



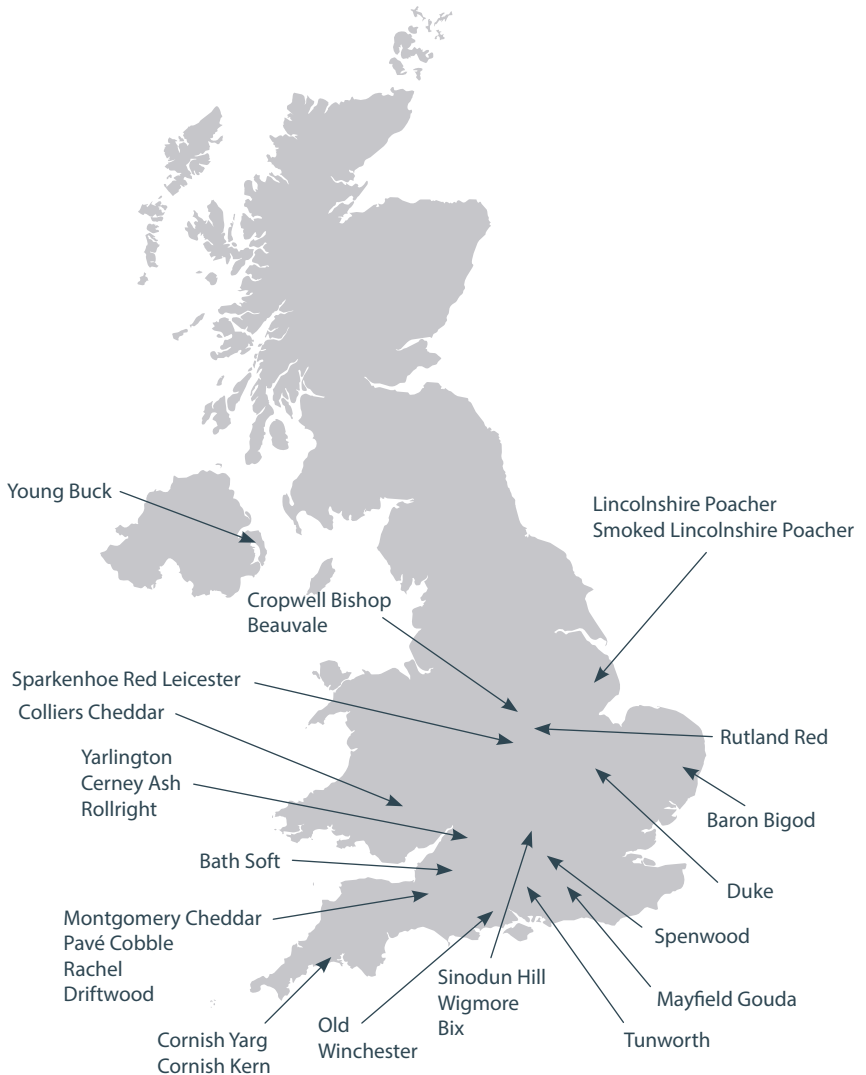
BRIDGE 67
BUTCHERS

Cheese Tasting Notes



British Cheeses

Working closely with our Cheesemonger, we source artisan British cheeses made by the very best independent cheesemakers.



Creating your Cheeseboard

Whether you are creating a cheeseboard for two or a sharing platter for ten, we can help you create the perfect selection.



Allow 150g cheese per person (approx.)



Select combinations based on strength of cheese.



Serve cheese at room temperature.



Pair cheese with our delicious range of chutneys & jams.



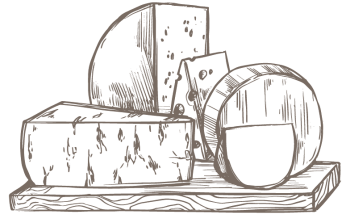
Create textures with salami, chorizo and pâté.



