

The Cheese Hut

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Price List

March 2025

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The Cheese Hut

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THE CHEESE HUT

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<u>Local</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
Mayfield Swiss 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	29.95	Alsop & Walker, East Sussex
Mayfield Swiss Pre-Pack	200g	“	LO113	35.95	
Cheesemakers Special A 14 month matured version of Mayfield made with different starter cultures to give this cheese a point of difference. A cross between Mayfield & French Comte with calcium crystals running through the cheese.	1/ 2kg 200g	“	LO123	38.95 43.95	
Oak Smoked Mayfield 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	33.95	Alsop & Walker
Oak Smoked Mayfield Pre-Pack	200g		LO116	39.95	
Sussex Blue 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	29.95	Alsop & Walker, East Sussex
Sussex Blue Pre-Pack	200g		LO102	35.95	
Sussex Brie 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	29.95	Alsop & Walker, East Sussex
Sussex Camembert 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	29.95	Alsop & Walker, East Sussex
Sussex Brie Pre-Pack	130g		LO109	35.95	
Sussex Camembert Pre-Pack	130g		LO110	35.95	
The Idle Hour 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	29.95	Alsop & Walker, East Sussex
The Idle Hour Pre-Pack	200g		LO114	35.95	
Sussex Farmhouse A very rare Dutch type cheese, only made by a few cheese makers in Holland and now in the UK. A semi hard cheese with a nutty flavour.	1 / 2kg	Cows, Past, Veg	LO111	N/A	Alsop & Walker, East Sussex
Sussex Farmhouse wedges	200g	“	LO122	N/A	“
Lord London 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	34.95 34.95	Alsop & Walker, East Sussex
Sussex Brie with truffles (rounds and wedges) 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	56.95 76.95	Alsop & Walker, East Sussex
Ewe Eat Me Manchego style cheese made in Sussex by Alsop & walker	1.3 / 2.5kg	Ewe`s Past, Veg	LO117	43.95	Alsop & walker
Ewe Eatme wedges	200g		LO118	50.95	Alsop & walker
Woodside Red Natural rind cheese with a red colour. Has a short, crumbly texture.	1.3 / 2.5kg	Cow`s, Veg, Past	LO809	29.95	Alsop & walker
Woodside Red Pre-Pack	200g	Cow`s, Veg, Past	LO810	35.95	Alsop & walker
Sussex Floral Cow`s milk cheese covered in edible Flower petals	150g 750g	Cow`s, Veg, Past	LO223 LO225	4.65 each 24.25	
Brighton Blue Pre-Pack	150g		LO240	4.45 each	

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Brighton Blue This cheese has a slightly open, semi-soft texture, a mellow blue flavour and a slightly salty finish. The distinctive blue green veins in the cheese deepen as the cheese matures, and the taste of the blue becomes stronger.	1.6kg	Cows, Past, Veg	LO239	26.50	High Weald, West Sussex
Duddleswell A hard pressed cheddar-like cheese with a natural rind, a smooth creamy texture with a delicious nutty taste. Produced using local sheep milk.	1.6kg 125g	Sheep, Past, Veg,	LO202 LO233	38.50 5.70 each	High Weald, West Sussex
Duddleswell Smoked . Traditionally smoked over oak shavings.	1.6kg 125g	Sheep, Past, Veg,	LO204 LO234	41.50 5.95 each	High Weald, West Sussex
Brighton Ewe ¼'s & wedges Ewes milk blue cheese from high weald dairy	800g 125g	Sheep's , veg, past	LO243 LO251	41.35 5.70 each	High Weald, West Sussex
Medita Pre-Pack Sussex version of the famous Mediterranean cheese, It is a soft crumbly cheese with a distinct, sharp, fresh flavour.	125g 1kg		LO208 LO201	4.75 each 31.50	
Ricotta Pre-Pack A fresh, low fat soft cheese.	125G		LO214	2.60 each	
Forresters Smoked Traditionally smoked over oak shavings.	2Kg		LO211	25.50	
Forresters smoked pre-pack	150g		LO212	4.60 each	
Forresters A full fat semi-hard Un-pressed cheese with a creamy slightly squidgy texture not dissimilar to Gouda.	2Kg	Cows, Past, Veg	LO209	22.85	High Weald, West Sussex
Forresters Pre-Pack	150G		LO210	4.50 each	
Sussex Marble A continental style, semi soft creamy cheese derived from Saint Giles, infused with Garlic and Herbs.	1.6KG	Cows, Past, Veg	LO229	27.35	High Weald, West Sussex
Sussex Chilli Marble A continental style, semi soft creamy cheese derived from Saint Giles, infused with hot & spicy chilli.	1.6KG	Cows, Past, Veg	LO227	27.35	High Weald, West Sussex
Sussex marble Pre-Pack	150G		LO230	4.65 each	
Sussex Chilli marble Pre-Pack	150G		LO228	4.65 each	
Slipcote Button Assorted Available in 3 varieties: Plain, Dill & Garlic & Herb	100G	Sheep, Past, Veg,	LO217	4.15 each	High Weald, West Sussex
Slipcote Log (Garlic or Plain) 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	14.25 each	High Weald, West Sussex
Tremains Cheddar 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	23.75	High Weald, West Sussex
Tremains Cheddar Pre-Pack	150G	Cows, Past, Veg,	LO221	4.35 each	High Weald, West Sussex
Saint Giles Pre-Pack	150g		LO220	4.15 each	
Saint Giles 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	22.85	High Weald, West Sussex
Seven Sisters A semi-soft sheep milk cheese with a light coating of pure wild Hebridean Seaweed	1.6kg	Sheep, Past, Veg	LO203	38.50	High Weald Dairy
Seven Sisters Pre-Pack	125g		LO205	5.60 each	
Sussex Velvet	1.6kg 150g	Cows, Past, Veg	LO247	24.30 4.45 each	High Weald Dairy

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Sister Sarah 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	36.50	High Weald, West Sussex
Sister Sarah Pre-pack	125g		LO216	5.50 each	
Sussex Halloumi Pre-Pack (approx. weight)	142g		LO236	27.95	
Little Sussex 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	4.75 each	High Weald, West Sussex
Truffle Ewe Sheep's milk cheese with added truffle	125g 750g	Sheep, past, veg	LO246 LO245	5.75 each 39.95	
Sussex Blossom Sheep's milk cheese covered in edible Flower petals	125g 750g	Sheep, Past, Veg	LO206 LO207	5.60 each 37.95	
Ricotta Salata	125g 750g	Sheep, Past, Veg	LO250	3.35	
Flower Marie 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	8.15 each	
Golden Cross 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	7.45 each	Golden Cross, East Sussex
Chabis A small fresh goats cheese, made from milk from the 300 goats on the farm	90g	Goat, Veg, UnPast	LO301	2.70 each	Golden Cross, East Sussex
Burwash Rose Pre-cut wedges	200g		LO417	35.95	
Burwash Rose 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	31.50	Traditional Cheese, East Sussex
Goodweald Smoked 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	24.75	Traditional Cheese, East Sussex
Goodweald Smoked Pre-Pack	230g		LO406	28.45	
Lord of the Hundreds 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	37.95	Traditional Cheese, East Sussex
Lord of the Hundreds Pre-Pack	230g		LO412	42.95	
Olde Sussex 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	24.75	Traditional Cheese, East Sussex
Olde Sussex Pre-Pack	230g		LO408	28.45	
Sussex Scruppy 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	24.75	Traditional Cheese, East Sussex
Sussex Scruppy Pre-Pack	230g		LO410	28.45	
Pevensey Blue Latest arrival in Sussex, Gorgonzola style soft blue cheese.	1/ 2kg	Cows, Past, Non Veg	LO375	31.25	Pevensey

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Charlton Charlton is a creamy, firm textured farmhouse cheese with long, rich flavours and a tangy finish	2kg 200g	Cows, Past	LO701	22.95 23.95	Goodwood
Molecomb Blue 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	9.95 each	Goodwood Farm, West Sussex
Levin Down 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	8.95 each	Goodwood Farm, West Sussex
Twineham 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	10.35 each	Bookham Harrison, West Sussex
Twineham Pre-Pack Pre-cut and packed in 150g triangle wedges	150g		LO502	3.95 each	
Twineham Grated Too order only	500g		LO509	9.95 each	
Sussex Charmer Sussex Charmer has a creamy mature cheddar taste followed by the zing of parmesan.	1Kg	Cows, Veg, Past	LO505	18.95	Bookham Harrison, West Sussex
Sussex Charmer As above but in a 200g & 100g portion	200g 100g		LO503 LO511	3.95 each 2.35 each	Bookham Harrison
Sussex Charmer 500g oblong	500g		LO504	9.75 each	
Sussex Charmer Grated Too order only	1Kg		LO506	18.95 each	
St George Camembert 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	39.50	Nut Knowle Farm, East Sussex
St George Camembert 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	9.75 each	
Wealdway Coated Assorted Small goat log in a variety of coatings, Chilli, Black pepper, Lemon Pepper, Chive and Garlic & Herb	150g	Goat, Veg	LO603	6.95 each	
Wealdway Mature Ash 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	10.95 each	
Sussex Yeoman A hard pressed goat's cheese, with a moist, but crumbly texture, and distinctly nutty flavour.	2Kg	Goat, Veg, Past	LO607	37.95	Nut Knowle Farm, East Sussex
Wealden A small very mature cheese with a heavy crust, rustic and powerful.	60g	Goat, Veg	LO608	4.20 each	
Ash Pyramid A matured and ash coated pyramid. Quite strong and delicious. Adds a great finish to a wedding cheese tower.	250g	Goat, Veg	LO605	9.95 each	
Gunhill (Smoked) Starting out as a Sussex Yeoman this is a lovely goat's cheese gently smoked over Scott's Pine.	1Kg	Goat, Veg	LO611	46.50	
Goat Curd (Unpressed) A full fat soft goat's cheese. Ideal for cooking or spreading.	1Kg	Goat, Veg, Past	LO610	37.75 each	Nut Knowle Farm, East Sussex

