

The Cheese Man

<u>Local</u>	<u>Size</u>	<u>Type</u>	<u>Code</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	Alsop & Walker, East Sussex
Mayfield Swiss Pre-Pack	200g		LO113	
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	Alsop & Walker
Oak Smoked Mayfield Pre-Pack	200g		LO116	
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	Alsop & Walker, East Sussex
Sussex Blue Pre-Pack	200g		LO102	
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	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	Alsop & Walker, East Sussex
Sussex Brie Pre-Pack	130g		LO109	
Sussex Camembert Pre-Pack	130g		LO110	
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	Alsop & Walker, East Sussex
The Idle Hour Pre-Pack	200g		LO114	
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	Alsop & Walker, East Sussex
Sussex Farmhouse wedges	200g	“	LO122	“
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	Cows, Past, Veg	LO112	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.	900g / 150g	Cows, Past, Veg	LO107 LO099	Alsop & Walker, East Sussex
Ewe Eatme Manchego style cheese made in Sussex by alsop & walker	1.3 / 2.5kg	Ewe`s Past, Veg	LO117	Alsop & walker
Ewe Eatme wedges	200g		LO118	Alsop & walker
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	High Weald, West Sussex
Brighton Blue Pre-Pack	150g		LO240	
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	Sheep, Past, Veg,	LO202	High Weald, West Sussex
Duddleswell Pre-Pack	125g		LO203	
Duddleswell Smoked Pre-Pack	125g		LO205	

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Duddleswell Smoked A hard pressed cheddar-like cheese with a natural rind, a smooth creamy texture with a delicious nutty taste. Traditionally smoked over oak shavings.	1.6kg	Sheep, Past, Veg,	LO204	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	High Weald, West Sussex
Medita Block Sussex version of the famous Mediterranean cheese, It is a soft crumbly cheese with a distinct, sharp, fresh flavour.	1kg	Sheep's, Past, Veg	LO201	High Weald, West Sussex
Medita Pre-Pack	125g		LO208	
Ricotta Pre-Pack	125G		LO214	
Ricotta Block A fresh, low fat soft cheese.	1KG	Sheep, Past, Veg	LO238	High Weald, West Sussex
Forresters Smoked Traditionally smoked over oak shavings.	2Kg		LO211	
Forresters smoked pre-pack	150g		LO212	
Forresters A full fat semi-hard Un-pressed cheese with a creamy slightly squidgy texture not dissimilar to Gouda. Made by hand with an attractive basket weave rind from pasteurised cow milk. It's matured on the farm for over 3 months to produce a natural coloured rind, a creamy flavour and a delicious bite.	2Kg	Cows, Past, Veg	LO209	High Weald, West Sussex
Forresters Pre-Pack	150G		LO210	
Brother Michael A washed rind cheese with a distinctive sticky pungent aroma.	1.6KG	Cows, Past, Veg	LO207	High Weald, West Sussex
Brother Michael Pre-Pack	125G		LO206	
Sussex Marble A continental style, semi soft creamy cheese derived from Saint Giles, infused with Garlic and Herbs.	1.6KG	Cows, Past, Veg	LO229	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	High Weald, West Sussex
Sussex marble Pre-Pack	150G		LO230	
Sussex Chilli marble Pre-Pack	150G		LO228	
Slipcote Button Assorted Available in 3 varieties: Plain, Dill & Garlic & Herb	100G	Sheep, Past, Veg,	LO217	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	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	High Weald, West Sussex
Tremains Cheddar Pre-Pack	150G	Cows, Past, Veg,	LO221	High Weald, West Sussex
Saint Giles Pre-Pack	150g		LO220	
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	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	High Weald Dairy
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Seven Sisters Pre-Pack	125g		LO205	
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	High Weald, West Sussex
Sister Sarah Pre-pack	125g		LO216	
Sussex Halloumi Pre-Pack (approx. weight)	125g		LO236	
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	High Weald, West Sussex
Flower Marie	200g		LO302	
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.	600g	Sheep, Veg, UnPast	LO303	Golden Cross, East Sussex
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	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	Golden Cross, East Sussex
Burwash Rose Pre-cut wedges	200g		LO417	
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, UnPast	LO414	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	Traditional Cheese, East Sussex
Goodweald Smoked Pre-Pack	230g		LO406	
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	Traditional Cheese, East Sussex
Lord of the Hundreds Pre-Pack	230g		LO412	
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	Traditional Cheese, East Sussex
Olde Sussex Pre-Pack	230g		LO408	
Sussex Scrumpy 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	Traditional Cheese, East Sussex
Sussex Scrumpy Pre-Pack	230g		LO410	
Woodside Red Made at the Plumpton College Dairy.	1.3 / 2.5kg	Cow's, Veg, Past	LO809	Plumpton College
Woodside Red Pre-Pack	200g	Cow's, Veg, Past	LO810	Plumpton College
Pevensey Blue (NEW) Latest arrival in Sussex, Gorgonzola style soft blue cheese.	1/ 2kg	Cows, Past, Non Veg	LO375	Pevensey
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Charlton	2kg	Cows, Past	LO701	Goodwood

