	6x227g	<b>£10.95</b>
Blood Orange	6x454g	<b>£18.30</b>	Blood Orange	6x227g	<b>£10.95</b>
Breakfast Orange	6x454g	<b>£18.30</b>	Breakfast Orange	6x227g	<b>£10.95</b>
Grapefruit	6x454g	<b>£18.30</b>	Grapefruit	6x227g	<b>£10.95</b>
Three Fruits	6x454g	<b>£18.30</b>	Three Fruits	6x227g	<b>£10.95</b>
Lemon & Lime	6x454g	<b>£18.30</b>	Lemon & Lime	6x227g	<b>£10.95</b>
Orange & Whisky	6x454g	<b>£19.90</b>	Orange & Whisky	6x227g	<b>£11.70</b>
Orange, Whisky & Ginger	6x454g	<b>£19.90</b>	Orange, Whisky & Ginger	6x227g	<b>£11.70</b>
Chocolate Orange	6x454g	<b>£19.90</b>	Chocolate Orange	6x227g	<b>£11.70</b>
*Christmas marmalade	6x227g	<b>£12.95</b>	* Christmas Jam	6x227g	<b>£13.95</b>
<b><u>Jam</u></b>			<b><u>Jam</u></b>		
Apple Pear & Cinnamon Jam	6x340g	<b>£18.30</b>	Apple Pear & Cinnamon Jam	6x227g	<b>£12.50</b>
High Dumpsie Dearie Jam	6x340g	<b>£18.30</b>	High Dumpsie Dearie Jam	6x227g	<b>£12.50</b>
Victoria Plum EX Jam	6x340g	<b>£18.30</b>	Victoria Plum Ex Jam	6x227g	<b>£12.50</b>
Greengage Extra Jam	6x340g	<b>£18.30</b>	Greengage Extra Jam	6x227g	<b>£12.50</b>
Damson Extra Jam	6x340g	<b>£18.30</b>	Damson Extra Jam	6x227g	<b>£12.50</b>
Rhubarb & Ginger Extra Jam	6x340g	<b>£18.30</b>	Rhubarb & Ginger Extra Jam	6x227g	<b>£12.50</b>
Seriously Ginger Jam	6x340g	<b>£18.30</b>	Seriously Ginger Jam	6x227g	<b>£12.50</b>
Raspberry Extra Jam	6x340g	<b>£18.30</b>	Raspberry Extra Jam	6x227g	<b>£12.50</b>
Strawberry & vanilla Extra Jam	6x340g	<b>£18.30</b>	Strawberry & vanilla Extra Jam	6x227g	<b>£12.50</b>
Gooseberry & Elderflower Extra Jam	6x340g	<b>£18.30</b>	Gooseberry & Elderflower Extra Jam	6x227g	<b>£12.50</b>
Blackcurrant Extra Jam	6x340g	<b>£18.30</b>	Blackcurrant Extra Jam	6x227g	<b>£12.50</b>
Luxury Strawberry Extra Jam	6x340g	<b>£19.90</b>	Luxury Strawberry Extra Jam	6x227g	<b>£13.25</b>
Apricot & Amaretto Extra Jam	6x340g	<b>£19.90</b>	Apricot & Amaretto Extra Jam	6x227g	<b>£13.25</b>