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Blue Knowle Soft mould ripened goats cheese with a slightly blue veined centre	40g	Goat, Veg, Past	LO609	9.25 each	Nut Knowle
Blue Clouds by Balcombe Dairy A new cheese made in the Dairy at Balcombe where the milk from the Norwegian Red-Holstein Cows only travels 10 yards to the cheese making facilities. A mild, creamy blue made in small batches by hand from a single herd to create a cheese that is not too dissimilar to the well-known Gorgonzola style	0.8 / 1.75k /3.5K 200g	Cow`s Past, Veg	LO350	27.65 27.65	Balcombe Dairy
Balcombe Breeze Tomme style cheese made at Balcombe dairy	1.7/ 3.4kg 200g	Cow`s, veg, past	LO352	29.75 29.75	“
Plaw Hatch Mild Cheddar Traditionally clothbound cheddar but using butter rather than lard to keep it vegetarian. Matured for 3-5 months	1.3kg 200g	Cow`s, Veg, Unpast, Bio	LO001 LO008	Currently Not available	Plaw Hatch farm, West Sussex
Plaw Hatch Mature Cheddar Matured for 6-9 months	1.3kg 200g	“	LO002 LO009	Currently Not available	Plaw hatch
Plaw Hatch Extra Mature Cheddar Matured for 10-12 months	1.3kg 200g	“	LO003 LO010	Currently Not available	Plaw hatch
Plaw Hatch Vintage cheddar Matured for 12-22 months	1.3kg 200g	“	LO004 LO011	Currently Not available	Plaw hatch
Plaw Hatch Smoked Extra mature Cheddar Extra mature cheddar smoked over apple wood chips	1.3kg 200g	“	LO005 LO012	Currently Not available	Plaw hatch
Plaw Hatch Aged & Crumbly Aged & crumbly is an acidic crumbly cheese with white-pale yellow paste, with a clean and zesty flavour. Matured for 6-8 weeks	1.3kg 200g	“	LO006 LO013	Currently Not available	Plaw hatch
Plaw Hatch Sizzler Unusually made with cow`s milk and not matured which gives a milder flavour and a creamy texture when cooked compared to goat`s or sheep`s milk halloumi.	1kg 200g	“	LO007 LO014	Currently Not available	Plaw hatch
<u>Surrey & Kent & Hampshire</u>					
Norbury Blue (rounds & pre packs) Norbury Blue has a moist, creamy texture with a pleasantly musty aroma. It is tangy like Roquefort with the creaminess of rich Brie.	1kg 130g	Cows, Veg, UnPast	EN083 EN081	39.95 47.95	Norbury park
Dirty Vicar (rounds & pre packs) A semi soft unpasteurised cow's milk cheese, with a moulded rind.	850g 100g	Cows, Veg, UnPast	EN084 EN082	39.95 47.95	Norbury Park farm, Surrey
Kentish Blue Kentish Blue is a young blue cheese with a firm but moist texture. It has gentle smooth flavours on the first bite developing into a long lasting pleasant aftertaste.	1.5kg	Cows, Unpast,veg	EN070	22.45	Kingcott dairy,Kent
Kingcott Blue Semi soft blue cheese, matured for 6 weeks. Made in small batches by hand.	1.2kg	Cows, Unpast,veg	EN069	27.35	Kingcott
Kentish Blue wedges	200g	“	EN064	5.55 each	“
Kingcott Blue wedges	160g	“	EN073	4.95 each	“
Laverstoke Park Organic Buffalo Mozzarella	125g	Buff, veg, org, past	EN360	2.70 each	Laverstoke farm
Laverstoke Park Organic Buffalomi (Halloumi)	200g	“	EN363	4.50 each	
Graceburn Original A marinated soft cow`s milk cheese, creamy cheese in a British rapeseed oil with garlic, thyme, bay & pepper	250g	Cows, UP	EN350	6.75 each	Kent
Graceburn Chipotle & Lemon	250g	“	EN351	7.25 each	Kent
Graceburn Truffle	250g	“	EN352	8.50 each	Kent
Edmund Tew Similar to a French Langres cheese	150g	“	EN353	6.95 each	Kent

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<u>English</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
Bath Soft 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	9.50 each	Bath soft cheese company
Baron Bigod English version of Brie de Meaux. Made by the Crickmore Family at the The Fen Farm Dairy Suffolk This Soft white bloomy-rind raw milk cheese, is made on the farm, from the milk from their Montbeliarde herd of cows.	1kg	Cows, unpast	EN204	29.50	Fen Farm, Suffolk
Baron Bigod Baby	250g	“	EN206	8.35 each	
Baron Bigod Truffle Fen farm`s exceptional Brie de Meaux but now with truffles blended with the cream made at the farm.	1kg 250g	“	EN214 EN215	54.95 16.50 each	
Barkham Blue Made in a 1kg ammonite shaped round, it is covered in an attractive natural mould ripened rustic rind. The deep yellow moist interior is spread with dark blue – green veins. It has a rich blue taste, smooth buttery texture with a melt in the mouth flavour, without the harshness associated with some blue cheese.	900g	Cows, Veg, Past	EN001	31.50	Two hoots cheese, Reading
Barkham Blue Baby	300g		EN174	36.50	“
Burford				34.95	
Blue Monday (1/2 moons & wedges) 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	28.95 5.45 each	Yorkshire
Cropwell Bishop Stilton 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	18.95	Nottingham
Cropwell Stilton Baby	2.25k		EN012	22.75	
Best Blue Stilton Selected Blue stilton	2/4/8 kg	Cows, Veg, Past	EN007	17.55	Nottingham
Colston Basset 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	19.95	Nottingham
Blue Stilton Pre-pack	200g		EN013	4.85 each	
Beauvale Beauvale is perfect for both Stilton fans, and those of you that prefer a milder blue flavour.	700g/ 1.7kg	Cows, Past	EN160	26.50	Nottingham
Blacksticks Blue A Soft blue veined cheese with a distinct amber hue	1.25 / 2.5k	Cows, Veg, Past	EN016	29.75	Lancashire
Black Cow Vintage Cheddar	200g		EN829	7.50 each	
Barbers 1833 Cheddar A deliciously creamy cheese with both savoury and naturally sweet notes. Aged for 24 Months	1.2kg 190g	Cows, Veg, past	EN019	13.95 2.95 each	Barbers, Somerset
Coastal Cheddar 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	13.95	Ford farm Dorset
Barbers mature Cheddar A good quality block cheddar from Somerset made by Barbers	5kg	Cows, Veg, Past	EN022	10.75	Somerset
Cheddar Mature unbranded	5kg	Cows, Veg, P	EN023	8.50	Varies

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<u>English Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
Barbers Mellow Cheddar A good quality mild cheddar made by Barbers	5kg	Cows,Veg,P	EN026	9.75	Somerset
Haystack Tasty Cheddar	5kg	Cows,Veg,P	EN029	10.75	Somerset
Barbers Vintage Cheddar	5kg	Cows,Veg,P	EN030	11.25	Somerset
XXX Strongman Cheddar	5kg	Cows,Veg,P	EN031	8.75	Yeovil
Black wax Maryland Cheddar Truckle Maryland Mature cheddar in a black wax	900g	Cows,Veg,P	EN100	14.75 each	Somerset
Godminster Cheddar A round deliciously creamy vintage Somerset cheddar in Godminster's distinctive burgundy wax. Available in different sizes. Won Silver at the International Cheese Awards 2014	2kg 1kg 400g 200g	Cows, Veg, Pastuerised	EN907 EN912 EN908 EN911	51.95 each 27.65 each 12.75 each 6.75 each	Bruton, Somerset
Godminster Cheddar Heart A Heart shaped deliciously creamy vintage Somerset cheddar in Godminster distinctive burgundy wax.	200g 400g	Cows, Veg, Pastuerised	EN910 EN909	6.75 each 12.75 each	
Godminster Truffle Cheddar	200g 1kg	Cows, Veg, Pastuerised	EN924 EN925	7.75 each 32.95 each	
Godminster Smoked	200g 1kg	Cows, Veg, Pastuerised		7.50 each 31.25 each	
Westcombe farmhouse Cheddar 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	25.45	Evercreech, Somerset
Keens Farmhouse Cheddar Traditionally handmade cheddar with a super crumbly texture	1.5 / 3kg	Cows, Unpast	EN035	17.50bi	Wincanton, Somerset
Quicke's Farmhouse Mature A complex, creamy cheddar that offers outstanding depth of flavour. As with all our range, Quicke's Mature is handcrafted and cloth-bound by our team of nine expert cheesemakers, then slowly aged to perfection for 12 to 15 months. Veg rennet but clothbound with Lard	1.5 / 3kg	Cows, Past	EN038	25.95	Exeter, Devon
Pitchfork 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 4th best in the whole world</u> at the 2019/2020 world cheese awards achieving Super Gold .	1.5kg / 3kg	Cow's Unpast	EN006	28.95	Somerset
Montgomery 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	23.25	Somerset
Oglesfield England's answer to a Raclette style cheese but better	1.5kg	Cows, UP	EN085	19.95	
Wookey Hole Cave Aged Farmhouse Cheddar 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	14.95 12.75 ea 3.75 each	West Dorset
Applebys Farmhouse Cheshire A moist and crumbly cheese witch is clean and zesty on the tongue followed by a rich mouth-watering finish, which you can enjoy in your mouth long after you have tasted the cheese	2 kg	Cows, Unpast	EN045	24.95	Shrewsbury, Shropshire