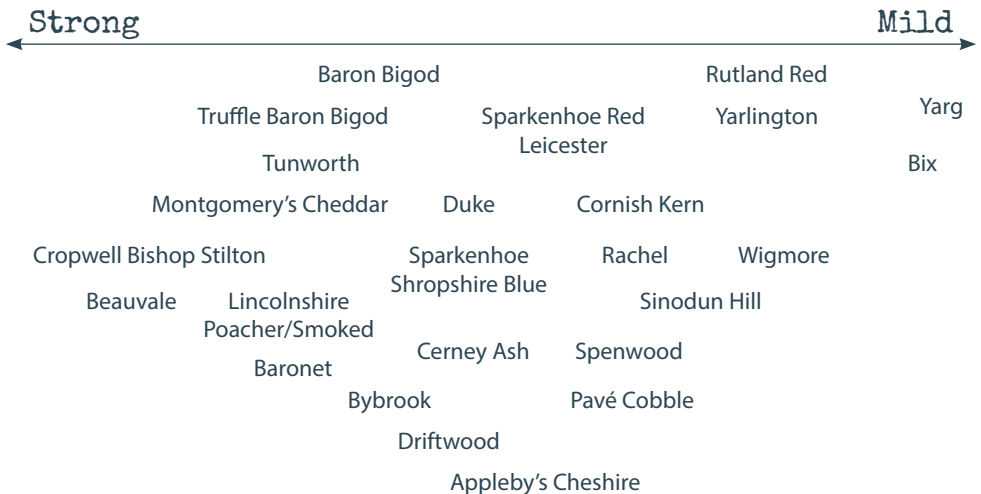
Compliment cheese with pork pie, sourdough crackers and freshly baked bread.



Add depth of flavour with sliced steak! Speak to our butchers about the perfect steak for you.



Selecting Cheese



Soft Cheese



Wigmore

Category: Soft Cheese, Ewes, Unpasteurised

Location: Berkshire

Cheesemaker: Village Maid Cheese

Modern farmhouse semi-soft cheese. Lovely light mushroom earthy rind, just beneath the rind where the breakdown is stronger we get some savoury meaty sometimes nutty flavours emerge and more milky towards the core, providing a very well balance cheese. Suitable for Vegetarians.

'Bronze' at World Cheese Awards 2022.

£3.92/100g



Bix

Category: Soft Cheese, Pasteurised

Location: Oxfordshire

Cheesemaker: Nettlebed Creamery

Bix is similar to a French style triple cream like Brillat Savarin. The blooming white rind lends an earthy aroma of white button mushrooms, smoothing out the edges of cream and the interior is dense, rich and buttery, delivering notes of grassy sweetness, hints of yoghurt and moves towards salted butter on toast.

£7.50/each

Soft Cheese



Bath Soft

Category: Soft Cheese, Brie, Pasteurised

Location: Bath

Cheesemaker: Park Farm

This square cheese is soft and yielding with a white bloomy rind, once cut into it reveals an ivory coloured interior. The flavour is mushroom and creamy with a hint of lemons. It comes wrapped in parchment paper with a red wax seal.

£9.00/each



Yarlington

Category: Washed Soft Cheese, Pasteurised

Location: Gloucestershire

Cheesemaker: Kingstone Dairy

Yarlington is the result of a collaboration between cheesemaker David Jowett, cider maker Tom Oliver and Sam Wilkin. The cheese sits somewhere between Evenlode and Rollright in terms of make process. The rind is gently washed in a solution of brine and Tom's Yarlington Mill 2019 cider. Yarlington itself is named after Yarlington Mill in Somerset. The home of the first example of the Yarlington Mill apple now one of the cornerstones of British Cider making.

£8.90/each

Soft Cheese



Rollright

Category: Washed Soft Cheese, Pasteurised

Location: Gloucestershire

Cheesemaker: Kingstone Dairy

Rollright is a soft cheese banded in spruce bark. A delicate, peachy-pink rind ripens the cheese within to a rich, spoonable texture. The cheese develops rich flavours of crème fraiche, cured ham, and mustard seed, with a smoky, woody aroma.

£9.75/each



Baron Bigod

Category: Soft Cheese, Brie, Pasteurised

Location: Suffolk

Cheesemaker: Fen Farm Dairy

Made by Jonny Crickmore using a traditional Brie de Meaux recipe passed on by a French cheesemaker.