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<b>Retail cont. &amp; Catering Lines</b>					
<b>Product</b>	<b>Size</b>	<b>Price</b>	<b>Product</b>	<b>Size</b>	<b>Price</b>
<b><u>Chutney &amp; Pickle</u></b>			<b><u>Ginger Collection</u></b>		
Mango	6x210g	£18.30	Stem Ginger in Syrup	6x270g	£17.65
Old Fashioned Apple	6x210g	£18.30	Stem Ginger in Whiskey Syrup	6x270g	£20.15
Sussex Spicy	6x210g	£18.30	Crystallized Ginger	6x145g	£18.60
Marrow & Red Tomato	6x210g	£18.30			
Date & Apple	6x210g	£18.30	<b><u>Sauces &amp; Jellies</u></b>		
Hot Madras	6x210g	£18.30	Luxury Cranberry	6x200g	£12.50
Pickle	6x210g	£18.30	Medlar Jelly	6x200g	£12.50
Piccaililli	6x210g	£18.30	Redcurrant Jelly	6x200g	£12.50
Ginger Chutney	6x210g	£18.30	Crab Apple Jelly	6x200g	£12.50
Burger Relish	6x210g	£12.50	Quince	6x200g	£12.50
<b><u>Individual Pots</u></b>		<b><u>Trays</u></b>		<b><u>Catering Tubs</u></b>	
<b><u>Marmalade</u></b>			<b><u>Marmalade</u></b>		
Seville Orange	24x28g	£7.75	Seville Orange	3.5kg	£16.85
English Breakfast	24x28g	£7.75	English Breakfast	3.5kg	£16.85
Orange & Ginger	24x28g	£7.75	Orange & Ginger	3.5kg	£16.85
Orange & Cider	24x28g	£7.75	Orange & Cider	3.5kg	£16.85
St Clements	24x28g	£7.75	St Clements	3.5kg	£16.85
Lemon Marmalade	24x28g	£7.75	Lemon Marmalade	3.5kg	£16.85
Lemon & Elderflower	24x28g	£7.75	Lemon & Elderflower	3.5kg	£16.85
Liquorange	24x28g	£7.75	Liquorange	3.5kg	£16.85
Orange & Blueberry	24x28g	£7.75	Orange & Blueberry	3.5kg	£16.85
Root Ginger & Seville	24x28g	£7.75	Root Ginger & Seville	3.5kg	£16.85
*Plus any other marmalade that isn't thick cut	24x28g	£7.75			
Honey	24x28g	£9.20			
<b><u>Jam</u></b>			<b><u>Jam</u></b>		
High Dumpsie Dearie	24x28g	N/A	High Dumpsie Dearie	3.5kg	£20.30
Seriously Ginger	24x28g	£8.30	Seriously Ginger	3.5kg	£20.30
Victoria Plum	24x28g	N/A	Victoria Plum	3.5kg	£20.30
Raspberry	24x28g	£8.30	Raspberry	3.5kg	£20.30
Blackcurrant	24x28g	£8.30	Blackcurrant	3.5kg	£20.30
Rhubarb & Ginger	24x28g	£8.30	Rhubarb & Ginger	3.5kg	£20.30
Gooseberry & Elderflower	24x28g	£8.30	Gooseberry & Elderflower	3.5kg	£20.30
Strawberry	24x28g	£8.30	Strawberry	3.5kg	£20.30
Strawberry & Vanilla	24x28g	£8.30	Strawberry & Vanilla	3.5kg	£20.30
Apricot & Amaretto	24x28g	£8.30	Apricot & Amaretto	3.5kg	£20.30
<b><u>Chutney</u></b>			<b><u>Chutney</u></b>		
Pickle	24x42g	£22.75	Pickle	3kg	£27.80
Sussex Spicy	24x42g	£22.75	Sussex Spicy	3kg	£27.80
Jelly's – Quince etc	24x45g	£17.95	Jelly's – Quince etc	3.5kg	£20.30
Cranberry Sauce	24x42g	£17.95	Cranberry Sauce	3.5kg	£20.30
<b><u>Jam</u></b>			<b><u>Marmalade</u></b>		
Strawberry	24x42g	£17.28	Seville	24x42g	£17.28
Raspberry	24x42g	£17.28	English Breakfast	24x42g	£17.28

\* Seasonal





## Pie, Quiches & Savoury lines Available to Order

Order in advance please (Monday by 10am for Wednesday / Thursday),  
(Wednesday by 10am for Friday) or (Friday by 10am For Monday / Tuesday).