The Cheese Hut

<u>English Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<p>Celtic Promise Celtic Promise is an award-winning, Caerphilly type washed-rind cheese the cheese is ripened in cider to get the slightly moist, sticky orange-red rind and fruity smell. As this cheese ripens in about eight weeks, the soft buttery texture develops a pungent aroma and a delicate, mild flavour</p>	400g	Cows, Veg, Unpast	EN043	23.95 each	Ceredigion, Wales
<p>Mini Baronet Baronet is pasteurised but even then, you can taste the freshness of the pastures' different plants in Spring/Summer. It has a definite floral note and a slight suggestion of citrus. In the Autumn and Winter the grazing is reduced and the cheese has a rich buttery, creamy taste. Baronet is a semi-soft cheese with a lovely pale yellow core.</p>	280g	Cow`s, Past	EN046	Currently Not available	Corsham, Wiltshire
<p>Lypiatt Fresh, charcoaled Chevre-like, mould ripened cheese. Average 130 g each. You will see wrinkly geo growing over the black charcoal coating turning into grey in colour - part of maturation. It is good to keep it in the fridge wrapped in its packaging. Bring it up to room temperature before serving.</p>	145g	Cow`s, Past	EN047	Currently Not available	Corsham, Wiltshire
<p>Stithians (naked Cornish Yarg)</p>	1.5kg		EN056	23.95	
<p>Cornish Yarg The nettle wrapped Cornish Yarg made from pasteurised cows' milk, is a young, fresh lemony cheese, creamy under its natural rind and slightly crumbly in the core</p>	3kg	Cows, Veg, Past	EN051	22.75	Truro, West Cornwall
<p>Cornish Yarg Baby</p>	1kg		EN052	26.95	
<p>Wild Garlic Yarg Baby</p>	1kg		EN054	26.95	
<p>Wild Garlic Yarg Our Wild Garlic Yarg is wrapped in the pungent Ramson leaves that arrive in our woodlands each spring. They impart a gentle garlicky flavour and their moisture gives the cheese a slightly firm texture. Painting the leaves onto the truckle gives an appearance reminiscent of a parcel wrapped with green silk ribbons</p>	1.5kg	Cows, Veg, Past	EN050	22.95	
<p>Cornish Kern Kern is longer-matured (16 months), more dense in texture and much more intense than Yarg. Catherine Mead and her team have been working on this for years: starting with the idea of a gouda-type recipe, the cheese evolved, and – with the addition of Alpine starter cultures – the result has something of the flavour you might associate with Comté or Gruyère. Kern is coated in a black wax-type coating.</p>	1.6 / 3.2kg	Cows, Past, Veg	EN042	29.95	Lyther dairy, Cornwall
<p>Cornish Blue 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	26.95	Bodmin moor, Cornwall
<p>Fowlers Derby Sage 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	18.25	Buxton, Derbyshire
<p>Devon Blue An excellent blue cheese with a moist, slightly crumbly texture</p>	1.5kg	Cows, Veg, Unpast	EN055	29.95	Totnes, Devon
<p>Dorset Red Smoked 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	15.25	West Dorset
<p>Dorset Blue Vinney This delightful, slightly crumbly blue cheese has a pleasantly soft taste. Made from semi-skimmed milk, it's also low in fat.</p>	1.5 / 3kg	Cows, Veg, past	EN057	23.75	Sturminster Newton, Dorset
<p>Elmhirst 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	35.95	Totnes, South Devon

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Francis 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.	800g	Cows, veg, Past	EN170	21.50	New Forest
Harrogate Blue Harrogate Blue is a soft, luxuriously creamy, blue-veined cheese, delivering a mellow blue flavour with a hint of pepper to finish	750g 180g	Cows, Veg, Past	EN178	21.95 4.35 each	North Yorkshire
Isle of Wight Blue 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	210g	Cows, Past	EN066	7.95 each	Isle of Wight
Isle of Wight Soft 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	160g	Cows, Past	EN067	7.50 each	Isle of Wight
Maida Vale 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.	350g 180g	Cow`s Unpast , Veg	EN127 EN133	9.95 each 7.50 each	Village Maid, Berkshire
Heckfield A semi hard Guernsey cow's milk cheese made with vegetarian rennet. It's matured for 8-9 months and has a rich umami flavour and a buttery texture that melts in the mouth.	2kg	Cow`s Unpast , Veg	EN102	27.50	Village Maid, Berkshire
Lancashire Bomb The famous Lancashire Bomb is a real culinary treat and must be tasted to be believed. The bombs are so popular due to the very creamy and full flavoured taste which leaves you wanting more	460g	Cows, Veg, Past	EN079	9.95 each	Newhouse Farm, Goosnargh
Lancashire Bomb Other varieties available	230g	Cows, Veg, Past	EN181	7.15 each	Newhouse Farm
Grandma Singletons 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	20.50	Preston, Lancashire
Lancashire Mrs Kirkham`s A Traditional Raw cow's milk Lancashire, using only the milk from our own herd. Our cheese is what we believe to be a true old fashioned traditional Lancashire so rather than the white crumbly commercial Lancashire's ours is creamy yellowy in colour and has a rich creamy 'Buttery crumble' texture	2 / 4kg	Cows, Veg, Unpast	EN072	24.95	Preston, Lancashire
Red Leicester Block Classic Cheese with natural colouring	2.5kg	Cows,Veg,P	EN075	10.75	Barbers, Somerset
Red Leicester Sparkenhoe A traditional Red Leicester cheese, a true revival of a fabulous cheese, nutty, sweet with a citrus finish.	2kg	Cows, Unpast	EN152	27.75	Leicestershire
Lincolnshire Poacher Usually matured for about 14 to 16 months and has quite a lot upfront with a rich full flavour	2kg	Cows, Unpast	EN077	20.95	Alford, Lincolnshire
Lincolnshire Poacher Smoked	1kg			29.95	
Oxford Blue Oxford Blue cheese is a full-fat semi-soft Stilton-type blue cheese with a creamy texture and sharp clean flavour.	1.3 / 2.7kg	Cows, Veg, Past	EN086	26.95	Oxford Cheese Company
Oxford Isis Washed in honey mead & matured for a month, this cheese is full flavoured & pungent with a spicy tang	250g	Cows, Veg, Past	EN087	7.75 each	Oxford
Witheridge Semi hard cheese which is aged in hay	2kg	C,O,P	EN254	35.95	
Bix Triple cream mould ripened soft cheese - winner of BEST SOFT WHITE at the British Cheese Awards 2018.	100g	C,O,P	EN255	6.25 each	Nettlebed creamery

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Highmoor A square, washed-rind semi-soft cheese. With brothy and bacony notes.	300g 150g	C,O,P	EN256 EN257	11.50 each 5.85each	Nettlebed creamery
Renegade Monk Bathed in ale, this bold little rind washed cheese is made with blue cultures to create a truly unique cheese.	220g	Past Cows Veg, Org	EN020	10.50 each	Feltham farm, Somerset
Rebel Nun Sister cheese to the Monk, milder with more blue	220g	“		10.50 each	“
Gerts Lush Latest edition to the Feltham farm range, similar to a pungent French camembert	220g	“		10.50 each	“
Sharpham Brie '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	29.95	Totnes, South Devon
Sharpham Rustic The Plain Rustic is a semi-hard, unpasteurized cheese made with Jersey cow milk. It has a fresh, lemony, creamy flavour when young, developing a lovely nutty taste when mature	1.5kg	Cows, Veg, Unpast	EN108	23.95	Totnes, South Devon
Blue Shropshire Blue Shropshire cheese has an exquisite, nutty flavour, shot through with spicy notes. Its delightful taste and creamy texture are matched by its beautiful appearance, as blue veins radiate through its deep-orange body	2/4/8 kg 200g	Cows, Veg, Past	EN110	19.75 4.50 each	Nottingham
Somerset Brie (Cricket St Thomas brie) 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	17.95	Cricket St Thomas, Somerset
Somerset Brie (Cricket St Thomas brie)	1kg		EN119	18.50	
Somerset Camembert (Cricket St Thomas Camb) Somerset Camembert is rich and creamy with a soft edible white rind. As the cheese matures the curd softens, becoming a uniform butter or straw colour and developing a fuller flavour	220g	Cows, Veg, past	EN121	4.50 each	Cricket St Thomas, Somerset
Stinking Bishop 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	37.95 29.95 each 11.95 each	Dymock, Glouc
Solstice Washed in Somerset Cider Brandy it has a very easy and creamy nature.	200g	Cows, Veg, past	EN162	9.75 each	
Cotswold Brie Cotswold Brie is a delicious white, soft moulded cheese, produced from our organic milk. It has a rich creamy, clean and fresh taste	1kg	“	EN127	19.95	Simon weaver Gloucestershire
Cotswold Blue Veined Brie 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	300g 140g	“	EN139 EN122	6.50 each 5.15 each	“
St Jude	100g	Cows, UP	EN200	6.15 each	White wood
Stichelton 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	38.95	Nottingham
Tunworth 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	7.95 each	Hampshire Cheese
Winslade 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	7.75 each	Hampshire Cheese Company

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Waterloo 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	25.95	Village Maid, Berkshire
Waterloo Baby	180g		EN129	5.75 each	
Wensleydale (Hawes) 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	17.95	Wensleydale, North Yorkshire
Wensleydale Mature (Green Wax) 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	23.25	Wensleydale
Wensleydale Blue 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	25.25	Wensleydale, North Yorkshire
Wensleydale Smoked Naturally smoked for 18 hours using oak chips, producing a cheese with a subtle, smoked flavour	2kg	Cows, Veg, Past	EN	17.50	Wensleydale
White Stilton White stilton has a crumbly, open texture with a fresh, creamy background flavour and is best eaten when young at 3 or 4 weeks of age	1.2kg	Cows, Veg, past	EN134	12.40	Nottingham
Wyfe of Bath 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	32.95	Bath
Olde Winchester 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	22.30	Lyburn Farm, Hampshire
Winterdale Shaw 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	23.95	Kent
Yorkshire Blue Made from 100% Yorkshire cow's milk, Yorkshire Blue is a mild, soft, creamy, blue veined cheese. The traditional recipe has been developed to give the cheese a unique buttery/sweet flavour with no sharp bite	1 / 2kg 180g	Cows, Veg, Past	EN136 EN189	23.75 4.50	Shepherds Purse, Thirsk
Rollright Rollright is a washed rind soft cheese banded in spruce bark. Based on a French Mont D'or Vacherin.	250g	Cows, past	EN404	9.95 each	"
Rollright Rollright is a washed rind soft cheese banded in spruce bark. Based on a French Mont D'or Vacherin.	1.2kg	Cows, past	EN403	33.75	Kingstone dairy Cheltenham
Evenlode 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	8.50 each	"
Morton Based on a French Tomme de Savoie, mild & creamy flavour.	1.8kg	Cows, past	EN406	32.75	"
Ashcombe 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	32.75	"
Cornish Gouda Mature 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	20.95	Cornish Gouda company Talvan farm, Cornwall

