

CHEESE TASTING NOTES

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.

Afterburn (Poyntington, Dorset)

Made using only the finest blend of Jalapeño peppers, red chillies and a mix of red and green bell peppers; this fiercely hot hand forged cheese packs a real chilli kick. We then add Garlic into the mix to give a really well balanced flavour.

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!

Wookey Hole Cave Aged Farmhouse 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 mouth-wateringly moist and packed full of distinctive, earthy and nutty flavours of the cave.

Cropwell Bishop Stilton

Has a rich tangy flavour, and a velvety – soft texture that makes it melt in the mouth.