### Savoury Pies 11"

Steak & Kidney	<b>£28.95</b>	<b>PI201</b>
Steak, Ale & Mushroom	<b>£28.95</b>	<b>PI202</b>
Steak & Stilton	<b>£28.95</b>	<b>PI203</b>
Steak, Onion & Guinness	<b>£28.95</b>	<b>PI204</b>
Steak & Horseradish	<b>£28.95</b>	<b>PI205</b>
Chicken, Leek & Bacon	<b>£28.95</b>	<b>PI206</b>
Chicken & Mushroom	<b>£28.95</b>	<b>PI207</b>
Trio of Cheese (red leic, cheddar, parmesan)	<b>£28.95</b>	<b>PI208</b>
All Flavours Available as Individual Pies boxed in 12`s	<b>£41.40</b>	<b>PI209</b>



### Quiches 11" – Shortcrust Pastry Base, Finest & Freshest Ingredients

Cheese & Onion	<b>£17.95</b>	<b>PI301</b>
Quiche Lorraine	<b>£17.95</b>	<b>PI302</b>
Stilton & Broccoli	<b>£17.95</b>	<b>PI303</b>
Spanish (Mixed Peppers)	<b>£17.95</b>	<b>PI304</b>
Tomato & Basil	<b>£17.95</b>	<b>PI305</b>



### Special Quiches 11"

Crispy Bacon & Mushroom	<b>£19.50</b>	<b>PI306</b>
Ricotta, Spinach & Mushroom	<b>£19.50</b>	<b>PI307</b>
Breakfast Quiche (sausage, bacon & tomato)	<b>£19.50</b>	<b>PI308</b>
Roasted Mediterranean Vegetable	<b>£19.50</b>	<b>PI309</b>
Caramelised Red Onion &* Boursin	<b>£19.50</b>	<b>PI310</b>
Bacon & Brie	<b>£19.50</b>	<b>PI320</b>
All Flavours Available as Individual Pies boxed in 10`s in 3 sizes:		
Starter Quiche 8.5cm x 10	<b>£15.00</b>	<b>PI321</b>
Cocktail Quiche 7cm x 10	<b>£12.00</b>	<b>PI322</b>
Individual Quiche x 10 (4 inch)	<b>£28.50</b>	<b>PI323</b>



## Pie, Quiches & Savoury lines Available to Order

Order in advance please



### Savoury

Sausage Rolls Jumbo (Box of 12)	<b>£27.00</b>	<b>PI211</b>
Sausage Rolls 6 Inch (Box of 12)	<b>£22.80</b>	<b>PI212</b>
Cocktail Sausage Rolls (box of 48)	<b>£31.20</b>	<b>PI213</b>

### Scones – Generous Size – Hand Rolled – Hand Cut

Cheese Scones (Box of 18)	<b>£17.10</b>	<b>PI220</b>
Sultana Scones (Box of 18)	<b>£17.10</b>	<b>PI220</b>
Plain Scones (Box of 18)	<b>£16.20</b>	<b>PI221</b>



**Great served with Fresh BV Clotted Cream & Local Jam!**

Also available:

Cakes, Traybakes, Cheesecakes, Tarts, Fruit Pies, Chocolate Fudge, Shortbread & Individual deserts.

Gluten Free and Vegan options also available.

**Please get in touch and ask for more details on range available.**



**BV Dairy products are made using milk sourced daily from Red Tractor accredited farms within a 25 mile radius of the production facility ensuring freshness beyond comparison. Regularly winning acclaim at prestigious dairy events, BV Dairy take pride in the quality and recognition of their products. Listening to customers and striving to meet expectations – in both existing and new products – helps us to achieve a high level of customer satisfaction.**

**All BV Dairy products are processed and manufactured to rigorous food safety standards. Products are packed and supplied chilled in convenient size pots, bottles, containers as appropriate.**

### **The Cheese man are proud stockists of the BV Dairy Range**

#### **Soft Cheese**

BV Dairy's pioneering Ultra Filtration (UF) process produces a full range of soft cheeses ranging from 46% Cream Cheese through 28% Full Fat and 12% Medium Fat to our incredibly well flavoured, 4% Low Fat varieties.