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Cornish Gouda Extra Mature 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	24.95	Talvan farm, Cornwall
Cornish Gouda with Cumin Semi mature gouda with flavour	“	“	EN246	20.95	“
Cornish Gouda with Truffles Seasonal- September to December	“	“	EN247	25.95	“
Burt`s Blue Mould ripened soft textured blue	180g		EN183	5.75 each	Knutsford
Drunken Burt Soft & silky smooth cheese that is rind washed in Gwatkin`s cider	180g		EN185	5.95 each	“
<u>Pre-Packed Cheeses</u>					
Barbers Mellow Cheddar	200g	Cows, Veg	EN093	2.45 each	Somerset
Barbers Mature Cheddar	200g	Cows, Veg	EN091	2.65 each	Somerset
Barbers Vintage Cheddar	200g	Cows, Veg	EN092	2.70 each	Somerset
Barbers Mellow Cheddar	320g	Cows, Veg	EN093	3.75 each	Somerset
Barbers Mature Cheddar	320g	Cows, Veg	EN094	4.00 each	Somerset
Barbers Vintage Cheddar	320g	Cows, Veg	EN095	4.15 each	Somerset
Barbers Red Leicester	200G	Cows, Veg	EN096	2.50 each	Somerset
Barbers 1833 Cheddar	180g	Cows, Veg	EN098	2.95 each	Somerset
<u>Blended Selection</u>					
Applewood® Applewood® is made using a traditional hand-turned farmhouse Cheddar, with a delicate smoky flavour and a lovely smooth texture, all finished with a dusting of paprika for good measure	1.5kg	Cows, Veg, Past	EN805	17.50	Ilchester, Somerset
Applewood® Applewood® is made using a traditional hand-turned farmhouse Cheddar, with a delicate smoky flavour and a lovely smooth texture, all finished with a dusting of paprika for good measure	200g	Cows, Veg, Past	EN808	2.95 each	Ilchester, Somerset
Bowland Lancashire cheese with apples, raisins and cinnamon. A very popular cheese with an almost Christmas cake like flavour	1.5kg	Cows, Veg, Past	EN806	16.95	Shropshire
Double Gloucester & Onion Double Gloucester, which has been supplemented with chopped onions and chives for added flavour	1.2kg	Cows, Veg, past	EN801	21.95	Gloucester
Classic Five The cheese is made by combining five English cheeses namely, Cheddar, Cheshire, Derby, Double Gloucester and Red Leicester	1.5kg	Cows, Veg, past	EN809	16.95	Ilchester
Mexicana® Not for the faint hearted, Mexicana® combines firm Cheddar with an abundance of bell peppers and hot chilli spices	1.5kg	Cows, Veg, past	EN812	17.50	Ilchester
Innkeepers Choice Mature Cheddar is blended with tangy pickled onions and a hint of chives	1.1kg	Cows,Veg,P	EN825	16.75	Long Clawson, Nottingham
Char-Coal Deliciously creamy, mature cheddar blended with charcoal.	1kg	Cows,Veg,P	EN832	25.95	
Char-Coal The original briquette version	200g	Cows,veg,P	EN833	6.15 each	
Char-coal truckle New round shaped truckle	200g	Cows,veg,P	EN914	5.25 each	

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<u>Blended Selection Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
White Stilton & Apricot White Stilton is combined with succulent chunks of dried apricots	1.1kg	Cows,Veg,P	EN821	14.95	Derbyshire
White Stilton, Mango & Ginger White Stilton is joined by sweet mango and a hint of warming ginger	1.1kg	Cows,Veg,P	EN820	14.95	Nottingham
Wensleydale & Cranberries Crumbly, creamy Wensleydale combined with the sharp, tangy flavour of juicy cranberries	1.2kg	Cows,Veg,P	EN816	13.95	Dorset
Wensleydale & Ginger Yorkshire Wensleydale combined with Stem Ginger	1.1kg	Cows,Veg,P	EN817	15.95	Yorkshire
Windsor Red Windsor Red is a pink mottled cow's milk flavoured cheese consisting of White Cheddar steeped in Port and French Brandy	1.1kg	Cows,Veg,P	EN819	19.95	Leicestershire
Huntsman Stilton is sandwiched between layers of satiny Double Gloucester, resulting in a powerful flavour combination of the two	1.2kg	Cows,Veg,P	EN826	19.95	Nottingham
<u>Goat`s / Sheep`s Cheese</u>					
Cerney Ash 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	9.95 each	North Cerney, Cirencester
Brock Blue A Vegetarian Blue goats cheese made in Lancashire	2kg	Goat, Veg	EN504	34.95	Lancashire
Beenleigh Blue 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	38.95	Totnes, North Devon
Berkswell A superb, hard-rinded, unpasteurized ewe's milk cheese, delicious lingering, mouth-filling flavour with hints of caramel and a definite tang on the finish	1kg	Sheep`s, Unpast	EN010	42.50	Berkswell, West Midlands
Capricorn Button (Cricket St Thomas goats) 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	2.85 each	Cricket St Thomas, Devon
Capricorn Cutting (Cricket St Thomas goats) Larger version in a 1kg square shaped cheese	1kg	Goat	EN507	25.50	
Eve Washed in Somerset Cider Brandy and wrapped in a vine leaf	150g	Goat	EN537	7.50 each	Whitelake Somerset
Harbourne Blue 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	43.95	Totnes, North Devon
Katherine 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	10.95 each	Whitelake cheese, Somerset
English Pecorino Supreme champion 2019 @ the British cheese awards	2kg	S, UP, Veg	EN537	56.95	White lake
Billie Goats Cheddar Goats Cheddar with attitude	2.5kg	Goat	EN521	19.95	Dorset
Rachel 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	39.95	Whitelake cheese, Somerset
Ribblesdale Blue This is a full-flavoured tangy goat's cheese hand-made in North Yorkshire.	2kg	Goat, Veg, Unpast	EN513	44.50	Yorkshire Dales
Caved aged goats	200g	Goat, Veg		4.65 each	
Little She		Sheep, Unpast		7.25 each	Whitelake Cheese

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<u>Goat`s / Sheep`s Selection Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
Ribblesdale Superior 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	26.50	Yorkshire Dales
Rosary Log 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	23.95 each	Salisbury
Rosary log Garlic & Herb	1kg	Goat, V, P	EN546	23.95 each	
Rosary Button Plain Smaller version of the 1kg log, individually packed	100g	Goat, V, P	EN511	3.20 each	
Rosary Button Herb	100g	Goat, V, P	EN516	3.20 each	
Rosary Button Ashed	100g	Goat, V, P	EN516	3.20 each	
Rosary Goat Ashed log	275g	Goat, V, P	EN530	8.35 each	
Rosary Goat Curd	1kg	Goat, V, P	EN523	21.50 each	
Dorstone	180g	Goat		11.95 each	
Dazel Ash Goats log with an edible ash rind	220g	Goat, V, P	EN526	8.30 each	
Little Lepe Sister cheese to St Ella but with an edible ashed rind	70g	Goat, V, P	EN536	2.95 each	
St Ella Named after the cheesemakers mum "Stella", this cheese has an ivory white crinkly rind	70g	Goat, V, P	EN535	2.95 each	
Sinodun Hill A ripened goat`s cheese pyramid, similar in style to a Pouligny and other French goats cheeses. A light nutty edge with a mousse like texture, will develop blue and grey moulds as it matures.	200g	Goat	EN502	10.50 each	Norton & Yarrow cheese
Brightwell Ash 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	8.50 each	" South Oxfordshire
Rustler From White lake cheese	1kg	Ewes		44.95	White lake cheese
Spewood A hard pressed cheese, matured for 6 months with a natural rind that develops a sweet nutty flavour	2kg	Sheep, Unpast	EN519	34.95	Village maid, Reading
Ticklemore The Sharpam Ticklemore Goat is a pasteurised, semi-hard goat milk cheese made with vegetable rennet.	2kg	Goat	EN527	31.95	Totnes, North Devon
Wigmore 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	32.95	Village maid, Reading
Wigmore Baby	180g	Sheep,	EN525	6.95 each	
<u>Scottish</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
Blue Murder Blue Murder is a spicy, sea-salty, ripe and creamy European style blue from Scotland	600g	Cows	SC014	26.75	Highland Cheese Company
Black Crowdie 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	SC004 SC022	15.95 each 4.25 each	Highland Cheese Company
Caboc 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	5.95 each	Highland Cheese Company
Isle of Mull It`s a pale ivory colour with a very sharp, fruity tang, thanks to the unusual diet of the cows that eat the fermented grain from the nearby Tobermory whisky distillery.	3kg	Cows unpast	SC010	23.75	Isle of Mull