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Charlton is a creamy, firm textured farmhouse cheese with long, rich flavours and a tangy finish				
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	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	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.	700g	Cows, Veg, Past	LO501	Bookham Harrison, West Sussex
Twineham Pre-Pack Pre-cut and packed in 150g triangle wedges	150g		LO502	
Twineham Grated Too order only	500g		LO509	
Sussex Charmer Sussex Charmer has a creamy mature cheddar taste followed by the zing of parmesan.	1Kg	Cows, Veg, Past	LO505	Bookham Harrison, West Sussex
Sussex Charmer As above but in a 200g cube	200g		LO503	Bookham Harrison
Sussex Charmer 500g oblong	500g		LO504	
Sussex Charmer Grated Too order only	2Kg		LO506	
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	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.	250g		LO601	
Wealdway Coated Assorted Small goat log in a variety of coatings, Chilli, Black pepper, Lemon Pepper, Chive and Garlic & Herb	150g	Goat, Veg	LO603	
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	
Sussex Yeoman A hard pressed goat's cheese, with a moist, but crumbly texture, and distinctly nutty flavour.	2Kg	Goat, Veg, Past	LO607	Nut Knowle Farm, East Sussex
Wealden A small very mature cheese with a heavy crust, rustic and powerful.	60g	Goat, Veg	LO608	
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	
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	
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Goat Curd (Unpressed) A full fat soft goat's cheese. Ideal for cooking or spreading.	1Kg	Goat, Veg, Past	LO610	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	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. Here Chris produces a cheese inspired by his Mentor who made a similar style at Clouds farm in Kenya. 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	Cow`s Past, Veg	LO350	Balcombe Dairy
Sussex Mild Cheddar Traditionally clothbound cheddar but using butter rather than lard to keep it vegetarian. Matured for 3-5 months	1.3kg	Cow`s, Veg, Unpast, Bio	LO001	Plaw Hatch farm, West Sussex
Sussex Mature Cheddar Matured for 6-9 months	1.3kg	“	LO002	Plaw hatch
Sussex Extra Mature Cheddar Matured for 10-12 months	1.3kg	“	LO003	Plaw hatch
Sussex Vintage cheddar Matured for 12-22 months	1.3kg	“	LO004	Plaw hatch
Sussex Smoked Extra mature Cheddar Extra mature cheddar smoked over apple wood chips	1.3kg	“	LO005	Plaw hatch
Sussex 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	“	LO006	Plaw hatch
Sussex Halloumi 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	“	LO007	Plaw hatch
Sussex Mild Cheddar Pre-packed	200g	“	LO008	Plaw hatch
Sussex Mature Cheddar Pre-packed	200g	“	LO009	Plaw hatch
Sussex Extra Mature Cheddar Pre-packed	200g	“	LO010	Plaw hatch
Sussex Vintage cheddar Pre-packed	200g	“	LO011	Plaw hatch
Sussex Smoked Extra mature Cheddar Pre-packed	200g	“	LO012	Plaw hatch
Sussex Aged & Crumbly Pre-packed	200g	“	LO013	Plaw hatch
Sussex Halloumi Pre-packed	250g	“	LO014	Plaw hatch
<u>Surrey & Kent</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	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	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	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	Kingcott
Kentish Blue wedges	200g	“	EN064	“
Kingcott Blue wedges	160g	“	EN073	“