#### **Crème fraiche**

A 'cultured' product with its origins in France, BV Dairy Crème Fraiche is offered with 'set', 'stirred' and 'reduced fat' options. This product is ideal in luxury sauces, in dips or as a creamy accompaniment to desserts, etc.

#### **Set Soured Cream**

BV Dairy Soured Cream has a thick consistency and is used as a topping, salad dressing and can be added in baking to cakes, cookies, scones and American style biscuits. It is also a favourite for 'cooling' pepper-hot tacos, nachos and burritos from the Tex-Mex ranges.



#### **Also Available from BV Dairy via The Cheese Man:**

**Greek style yoghurt, Buttermilk, Fromage Frais, Mascarpone, Ricotta, Quarg, Natural yoghurt and the Award winning Dorset Clotted Cream.**



BV Dairy products are made using milk sourced daily from Red Tractor accredited farms within a 25 mile radius of the production facility ensuring freshness beyond comparison. Regularly winning acclaim at prestigious dairy events, BV Dairy take pride in the quality and recognition of their products. Listening to customers and striving to meet expectations – in both existing and new products – helps us to achieve a high level of customer satisfaction.

All BV Dairy products are processed and manufactured to rigorous food safety standards. Products are packed and supplied chilled in convenient size pots, bottles, containers as appropriate.

**Produced since 1958, BV Dairy Dorset Clotted Cream is our original product – and we think we have just about perfected it!! Having won many awards, it is an indulgent product with the traditional crust (Available in 454g and 1kg trays).**



# Available from The Cheese Man

## Hand-Raised Pies

All products are cooked to order, to guarantee freshness  
**\*Orders by 10.30am Tuesday for same week**

As pies are handmade the sizes are only approximate and will vary slightly.

**Gala Pie (pork & egg) 12"**

**£17.95 each**

**Large Pork Pie 5lb 8"**

**£21.00 each**



**Turkey & Cranberry 1lb 3.5" x 10** £60.00 (£6.00 each)



**Chicken & ham 1lb 3.5" x 10**

**£55.00 (£5.50 each)**

**Small Pork Pies 2"x12**  
**Machine made (buffet style)**

**£14.75 (£1.23 each)**



**Small pork pies 2.5" x 20**  
**Hand-raised**

**£32.00 (£1.60 each)**

**Large Pork pies 3.5" x 10**  
**Hand-raised**

**£33.00 (£3.30 each)**



The Cheese Man

The Cheese Man

### Terms & Conditions of Sale

In these Conditions of Sale all references to the "Company" are to The Cheese Man and all references to the "Customer" are to the person, firm or company on whose behalf the order is given.

Prices are correct at time of notification. However due to market and exchange rate fluctuations they may change without prior notice.

All orders are accepted on the understanding that charges will be made at prices current at the time of delivery.

Delivery shall be deemed to have taken place when the goods have been delivered to the address agreed between the customer and the company.

Claims for shortages, damages or unsatisfactory condition should be made at the time of delivery or within 24 hours of delivery.

Payment methods are Cash, Cheque, Credit or Debit Card or BACS Transfer.

Please note that a fee of £10 will be charged for any cheque that requires re-presentation and a fee of £20 for any cheque returned unpaid.

Once a cheque has been returned unpaid only cash (not a cheque) on delivery is acceptable

Payment of monthly accounts is due on or before the end of the following month following the invoice date. (i.e. July invoices are payable by the end of August)

If any accounts exceed these terms we reserve the right to withdraw the account facility until payment is brought up to date.

The Cheese Man reserves the right to suspend supplies should payment terms not be adhered to.

All goods shall remain the property of the company so long as any monies are owing to them, but the risk therein shall pass to the purchaser at the time of delivery.