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<u>Scotland Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
Lanark Blue 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	52.50	Errington Cheese
Mull of Kintyre Vintage (now called 1057) 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	16.50	Mull of Kintyre
Minger A soft washed rind cheese with a very pungent aroma, the texture is soft & silky with a satisfying ooze when the cheese is cut, giving way to a strong but not too aggressive flavour.	200g approx	Cow's, veg	EN240	29.95	Highland fine Cheese Company
Tain Cheddar		Cow's Past		25.95	
<u>Irish</u>					
Cashel Blue 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	22.95	Beechmount Farm
Cooleeny 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 16iscernible white mushroom notes coming through on the finish, pleasant bitterness	2kg	Cows, Veg, Unpast	IR008	20.95	Coleeney Farm
Crozier Blue 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	42.95	Beechmount Farm
Gubbeen 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	23.95	County Cork
Milleens 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	29.75	Beara Peninsula
Irish Porter The flavours of this brown waxed gourmet cheese are full, rich, tangy and chocolaty with a pungent finish.	2kg	Cows, Veg	IR015	21.50	Limerick
<u>Welsh</u>					
Gorwydd Caerphilly 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	28.75	Weston Super Mare
Caerphilly	4kg	Cows, Veg	WE002	12.95	Caerphilly
Monteray Jack A semi soft cheese made from pasteurised cow's milk. Mild and buttery.	2.5kg	Cows, Veg	WE004	9.95	
Harlech A strong and creamy Cheddar blended with horseradish and parsley.	1.5kg 150g	Cows, Veg, Past	WE003 WE005	20.75 3.85 each	Worcester
Y Fenni A mature cheddar with mustard seeds and real ale.	1.5kg 150g	Cows, Veg, Past	WE008 WE006	20.75 3.85 each	Worcester
Tintern A mature, creamy Cheddar blended with onion, fresh chives and shallots	1.5kg 150g	Cows, Veg, Past	WE007 WE010	20.75 3.85 each	Worcester

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<u>Welsh Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
Black Bomber 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	42.75 each	Snowdonia cheese comp
Black Bomber	200g	Cows, Veg	WE017	4.95 each	
Green Thunder It's perfectly balanced flavour allows the mature Cheddar, garlic & herbs to complement without taking over	200g	Cows, Veg	WE019	4.95 each	
Red Devil A classic savoury Red Leicester playfully warmed with a tingling hot chilli hit	200g	Cows, Veg	WE018	4.95 each	
Pickle Power A mature Cheddar with savoury chunks of pickled onion	200g	Cows, Veg	WE020	4.95 each	
Bouncing Berry Mature white Cheddar balanced to perfection with cranberries – deliciously sweet and moreishly creamy	200g	Cows, Veg	WE021	4.95 each	Snowdonia Cheese Company
Amber Mist A mature Cheddar warmed through with a generous splash of Whisky	200g	Cows, Veg	WE022	5.25 each	
Beechwood Smoked A mature Cheddar with smokey mellow notes of Beechwood throughout	200g	Cows, Veg	WE035	4.95 each	
Ruby Mist A mature Cheddar with rich, warming hints of Port and Brandy	200g	Cows, Veg	WE037	5.25 each	
Red Storm Sweet and surprisingly complex flavour – a vintage red with a crystalline nutty texture throughout	200g	Cows, Veg	WE039	4.95 each	
Truffle Trove Enrobed in a white wax, Truffle trove is a combination of Black summer truffles and carefully crafted Extra Mature Cheddar.	150g	Cows Veg	WE046	6.25 each	
Rock Star Rock Star is Snowdonia Cheese Company's first ever cave-aged vintage Cheddar, matured in Welsh slate caverns in the heart of Snowdonia	150g	Cows, Veg	WE047	5.25 each	
Golden Cernarth 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	6.95 each	Caws Cenarth
Perl Wen Perl wen is a creamy brie style cheese, its soft and succulent with a citrus centre	1.3kg	Cows, Veg, Past	WE024	19.95	Caws Cenarth
Perl Wen mini	250g	Cows, Veg	WE025	5.95 each	Caws Cenarth
Perl Las Unlike any other blue cheese, strong but delicate, creamy with lovely lingering blue overtones.	2.5kg	Cows, Veg	WE029	21.95	Caws Cenarth
Perl Las mini	200g	Cows, Veg	WE027	5.95 each	Caws Cenarth
Perl Las mini	450g	Cows, Veg	WE028	10.95 each	Caws Cenarth
Collier's Cheddar Collier's Powerful Welsh Cheddar delivers an extraordinary taste sensation. This uniquely powerful cheese produces a fine balance of savoury and sweet, without the sharpness that is delivered by many strong cheddars	2.5kg	Cows, Veg	WE033	11.95	Crickhowell

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<u>French</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
Baby Brie A soft, creamy cheese that is ready to eat from young until end of life. Ideal for both culinary and cheeseboard use	1kg 1/2 1/4	Cows, Veg	FR002	10.40 each 5.25 each 2.75 each	
Brie 60%	3kg	Cows, veg	FR004	10.40	
Brie de Meaux 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	17.50	
Brie de Meaux ¼	700g	Cows	FR097	18.60	
Brie wedges Classic brie that ripens from a firm core to smooth, runny, creamy consistency with a deeper flavour and aroma over its life.	180g	Cows, Veg	FR009	3.75 each	
Brique Brie Creamy brick-shaped brie ideal for slicing throughout its life. A favourite for sandwich makers	900g	Cows, Veg	FR011	17.75 each	
Camembert small boxed Bold and rich, yet creamy. Not Vegetarian!	145g	Cows	FR016	3.15 each	
Camembert small 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.	125g	Cows, Veg	FR014	2.15 each	
Camembert Boxed Wonderfully smooth and creamy, this award-winning cheese has fantastic flavour and very moreish Presented in a wooden box for baking	250g	Cows, Veg	FR015	3.95 each	
Camembert Calvados 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	10.95 each	
Rustique Camembert 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	21.50 each	
Rustique Camembert	250g	Cows, past	FR019	5.15 each	
Bleu D`auvergne 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	12.95	
Roche Baron / Mont Briac 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	19.95	
Fourme D`ambert 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	13.75	
Roquefort Societe Société® Roquefort has an ivory-colored paste with emerald-green veining and a creamy, moist texture. Its rich, intense sheep milk 18lavour balances the blue mold aroma creating the magic taste that has made Roquefort famous around the world.	1.5kg	Ewes, Unpast	FR023	30.95	
Roquefort Papillion 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	40.95	
Roquefort Unbranded 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	19.95	
Roquefort Wedges	100g		FR026	3.70 each	

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<u>French Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
Saint Agur 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	33.95	
Saint Agur wedges	100g	Cows, Veg	FR028	4.25 each	
French Brie de Meaux with Truffles Boxed French brie with a truffle centre (1/4 of a whole wheel)	900g	cows	FR132	28.50	
Beaufort 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	29.95	
Banon The cheese is wrapped in a case of chestnut leaves, held in place with raffia. Banon is aged for a minimum of two weeks. As it ages further, the soft & sticky cheese develops blue and gray moulds on and under the leaves, leading to a strong and intense flavour.	100g	Goats, Unpast	FR031	7.50 each	
Comte Wedges (pre packed)	200g	cows	FR136	4.20 each	
Brebis (Fleur De Marquis) The rind of the cheese is smooth, revealing a pate that is pale yellow, soft and thick. It is the perfect choice if you desire something that is creamy and rich with a strong, powerful taste balanced by earthy undertones. The cheese requires a very short maturation period	400g	Sheep's, Unpast	FR035	44.95	
Brillat Savarin A matured Brillat-Savarin has a typical white, bloomy rind with an interior paste that is buttery-white in colour. The texture is dense, moist, and slightly chalky with enough lushness and creaminess for a triple cream cheese. Flavours are of butter, salt and cream with hints of mushroom, nuts and truffles	500g	Cows, past	FR036	14.75 each	
Brebirousse D` Argental A delightfully soft sheep's milk cheese with an orangery-red rind and a deep rich flavour.	1kg	Sheep`s, Veg, Past	FR108	43.75	
Cantal A semi-Hard cheese which is fresh, sweet, milky in flavour with a light hint of hazelnut, and vanilla.	3kg	Cows	FR043	19.60	
Chaource Chaource is a soft cheese made from cow's milk in the village of Chaource, France. It has a soft-ripened, creamy and a little bit crumbly texture	250g	Cows, Unpast	FR038	7.25 each	
Chaumes 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	33.75	
Comte Block 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	19.25	
Comte Farmhouse (prestige) A French cheese produced in the Jura Massif region of Eastern France. This hard ripened cheese is made from raw milk and has been matured for 18-24 months. It has a smooth and nutty flavour with a velvet finish	3kg	Cows, Unpast	FR041	21.50	
Delice de Bourgogne Delice de Bourgogne is a French classic triple crème cheese, The cheese is made by blending full fat cow's milk with crème fraîche to create an incredibly delicious soft cheese with a rich flavour and a smooth, melt-in-the-mouth texture	2kg	Cows	FR095	22.50	
Emmenthal Specially developed for sandwiches	2kg	Cows, Veg	FR044	13.45	
Epoisse Epoisses, an unpasteurised washed-rind cow's milk cheese, The aroma is matched by the wickedly strong, strangely meaty taste. The fine textured paste melts in the mouth, with a mixture of salt, sweet metallic and milky flavours	250g	Cows, Unpast	FR045	11.95 each	

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<u>French Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
Gaperon 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	9.95 each	
Gratte paille Gratte Paille is made from cow's milk. It is a soft-white cheese with bloomy white (edible) rind, mushroom flavour and oily texture. Instead of standard cylindrical wheels, the cheese is hand-molded in brick shaped blocks	350g	Cows	FR110	11.25 each	
Langres Soft washed-rind cheese, tangy with a strong penetrating bouquet. Made with unpasteurised cow's milk. Drum shaped with a dip in the reddish orange coloured cheese so one can put wine in the dip	180g	Unpast	FR051	7.25 each	
Liverot It has a strong flavour and a heavy mouth feel and spicy finish	250g	Cows, Unpast	FR055	8.95 each	
Morbier 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	23.75	
Munster Has a very soft, smooth paste which is slightly sticky and sweet with the flavour of rich milk. When young, the rind is orange-yellow which darkens to an orange-red with maturity. A ripe Munster smells very strong	125g	Unpast	FR058	3.25 each	
Munster	800g	Unpast	FR060	14.95	
Coeur de Neufchatel Heart Neufchatel has a soft and slightly crumbly texture, a slightly salty taste finished with a sharp bite – and an aroma of mushrooms coming through. Visually it has similarities with Camembert – a dry, white and edible rind	200g	Unpast	FR050	5.95 each	
Ossau Iraty 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	24.30	
Pierre Robert 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	17.45 each	
Pont L`eveque	1.7kg	Cows,UP	FR068	29.95	
Pont L`eveque 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	6.75 each	
Tomme de Pyrenees 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	16.15	
Raclette 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	12.50	
Raclette sliced (pre packed)	250g	cows	FR134	4.10 each	
Rambol inc Nuts Soft creamy cheese topped with walnuts	2kg	Cows, Veg	FR074	30.95	
Reblochon A classic cheese with a terracotta coloured rind and a soft, smooth texture with a nutty after taste	240g	Cows, Unpast	FR076	6.25 each	
Reblochon Semi-soft washed rind cheese has a creamy texture and distinctive aroma but a mild tangy flavour	450g	Cows, Unpast	FR077	11.50 each	

