

Our Cheese Cellar

Winterdaleshaw: This North-Downs produced cheese is matured for 9 months in Muslin. The cheese has a clean, lemony and nutty taste with a long lasting tang. Made with the milk from Fresian cows the texture varies from one batch to another.

Ashdown Forester: Was created at the High Weald Dairy in Horsted Keynes, West Sussex. It is named after Ashdown Forest. It contains pasteurized cow's milk and vegetable rennet. It takes eight hours to make and three months to mature. It has a sweet, nutty flavour. It won the Gold Medal at the World Cheese Awards in 2008. It also won the Gold Medal at the British Cheese Awards in 2008 and 2009.

Isle of Avalon: Gloriously sticky and pungent, Isle Of Avalon is one of those cheeses you just have to dig into. This soft cheese has a strong, meaty flavour that has been likened to smoked bacon. Each wheel of Isle of Avalon begins with a Port Salut, which is then lovingly washed in wine at James Aldridge's dairy in Godstone until it matures into a lovely creamy goinness.

Sussex Camembert: Arthur Alsop and Nic Walker make their cheese in East Sussex, following a mixture of traditional and modern methods with the addition of their own twist. They continue to produce some very exciting and bespoke cheeses. A creamy, mushroom, earthy, tasting cheese with a natural white edible rind. Good for cheese boards and baking. Made from cow's milk and will continue maturing in a fridge for up to seven weeks becoming softer and stronger. This cheese won a Silver Medal at Nanwich International Cheese Show and Gold with two stars at the Great Taste Awards.

Barkham Blue: Barkham Blue is hand made by the artisan cheese makers Sandy and Andy Rose of Two Hoots. Two Hoots are a small family business located in the village of Barkham on the Hampshire/Berkshire border, which make handmade cheeses in the traditional way using the pasteurised milk from Channel Island breeds of cows. A creamy, slightly open textured cheese with a rustic rind and a yellow, moist interior streaked with blue veins

Blue Monday: This is a rich pasteurised, sophisticated blue cows milk cheese created by Alex James, former band member of Blur, turned cheesemaker. Matured for up to 8 weeks, it develops a wonderful soft, mellow, creamy texture – faintly sweet, intensely savoury, spicy and rich with a thin natural rind. Try enjoying this Gorgonzola Picante style cheese with a dark bitter ale or stout.

Golden Cross: Golden Cross is a vegetarian, soft, log-shaped cheese made by Kevin and Alison Blunt at their farm at Whitesmith, East Sussex. The name of the cheese has been inspired from a cross on the roof of a local village pub. It has a dense, silky texture, which makes it excellent for grilling. The cheese ranges in flavour from subtle, floral, and grassy to more complex and intense as it becomes denser, creamier and full-flavoured with maturity. Each log is lightly charcoaled before the bloomy white rind develops.

Kelly's Goat (Canterbury): This is a multi-award winning local goat's cheese made near Canterbury, This is made to a traditional cheddar recipe, and is matured for around three months to make a clean and fresh tasting cheese with a slightly peppery finish. Kelly's goat cheese has a natural rind to it.

Charcoal Cheddar: This truly unique cheese is made with charcoal from the Featherstone mines in Yorkshire mixed with a wonderfully creamy mature wax coated Cheddar. Many cheese have been coated in ash to enhance flavor and add a Smokey undertone but this is the first time that charcoal has been fully incorporated into a cheese.

Yarg: Cornish Yarg is a semi-hard cow's milk cheese made in Cornwall, England, United Kingdom. Before being left to mature, this cheese is wrapped in nettle leaves to form an edible, though mouldy, rind.