An unctuous cheese, the taste is complex and beautifully balanced. Traditional Artisan Brie flavours, such as rich cream butter and earthy button mushrooms remain prominent, as well as accentuated hints of pan-roasted parsnips.

£3.75/100g (also available in 250g rounds, £9.50 each)

Soft Cheese



Tunworth

Category: Soft Cheese, Camembert, Pasteurised

Location: Hampshire

Cheesemaker: Stacey Hedges

Described by Raymond Blanc as 'The Best Camembert in the World!'

Tunworth is made by Stacey Hedges in Hampshire and has a long-lasting sweet, nutty, mushroomy flavour and a creamy texture with a white blooming wrinkly rind.

'Bronze' at World Cheese Awards 2022.

£8.90/each

Hard Cheese



Spenwood

Category: Hard Cheese, Ewes, Unpasteurised

Location: Berkshire

Cheesemaker: Village Maid Cheese

Spenwood is a superb mix of styles of cheese such as Pecorino, Manchego & Parmasean. It has a full nutty flavour, a slight zestiness and often, nice savoury undertones. The texture is granular and dry which only adds to the complexity of the flavour. Suitable for Vegetarians.

'Super Gold' and 'Best British Cheese' at World Cheese Awards 2022.

£4.44/100g



Rachel

Category: Hard Cheese, Goats, Unpasteurised

Location: Somerset

Cheesemaker: White Lake Cheeses

Rachel is a semi-firm goats cheese with a lightly washed rind with subtle sweet and nutty lingering flavours. As the cheese matures it is washed regularly in a brine solution which gives it its pinky rind with occasional neon orange and yellow spots. Rachel is a delightfully fragrant cheese, for those who enjoy a cheese that is not too strong or overly 'goaty' on the palate. Suitable for Vegetarians

'Gold' at World Cheese Awards 2022.

£4.38/100g

Hard Cheese



Montgomery Cheddar

Category: Hard Cheese, Mature Cheddar, Unpasteurised
Location: Somerset
Cheesemaker: Jamie Montgomery

Aged 13 months or more, Jamie Montgomery's cheddar has a golden interior and satisfying bite that delivers a perfect balance and long, lingering finish. It is made in North Cadbury, in the rustic countryside of southwest England, from unpasteurised milk produced on the Montgomery family's 500-year old farm.

'Bronze' at World Cheese Awards 2022.

£2.95/100g



Lincolnshire Poacher

Category: Hard Cheese, Vintage Cheddar, Unpasteurised
Location: Lincolnshire
Cheesemaker: Simon & Tim Jones

Aged for 18 months, Lincolnshire Poacher is a unique union of cheesemaking styles between West Country Cheddar & Alpine Style Comté. The cheese has both Cheddar & Comté-like qualities with a strong familiar twang, toasted nuts with brothy savouriness, a hint of pineapple sweetness and a lovely long lingering flavour.

'Best Raw Milk' cheese at British Artisan Cheese Awards 2023.

£2.95/100g

Hard Cheese



Smoked Lincolnshire Poacher

Category: Hard Cheese, Smoked Cheddar, Unpasteurised

Location: Lincolnshire

Cheesemaker: Simon & Tim Jones

This style of Poacher has been smoked.

An earthy and powerful taste that is nuttier than most cheddars with overtones of aged alpine cheese.

The smokiness adds sweetness, robustness and rustic flavour.

£3.10/100g



Cornish Kern

Category: Hard Cheese, Pasteurised

Location: Cornwall

Cheesemaker: Lynher Dairy

Made by Catherine Mead (OBE). Kern is a unique, young British Comté style cheese with a clean, white-wine sweet aroma, delicate sweet milky almonds flavours, complex, long and very moreish. By the way, 'Kern' is Cornish for 'round'.

'Gold' at World Cheese Awards 2022.