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<u>French Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
Roule Herb Made with pasteurised cow's milk, the cheese is easily recognizable due to the distinctive swirl pattern	800g	Cows	FR079	23.50	
Saint Marcellin St. Marcellin is similar to Banon but creamier and more forceful in flavour. Each cheese is supplied in its own ceramic pot as it is traditionally heated and served warm	80g	Cows	FR084	3.50 each	
Tomme de savoie 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	17.90	
Vacherin Mont D`or Few things in life are as delectable or as comforting! Mont d`Or full bodied aroma has a hint of fermentation which soon gives way to a host of associations such as spruce potatoes or mushrooms. Its taste is soft and creamy and has a rich earthy flavour which evokes the forests of the Haut-Doubs where it is produced	3kg	Cows, Unpast	FR088	Price When In Season	Subject to seasonal availability
Vacherin Mont D`or Mont d`Or is shaped in cloth-lined moulds and encircled with a strip of spruce bark. The curd is left to age on spruce planks for three weeks during which time it is turned and rubbed with salt water each day. It undergoes its final ripening in a spruce box which is slightly smaller than it should be so that the cheese rises above the brim. A seasonal cheese available from September to March.	500g	Cows, Unpast	FR089	Price When in Season	Subject to seasonal availability
Walnut Mini Soft creamy cheese topped with walnuts	150g	Cows, Veg	FR093	5.25 each	
Valencay 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	12.25 each	
Crottin 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	22.95 tray	
French Gruyere King cut French gruyere	1.7kg	cows	FR112	18.45	
French Gruyere wedges	200g	Cow`s	FR137	3.50 each	
<u>European</u>					
Goat log 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 ½ ¼	Goats, Veg	SP012	18.00 each 9.15 each 4.60 each	
<u>Spanish</u>					
Garrotxa 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	24.95	
Mahon 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	Cows	SP003	22.95	

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<u>Spanish Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
Manchego 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	28.95 7.95 each	
Aged Manchego Aged for 12-18 months	1.5kg / 3kg 200g	Past ewes	SP011 SP009	31.95 7.95 each	
Montenebro This is a young goat cheese, aged two months, and it has a magnificent texture – an oozy rim and a dense centre that spreads like frosting. What a treat, I love a multi-textured cheese. The flavour is bold, sweet, lemony with a faint bluesy tail from the Penicillium roqueforti	1.3kg	Goats	SP007	39.95	
Pico's Blue 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	21.95	
Truffle Sheep's Cheese	680g 200g	Sheep's	SP022 SP023	28.95 5.95 each	
Tetilla Creamy and soft cheese	500g	Cow's		12.95 each	
Sheep Wedges various flavours	200g	Sheep U/P		4.95 each	
<u>Swiss</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>		<u>Provenance</u>
Appenzella 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	1.5kg	Cows, Unpast	SW003	36.95	
Emmenthal Block Emmenthal has a Savory but mild taste. It is medium hard and is generally enjoyed cold, cut into pieces or slices	1kg	Cows, Unpast	SW004	28.95	
Gruyere King Cut Block 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.	1kg	Cows, Unpast	SW006	35.95	
Cave Aged Gruyere 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	2kg	Cows, Unpast	SW002	44.95	
Tete de Moine 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	900g	Cows, Unpast	SW008	49.95	
Kaltbach Alpine Creamy 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.	2kg / 4kg	Cows, Past	SW011	24.95	
<u>Dutch</u>					
Edam Round 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.	1.9kg 200g	Cows	DU002 DU013	12.95 2.75 each	

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<u>Dutch Cont....</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
Gouda 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	4kg	Cows, past	DU006	13.95	
Old Amsterdam 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	1.5kg	Cows	DU011	23.50	
Maasdammer 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.	2.5kg	Cows	DU012	14.50	
Goat Gouda Mild goat cheese made of 100% goat milk	4kg	Goats, Past, Veg	DU007	24.25	
Gouda with Cumin	2/4kg	CVP	DU008	18.95	
Prima Donna	2kg		DU017	25.95	
<u>Norwegian</u>					
Gjetost 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	250g	Mixed Milk,	NO001	5.95 each	
Gjetost	1kg		NO002	22.95 each	
Gjetost Blue (EKTE) A full fat whey cheese made from a blend of goats whey, milk and cream	500g	Goats	NO006	11.95 each	
Jarlsberg 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	17.95	
<u>Italian</u>					
Asiago 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	17.95	
Bel Paese Buttons	25g		IT002	8.95 each	
Dolcelatte 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	22.95	
Pecorino Moliterno (truffle pecorino) 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	59.95	
Ubrico drunken cheese, soaked in red wine in large barrels.	1.5kg	Cows	IT047	23.95	
Fontal 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	17.95	
Fontina Farmhouse This is a classic farmhouse-made cheese, full-flavoured, from unpasteurised milk. Its texture is semi-hard in the Gruyere-style – good for fondues and cooking.	2.5kg	Cows, Unpast	IT008	27.95	

The Cheese Hut

<u>Italian Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<p>Gorgonzola Dolce It has a white or pale yellow, buttery and melty paste speckled with a homogeneous distribution of blue coloured veins. The rind is compact, rough, hard and grey/pinkish in colour but not edible. Flavours are not very assertive but sweet, mild with notes of sour cream and lactic tang</p>	1.5kg	Cows, Past	IT009	15.95	
<p>Mountain Gorgonzola A classic cow's milk cheese produced in the mountains of Italy using ancient-traditional methods. This Gorgonzola has a rich, slightly salty flavour with a sharp-peppery finish, having a dense, straw coloured paste with blue-green veins</p>	1.5k	Cows, Past	IT010	21.95	
<p>Mascarpone Lovingly made in Lombardy from good quality milk this is the softest, smoothest and creamy sweet mascarpone that will guarantee a perfect tiramisu every time. It is also perfect for cakes for use in sauces and for filling pasta</p>	2kg 500g 250g		IT012 IT013 IT014	21.95 each 5.95 each 2.75 each	
<p>Mozzarella (Galbani) Block A fresh mozzarella log that is easy to slice and serve, making it ideal for salads, sandwiches and pizzas</p>	1kg	Cows, Veg	IT015	14.95 each	
<p>Mozzarella (Latbri) Block</p>	1kg	Cows, Veg	IT016	11.95 each	
<p>Mozzarella Ball Lightly salted. Delicate, white and creamy. It is best eaten as soon as you open the package to get most of its freshness. It has a semisoft, elastic texture and is drier and not as delicately flavoured as its buffalo counterpart.</p>	125g	Cows, Veg	IT017	1.65 each	
<p>Mozzarella Buffalo A fresh mozzarella made with buffalo milk, for a more distinctive and authentic flavour. Ideal as a tasty main meal, or as an ingredient in hot or cold dishes</p>	150g	Buffalo, non veg	IT019	2.95 each	
<p>Burrata di Puglia Fresh Italian cheese made from mozzarella and cream, the shell is solid mozzarella while the inside contains both mozzarella and cream, giving it an unusual, soft texture</p>	125g	Cows, past & Non Veg	IT028	2.95 each	
<p>Mozzarella Pearls (Bocconcini) Fresh and delicately flavoured, add to pasta sauces or salads (1kg tray of 8g balls)</p>	1kg	Cows, Veg	IT021	10.75 each	
<p>Mozzarella Smoked (Scarmoza) Scamorza is an Italian, spun paste cow's milk cheese belonging to the pasta filata family. Shaped similar to a provolone in pear shape, it is available in many other forms as well. A semi-soft white cheese with a texture comparable to that of a firm, dry Mozzarella</p>	250g	Cows, Veg	IT022	3.75 each	
<p>Grana Padano Grana Padano is a hard, slow-ripened, semi-fat cheese from Italy, comparable to Parmigiano Reggiano or "parmesan" cheese</p>	1kg	Cows, Unpast	IT023	18.95	
<p>Grana Padano</p>	200g		IT024	4.85 each	
<p>Reggiano (15, 24 or 60 month matured) 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</p>	1kg 2kg 2kg 200g	Cows, Unpast	IT025 IT045 IT052 IT026	24.95 33.95 44.95 6.25 each	
<p>Padano Shavings</p>	1kg		IT027	21.95 each	
<p>Grated Grana Padano Supplied finely grated in 1kg bags</p>	1kg		IT030	18.00 each	
<p>Pecorino Romano 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</p>	1.5kg	Sheep's	IT032	31.50	
<p>Provolone Dolce aged for 2-3 months, has a pale yellow colour and sweet taste Picante aged longer</p>	1kg 1kg	Cows	IT033 IT040	19.95 17.50	Dolci Picante