For further information

Tel 01273 412444

Sales & Orders  
Accounts

enquiries@thecheeseman.co.uk  
accounts@thecheeseman.co.uk

Bank Details  
The Cheese Man Limited  
Account 71369032  
Sort Code 401401

This notice tell you what to expect in relation to ‘Personal Data’ about you or your company we have collected, handled, processed and stored by us governed by the General Data Protection Regulations (GDPR) and the Data Protection Act 2018.

### What is Personal Data?

‘Personal Data’ means any information relating to an identified or identifiable natural person (‘data subject’); an identifiable natural person is anyone who can be identified, directly or indirectly from that data. Identification can be by the information alone or in combination with other information that is within our possession, control or from other information to which we legally have access to.

### How do we collect Personal Data information?

To ensure data is accurate we prefer to collect the information we need directly from you. We will usually do this:

If you visit our website.

If you complete an online form.

When you contact us for any reason via email or telephone.

When you start to do business/trade with The Cheese Man

If you provide us with your business card.

When you apply for job opportunities on our website.

If you visit our premises.

### What Information do we collect?

The information we collect may vary based on what services and information we provide to you. Typically we need:

Your name, job title, email, address and contact number so we know who you are and what services you require from us.

For enquiries we may require your contact details (telephone number and/or email address) in order to respond to your enquiry or order.

We may gather information when you visit our website, such as which pages you visit or how long you spend reading a particular page.

We collect personal information on job application forms such as your name, address, work history, qualifications and references; along with any other information which you choose to supply us with on your CV.

We adhere to all of the principles of the GDPR including data minimisation.

In order to keep everyone safe we use CCTV on our premises which will monitor your activities and movements in certain areas.

We keep a record of the events you attended and emails we send you, and may even track whether you receive or open them so we can make sure we are sending you the most relevant information.

You may refuse to provide us with some or all of your personal information however this might restrict how we interact with you.

The data and information held within a job application or CV will be used to make a job offer to the applicant.



### How do we use your information?

We use your data to:

Provide you with the services you want, such as account statements

Tell you about changes in our services or new services or products we feel would be beneficial to you.

Invite you to business events.

Look after your relationship with us, including:

Seeking your views on any service or products we provide you.

Dealing with any problems, enquiries, or complaints you may have.

Resolving queries on invoicing or payment.

Keeping our records accurate and up to date.

Complying with any legal or contractual obligations we may have.

Measuring the effectiveness of the website.

Enabling you to apply online for jobs and keep you informed on the progress of any job application you have made.

We may capture your images on CCTV.

Unless required by law data will be held for 12 months or 6 months for job applications.

### Who else may have access to your Data?

Licensed credit reference agencies, if an account facility is required.

Product and service providers whom we may be contractually obligated to engage with us on your behalf

Insurance providers and intermediaries that are engaged to mitigate risks to our business.

Other 3rd parties, based upon our 'legitimate interests' as a business, examples may include, data centres that securely store your information, Banks that require relevant personal data in order to fulfil, on our behalf, our obligations to you.

Any statutory, governmental or regulatory body that requests Personal Data and that we are obliged by Law or regulation, to provide.

### How do we protect your Personal Data?

The Cheese Man aim to protect your Personal Data, and complies with its obligations under the GDPR, by:

Keeping Personal Data up to date;

Only storing information in secure locations;

Destroying information that is no longer relevant or out of date;

Not collecting or retaining unnecessary or excessive amounts of data;

Protecting Personal Data from loss, misuse, unauthorised access and disclosure;

Ensuring that appropriate technical measures are in place to protect Personal Data.

Ensuring that we undertake suitable due diligence checks on 3rd parties who have a legal basis for Processing Personal Data.

For any further information, updates or concerns with regards to your Personal Data, please contact us at [dataprotection@thecheeseman.co.uk](mailto:dataprotection@thecheeseman.co.uk)

Tel 01273 412444