£3.20/100g

Hard Cheese



Old Winchester

Category: Hard Cheese, Pasteurised

Location: New Forest

Cheesemaker: Lyburn Cheese Makers

Old Winchester shows you precisely what you will get; a ton of flavour and crunch. Not only an excellent cheese for your boards but a fantastic British Parmesan alternative. Just underneath the rind, the colour is amber, traversing into a lighter royal honey, bejewelled with white tyrosine crystals that indicate a well-aged wise cheese. The flavour starts with a familiar cheddar tang which rolls into complex caramel butterscotch, smoky at points, whilst the base tang continues to beat throughout the journey. That journey is exceptionally and satisfyingly long, slowly transcending into a deep savoury broth. Suitable for Vegetarians.

£3.09/100g



Mayfield Gouda

Category: Hard Cheese, Pasteurised

Location: East Sussex

Cheesemaker: Also & Walker

An Emmental style cheese that is sweet, nutty and creamy. It is Deliciously creamy yet complex, it is matured for 5-7 months where it matures into a delicious creamy yet complex cheese with the natural eyes forming. An excellent cheese for melting in fondues, raclettes or just to make cheese on toast that little bit more special. Suitable for Vegetarians.

£3.10/100g

Hard Cheese



Colliers Cheddar

Category: Hard Cheese, Extra Mature Cheddar, Pasteurised

Location: Wales

Cheesemaker: Colliers

Matured for 20 months, Colliers Powerful Extra Mature Cheddar is made with 100% Welsh milk. It possesses a distinctive long powerful and slightly sweet taste that sets it apart from other cheddars.

£1.40/100g



Rutland Red

Category: Hard Cheese, Red Leicester, Pasteurised

Location: Leicestershire

Cheesemaker: Long Clawson

A deeply rich, nutty traditional Red Leicester. It is made in Leicestershire by the Long Clawson Dairy who are also one of the six licensed blue stilton makers. After production it is wrapped in cloth and then matured for six months. This gives it a smooth texture and a delicious caramel taste.

£2.45/100g

Hard Cheese



Sparkenhoe Red Leicester

Category: Hard Cheese, Red Leicester, Unpasteurised
Location: Leicestershire
Cheesemaker: Sparkenhoe Farm

This Sparkenhoe Red Leicester has been matured for 14-16 months to develop its strong, powerful flavour. Deep russet red, flaky yet silky with a slightly open texture and savoury flavours that are nutty, smooth and rich. The only unpasteurised Farmhouse Red Leicester in the World.

Winner 'Best Territorial' cheese at British Artisan Cheese Awards 2023.

£3.05/100g



Cornish Yarg

Category: Hard Cheese, Pasteurised
Location: Cornwall
Cheesemaker: Lynher Dairy

Made by using a traditional 17th Century recipe discovered and recreated by Alan Gray. Gray spelt backwards has a Cornish ring to it, so Yarg it became. The natural rind is covered in fresh nettles to help the cheese develop a delicate, mushroomy taste and a bloomy white appearance. Six weeks from field to finish, Yarg is fresh and creamy under its pretty rind with an irresistible crumble in the core. Suitable for Vegetarians.

'Bronze' at World Cheese Awards 2022.

£3.20/100g

Blue Cheese



Beauvaille

Category: Soft Cheese, Blue, Pasteurised

Location: Nottinghamshire

Cheesemaker: Cropwell Bishop

Beauvaille is a creamy blue with a soft melt-in-the-mouth texture and mellow flavour. Matured for seven weeks in the Cropwell Bishop cellars, the result is a well-balanced blue, marbled with delicate blue moulds, deliciously rich and creamy, deepening with savoury flavours.

'Bronze' at World Cheese Awards 2021.

£3.15/100g



Duke

Category: Soft Cheese, Blue, Unpasteurised

Location: Lincolnshire

Cheesemaker: Rennet & Rind

This Regal cheese is an exquisite cultured blue with complex flavours which develops a soft blue natural rind and a golden interior with dashes of royal blue. 'The Duke' is creamy, sweet and salty with a delicious peppery finish. Suitable for Vegetarians.