The Cheese Hut

<u>Italian Cont...</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
<p>Ricotta 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</p>	250g 1.5kg	Cows	IT034 IT035	1.85 each 9.75 each	
<p>Taleggio 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</p>	2kg	Cows	IT036	18.95	
<p>Torta Gorgonzola Layers of Gorgonzola full fat soft blue veined cheese and Mascarpone full fat soft cheese</p>	1.2kg	Cows	IT037	22.25	
<u>Greek</u>					
<p>Feta Cubes Cheese is cut into equally sized cubes, ready to use for Greek salads. The most practical solution for restaurants.</p>	800g	Mixed Milk, Veg	GR005	12.50 each	
<p>Feta Block 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</p>	900g	Sheep's	GR002	12.95 each	
<p>Feta Portion</p>	200g		GR003	2.95 each	
<p>Halloumi Halloumi is especially tasty when served warm, thanks to its high melting point and firm texture, making it delicious grilled, baked, fried or barbecued!</p>	250g	Mixed Milk, Veg	GR004	3.65 each	
<p>Chilli Halloumi</p>	225g	"	GR008	3.40 each	
<p>Halloumi Sliced</p>	1kg		GR007	15.95 each	
<u>German/Austrian</u>					
<p>Cambazola 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</p>	2kg	Cows, Veg	GE002	21.50	
<p>Cambazola Mini</p>	150g		GE003	3.50 each	
<p>Smoked Cheese log Processed cheese from Austria with a synthetic light smoked flavour, ideal as a breakfast cheese</p>	2kg	Cows	GE004	31.95 each	
<p>Montagnolo Montagnolo Affine is a surface-ripened, triple cream blue veined cheese made by Käserei Champignon, Lauben / Allgäu, Germany.</p>	2kg		GE008	19.95	
<p>Grand Noir 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.</p>	2kg	Cow's Veg, Past	GE009	26.95	
<p>Champignon Brie A double cream brie with bits of mushroom through the paste</p>	2kg	Cow's, Veg		20.95	
<u>Danish</u>					
<p>Danish Blue Wedge</p>	100g		DA002	1.50 each	
<p>Danish Blue Round Danish Blue cheese has a fine, nutty, blue aroma with hints of marzipan overlaid on a sourdough flavor, creating a soft and elegant bitterness</p>	3kg	Cows, veg	DA003	13.15	
<p>Havarti Havarti is a mild and aromatic cheese with just a hint of tanginess. Soft and creamy, its taste develops more character as it matures.</p>	2kg	Cows, Veg	DA010	15.95	
<p>Mozzarella Block A processed version of the classic Italian cheese, made in Denmark</p>	2.3kg	Cows, Veg	DA006	22.00 each	
<p>Mozzarella portion</p>	200g		DA007	2.25 each	

The Cheese Hut

<u>Sliced Cheese</u>	<u>Size</u>	<u>Type</u>	<u>Code</u>	<u>Price Each</u>	<u>Provenance</u>
Mature Cheddar Slices All sliced 1kg packs come with 50 slices at 20 grams each slice.	1kg	Cows, veg	SL001	11.95 each	
Mild Cheddar Slices	1kg	Cows, veg	SL005	11.95 each	
Emmenthal Slices	1kg	Cows, veg	SL007	11.95 each	
Mozzarella Slices	1kg	Cows, veg	SL008	11.95 each	
Monterey Jack Slices	1kg	Cows, veg	SL009	11.95 each	
Applewood Slices Perfect for burgers (17 slices per pack)	500g	Cows, veg	SL010	8.75 each	
Mexicana Slices Perfect for burgers (17 slices per pack)	500g	Cows, veg	SL011	8.75 each	
<u>Grated Cheese</u>					
Mild White	2kg	Cows, Veg	GT001	17.95 each	
Mature White	2kg	Cows, Veg	GT006	17.95 each	
Mozzarella/Cheddar Mix (80% Mozzarella 20% Cheddar)	2kg	Cows, Veg	GT007	17.95 each	
Mozzarella 100%	2kg	Cows, Veg	GT008	17.95 each	
Red Cheddar	2kg	Cows, Veg	GT010	17.95 each	
Cubed Mozzarella 10mm / 5mm	2kg	Cows, Veg	GT013/14	17.95 each	
<u>Soft Cheese</u>					
Cottage Cheese	2kg 250g	Veg	SO005 SO004	13.95 each 2.15 each	
Crème Fraiche	2kg	Veg	SO007	17.50 each	
Crème Fraiche (Normandy, France)	20cl		SO017	2.10 each	
Crème Fraiche (Normandy, France)	1kg		SO008	11.95 each	
Full Fat Soft Cheese	2kg 200g	Veg	SO009 SO021	17.50 each 2.15 each	
Set Soured Cream	2kg	Veg	SO011	13.25 each	
Set Soured Cream	150ml	Veg	SO026	1.35 each	
Philadelphia	1.6kg	Veg	SO016	20.95 each	
Philadelphia	180g	Veg	SO013	3.95 each	
Greek Style Yoghurt	5kg	Veg	SO023	19.95 each	
Greek Yoghurt	1kg		SO020	4.95 each	
Greek Yoghurt	150ml		SO027	1.45 each	
Cows Curd (Frozen)	1kg		SO002	9.25 each	
<u>Pick & Mix</u>					
Baby Bel	10`s	Veg	PM502	5.00 each	
Smoked Mini	10`s		PM503	5.00 each	
Mixed Cheddars	40`s		PM506	16.95 each	
Bel Paese Buttons	25g		IT002	6.40 each	
<u>Cream</u>					
Buttermilk	1ltr		CR002	3.30 each	
Double Cream	2ltr		CR007	14.95 each	
Whipping Cream	2ltr		CR006	11.50 each	TOO
Clotted Cream	1kg		CR013	12.95 each	
Clotted Cream	100g		CR016	2.75 each	

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<u>Charcuterie Cont...</u>	<u>Size</u>		<u>Code</u>	<u>Price per Kg (£)</u>	<u>Provenance</u>
Sliced Chorizo	250g		CH017	3.95 each	
Sliced Chorizo	100g		CH018	2.25 each	
Diced Chorizo	1kg		CH044	12.95 each	
Sliced Lomo	80g		CH019	2.95 each	
Sliced Milano	80g		CH022	1.85 each	
Sliced Milano	500g		CH020	9.45 each	
Sliced Napoli	80g		CH023	1.85 each	
Best Parma ham	5.5kg		CH027	28.95	
Prosciutto ham	5.5kg		CH028	16.95	
Sliced Prosciutto	500g		CH029	11.95 each	
Sliced Prosciutto	80g		CH030	2.70 each	
Serrano Block	2kg		CH026	29.00	
Sliced Serrano	500G		CH032	13.95 each	
Sliced Serrano	100G		CH031	2.95 each	
Chorizo Con Vino (red wine flavoured)	200g		CH009	3.95 each	
Spanish Salchichon	280g		CH011	3.25 each	
Guijuelo Sliced Chorizo IBERICO	80g			3.95 each	
Guijuelo Sliced Salchichon IBERICO	80g			3.95 each	
Guijuelo Sliced Lomo 50% IBERICO	80g			7.95 each	
Montesano 50% IBERICO hand carved	50g			9.25 each	
<u>Cooked ham</u>					
Plain Ham Joint	2.5kg		CH033	11.80	
Honey Roast Ham	2.5kg		CH034	11.80	
Smoked Ham Joint	2.5kg		CH035	11.80	
Sliced Gammon Ham	500g		CH036	7.25 each	
Sliced Honey Roast Ham	500g		CH037	7.25 each	
Ready to Cook Gammon	10kg		CH038	7.95	
Breaded Ham on the Bone	6kg		CH046	9.95	
<u>Assorted Meats</u>					
Stirchley Back Bacon Smoked	2.27kg		ME002	18.95 each	
Stirchley Back Bacon Unsmoked	2.27kg		ME003	18.95 each	
Stirchley Smoked Streaky Bacon	2.27kg		ME001	24.00 each	
Sliced Bresaola	70g		ME017	3.75 each	
Doreens Black Pudding A unique triangular shaped (baked not boiled) black pudding stick.	1kg		ME082	6.95	
Black Pudding Sticks	1kg		ME008	5.95 each	
Black Pudding Ring	500g		ME009	2.95 each	
Cooked Beef	2kg		ME012	20.50	
Corned Beef Tin	3kg		ME012	29.15	
Sliced Corned Beef	500g		ME022	8.95 each	
Cooked Streaky Bacon	1kg		ME023	28.35 each	
Sliced Cooked Chicken Fillets (too order only) (frozen)	2.5kg		ME055	24.95 each	
Garlic Sausage	1kg		ME025	12.95 each	
Haslet	1kg		ME026	9.25	

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<u>Gourmet products</u>	<u>Size</u>	<u>Code</u>	<u>Price each</u>	<u>Provenance</u>
Extra Virgin Olive Oil	1ltr	GO002	16.15 each	
Extra Virgin Olive Oil	5ltr	GO003	46.95 each	
Pomace Olive Oil	5ltr	GO004	24.95 each	
Sunflower Oil	5ltr	GO005	18.95 each	
Sunblush Tomatoes ®	500g	GO010	8.95 each	
Sunkissed Tomatoes	1kg	JO001	12.35 each	
	300g	JO011	2.95 each	
Sundried Tomatoes Tub	2.5kg	JO003	17.85 each	
Sundried Tomatoes Dry	1kg	GO012	9.95 each	
Anchovy Fillets	1kg	GO014	16.95 each	
Arborio Rice	1kg	GO017	4.95 each	
Artichokes Grilled Whole	1.1kg	GO019	18.25 each	
Artichokes grilled Halves (Tray)	2kg	GO020	25.95 each	
Artichoke Hearts Tin	390g	GO021	3.95 each	
Baby Figs in Syrup	1.2kg	GO091	18.75 each	
Balsamic Glaze	250ml	GO024	4.75 each	
Balsamic Vinegar	5ltr	GO022	14.15 each	
Balsamic Vinegar	500ml	GO023	2.95 each	
Borettane Onions (in Balsamic Vinegar)	2.6kg	GO025	14.95 each	
Caperberries	1kg	GO026	11.80 each	
Capers	1kg	GO028	11.15 each	
Lilliput Capers	1kg	GO029	16.95 each	
Chestnuts whole	200g	GO096	6.25 each	
Cooking Brandy	3ltr	GO076	40.75 each	
Cooking Port	3ltr	GO081	17.95 each	
Cooking Madeira	3ltr	GO075	18.15 each	
Cooking Marsala	3ltr	GO077	18.15 each	
Rapeseed Extra Virgin Oil	5ltr	LO901	23.95 each	
Cooking White Wine	5ltr	GO074	9.95 each	
Cooking Red Wine	5ltr	GO073	9.95 each	
Cornichons	1kg	GO037	9.95 each	
Duck Fat Tin	3.6kg	GO127	41.25 each	
Garlic Cloves (peeled fresh)	1kg	GO031	12.95 each	
Garlic Puree	1kg	GO032	7.25 each	
Gherkins (Pickled Chip shop style)	2.6kg	GO034	7.95 each	
Goose fat Tin	360g	GO104	5.95 each	
Honey	2kg	GO180	14.15 each	
Jalapeno Sliced Red	2.7kg	GO043	7.25 each	
Jalapeno Sliced Green	2.7kg	GO043	7.25 each	
Liquid Whole Egg (22 Eggs)	1kg	GO058	8.95 each	
Liquid Egg White (33 Whites)	1kg	GO057	7.95 each	
Liquid Egg Yolk (66 Yolks)	1kg	GO056	13.95 each	
Maldon sea Salt	250g	GO044	3.25 each	
Maldon Sea salt	1.4kg	GO045	17.95 each	
Maldon Smoked Sea Salt	500g	GO055	10.95 each	