£3.30/100g

Blue Cheese



Cropwell Bishop Shropshire Blue

Category: Shropshire Blue, Pasteurised
Location: Nottingham
Cheesemaker: Cropwell Bishop

Suitable for Vegetarians

The beautiful taste and creamy texture of Shropshire Blue cheese are matched by its wonderful appearance, with blue veins radiating through its deep-orange body. We unwrap the cheese and place in a semi-high humidity area. Increasing the accented piquancy of the cheese. Giving it a nice wholesome zap and a refreshing change to other stilton styles.

'Bronze' at World Cheese Awards 2021.

£2.95/100g



Cropwell Bishop Stilton

Category: Blue, Stilton, Pasteurised
Location: Nottinghamshire
Cheesemaker: Cropwell Bishop

Cropwell Bishop's creamy ivory interior has blue tributaries flowing out to the rind like cracked porcelain and its' rich, buttery, caramel, velvety-soft creamy texture, melts in the mouth, with an exquisite spicy tang and a superb long-lasting finish. Suitable for Vegetarians.

'Super Gold' at World Cheese Awards 2021.

£2.60/100g

Blue Cheese



Young Buck

Category: Blue, Stilton, Unpasteurised

Location: Northern Ireland

Cheesemaker: Michael Thomson

A robust and rounder flavour than other stilton's, Young Buck possesses a high level of minerality and a noticeable degree of good salting. The rind is quite gnarly contrasting the delectable smooth paste resulting in its delightful mouthfeel. The cheese dissipates quickly, but the full flavour continues to endure long after.

£3.35/100g

Individual Cheese



Pavé Cobble

Category: Soft Cheese, Ewes, Unpasteurised

Location: Somerset

Cheesemaker: White Lake Cheeses

Pavé Cobble is a lactic style Ewes milk cheese. It starts with a sweet cream flavoured followed by slight tangy flavour finishing with a hint of lemon. Unique in the fact that the truncated pyramid shape is rolled in ash.

Starting as a wrinkled silvery grey to a thicker more natural mold rind dominated by greens and blues over time. Suitable for Vegetarians.

'Supreme Champion' at World Cheese Awards 2022.

£9.50/each



Sinodun Hill

Category: Soft Cheese, Goats, Unpasteurised

Location: Oxfordshire

Cheesemaker: Fraser Norton & Rachel Yarrow

The yoghurt flavour of this cheese is complemented by a delicate, almost red-fruit flavour from the wrinkly, golden coloured rind. The texture of the paste is pleasantly light, almost whipped. Suitable for Vegetarians.

Winner of 'Best Goats Cheese' and 'Mirco Producer' at British Artisan Cheese Awards 2023.

'Super Gold' at World Cheese Awards 2022.

£9.00/each

Individual Cheese



Cerney Ash

Category: Goats, Unpasteurised
Location: Gloucestershire
Cheesemaker: Cerney Cheese

Visually a striking cheese. A stark charcoal surface with a pure white interior. A refreshing citrus flavour, next to no 'goaty' notes, a masterful balancing of salt and a coupling with a somewhat light mousse texture, makes Cerney Ash a real subtle delight. Suitable for Vegetarians.

'Bronze' at World Cheese Awards 2022.

£9.75/each



Driftwood

Category: Soft Cheese, Goats, Unpasteurised
Location: Somerset
Cheesemaker: White Lake Cheeses

A lemony ash-rinded goats' cheese made in the heart of the West Country. The texture is close and silky, with a pleasing saltiness and citrusy notes and the pretty grey black geotrichum mould is said to resemble bark (hence the name Driftwood). Suitable for Vegetarians.

£8.50/each

Cheeseboard Pairings

We stock a delicious range of chutneys, jams, crackers and bread to accompany your cheese board.

Below are some of our favourite combinations:



Spenswood on a Peters Yard Sourdough Cracker, topped with Rosebud Cherry & Amaretto Jam.

Baron Bigod baked in the oven and served with Hambleton Sourdough Baguette.

Cropwell Bishop Stilton with Rosebud Pear and Somerset Brandy Jam.

Montgomery Cheddar served with Rosebuds Quince Jelly on a Peters Yard Fig & Spelt Cracker.

Beauvale served on a slice of warm Hambleton Date & Walnut bread.