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Gourmet products Cont....	<u>Size</u>		<u>Code</u>	<u>Price each</u>	<u>Provenance</u>
Mushrooms (Mixed Dried Oyster, Porcini & Shitake)	400g		GO047	17.15 each	
Mustard Wholegrain	5kg		GO049	19.95 each	
Mustard Dijon	5kg		GO048	19.95 each	
Pickled onions	2.7kg		GO039	7.75 each	
Paprika Smoked	75g		GO050	3.95 each	
Paprika Sweet	75g		GO050	3.95 each	
Pesto green	900g 300g		JO004 JO008	11.95 each 3.95 each	
Pesto red	900g 300g		JO002 JO009	11.95 each 3.95 each	
Pinenuts	1kg		NU021	49.95 each	
Pistachio Nuts	1kg		NU020	19.95 each	
Pistachio Nuts (No Shells)	1kg		NU022	31.95 each	
Walnut Halves	1kg		NU016	9.95 each	
Quails Eggs	12`s		GO059	2.50 each	
Fruit Purees Most if not all flavours available on request, please ask? Prices vary depending on flavour	1kg			From 9.95 each	
Quince Paste	800g		GO061	14.50 each	
Quince Paste	200g		GO062	2.55 each	
Roasted Red Peppers Tin	2kg		GO063	10.95 each	
Saffron	1g		GO189	6.50 each	
Vanilla Bean Paste More cost effective way to use vanilla pods, one teaspoon is equivalent to 1 Vanilla pod.	120g		GO185	29.95 each	
Vanilla Pods	100g		GO070	65.00 each	
Vine Leaves	400g		GO071	3.95 each	
Vine Leaves	2kg		GO072	7.95 each	
Malt Vinegar	5ltr		GO068	3.75 each	
White Wine Vinegar	5ltr		GO082	4.95 each	
Red Wine Vinegar	5ltr		GO083	4.95 each	
Truffle Olive Oil (infused)	250ml		GO069	11.00 each	
Roquito Drop Peppers	2kg		GO142	30.95 each	
Roquito Drop Peppers	793g		GO177	12.95 each	
Balsamic Pearls Little pearls of balsamic vinegar that pop in the mouth, perfect for salads.	55g		GO131	5.90 each	
White truffle & Porcini Cream	50g		GO132	8.75 each	
Black Truffle & Mushroom Salsa	80g		GO133	5.75 each	
Truffle Honey	170g		GO086	10.75 each	
Truffle Maple Syrup	100ml		GO085	12.50 each	
Pork Scratchings Pub favourite in a big 5kg bag	5kg		ME064	79.95 each	
<u>Gourmet Chocolate</u>					
Callebaut Chocolate Dark 70%	2.5kg		SA001	27.95 each	
Callebaut Chocolate Dark 53%	2.5kg		SA002	25.95 each	
Callebaut Chocolate Milk	2.5kg		SA003	29.95 each	
Callebaut Chocolate White	2.5kg		SA004	29.95 each	
Callebaut Chocolate Ruby	2.5kg		SA005	39.95 each	

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<u>Gourmet Chocolate Cont....</u>	<u>Size</u>	<u>Code</u>	<u>Price Each</u>	<u>Provenance</u>
Callebaut Chocolate Gold	2.5kg	SA006	33.95 each	
Stewart Arnold Chocolate Dark 70%	5kg	SA007	39.95 each	
Stewart Arnold Chocolate Dark 55%	5kg	SA008	38.95 each	
Stewart Arnold Chocolate Milk	5kg	SA009	42.95 each	
Stewart Arnold Chocolate White	5kg	SA010	42.95 each	
Stewart Arnold Chocolate Dark 55%	20kg	SA011	135.95 each	
Stewart Arnold Chocolate White	20KG	SA012	149.95 each	
<u>Stuffed Vegetables</u>				
African Sweet Pepperdews stuffed with Feta	2kg	VE008	22.95 each	
Red Bell (Hot) Peppers stuffed with Feta	2kg	VE002	19.95 each	
<u>Olives</u>				
Black Pitted Olives Tin Offers available on 6 or more, ask your sales rep for details	2kg	OL003	10.95 each	
Green Pitted Olives Tin Offers available on 6 or more, ask your sales rep for details	2kg	OL004	10.95 each	
Kalamata Stone in Tubs	2kg	OL006	15.95 each	
Kalamata Pitted Tubs	2kg	OL008	17.95 each	
Queen Green Olives Tin	2kg	OL011	22.95 each	
Queen Green Pitted Olives Tin	2kg	OL015	22.95 each	
Queen Black Olives Tin	2kg	OL010	20.95 each	
Queen Black Pitted Olives Tin	2kg	OL014	20.95 each	
Sliced Black Olives	2kg	OL001	8.95 each	
Nocellara Del Belice (stone in) From Castelvetroano the best Sicilian Green Nocellara del Belice Olives. These large, green olives have a mild, buttery flavour that makes them popular table olives, though they are also used to produce olive oil. The olive are extremely crunchy, with the original deep bright green colour	3kg	OL013	35.75 each	
Herbs de Provençal Dry cured black olives in herbs	3kg	OL016	52.95 each	
Chilli Olives Mixed Queen Olives in Oil Marinade & Whole Chilli's	2.5kg 300g	JO007 JO012	19.95 each 2.95 each	
Sundried Olives Mixed Queen Olives in Oil Marinade with Sundried Toms and Rosemary	2.5kg 300g	JO006 JO013	19.95 each 2.95 each	
<u>Sapori D`italia Olives</u>				
Boscaiola Marinated large green pitted olives	3kg	OL100	29.95 each	
Kalamata Marinated black pitted olives	3kg	OL101	29.95 each	
Mistoliva Marinated Mixed black and green pitted olives, perfect all rounder	3kg	OL102	29.95 each	
Aglioliva Large green pitted olives stuffed with Garlic	3kg	OL105	35.95 each	
<u>Med Food Retail Range</u>				
Stuffed Peppers	280G	MED01	3.95 each	
Sundried Tomatoes with Herbs	280G	MED02	3.50 each	
Mixed Olives with Sundried Tomatoes	280g	MED03	3.50 each	

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<u>Med Food Retail Range Cont....</u>	<u>Size</u>	<u>Code</u>	<u>Price Each</u>	<u>Provenance</u>
Mixed Olives with Cheese	280g	MED04	3.50 each	
Olives with Oregano	160g	MED05	2.75 each	
Olives with Lemon & Rosemary	160g	MED06	2.75 each	
Olives with Red Peppers & Garlic	160g	MED07	2.75 each	
<u>Miscellaneous product</u>				
Handee Cheese Cutter A must for any deli			Too order only	
Cheese Wires 60 or 90cm			Too order only	
Girolle Cutter Used most commonly with Tete d Moine			Too order only	
<u>Dairy Free Alternative range</u> Vegan range now available from the Cheese Man				
Dairy Free Cheddar style block (Violife)	2.5kg	DF001	12.95 each	
Creamy Sheese Cheddar style spread	255g	DF002	2.45 each	
Mozzarella style sliced Sheese (10 slices)	180g	DF004	2.45 each	
Mature Cheddar style sliced Sheese (10 slices)	180g	DF005	2.45 each	
Blue style wedge Sheese	200g	DF006	2.45 each	
Mature Cheddar style block Sheese	200g	DF007	2.45 each	
Greek style block Sheese	200g	DF008	2.45 each	
Grated mature style Sheese	200g	DF009	2.15 each	
Grated mozzarella style Sheese	200g	DF010	2.15 each	
Grated Italian style Sheese	60g	DF012	2.15 each	
Grated Mozzarella style Sheese catering bag	2kg	DF013	19.50 each	
Vegan Applewood Block	200g	DF017	2.75 each	
Vegan Applewood Sliced	200g	DF018	2.95 each	
Vegan Applewood Grated	200g	DF022	2.95 each	
Vegan Mexicana Sliced	200g	DF024	2.95 each	
Violife Prosociano (parmesan style)	150g	DF021	5.95 each	
Vegan Halloumi Sheese	200g	DF026	2.45 each	
Vegan Red Leicester block	200g	DF025	2.45 each	
Kinda Blue Spirulina	120g	DF060	5.75 each	
Kinda Chilli	120g	DF061	5.75 each	
Kinda Farmhouse	120g	DF062	5.75 each	
Kinda Garlic & Herb	120g	DF063	5.75 each	
Kinda Smoked	120g	DF064	5.75 each	
Kinda Summer Truffle	120g	DF065	5.75 each	

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

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



Please contact us for more details

Tel 01273 789107

Email enquiries@thecheesehut.co.uk

Or visit us at

1 Basin Road South

Portslade

East Sussex

BN41 1WF

We are normally open Tuesday to Friday

10am to 4pm