

The Cheese Agent

Cheese Descriptions



The cheeses described below are my standard stock and regular guest items.

I can order many others – just ask!

Update: Nov 2018

<p>Barber's 1833 Vintage Reserve Cheddar – Maryland Farm, Ditcheat Somerset</p>  <p>Aged for 24 months, this is a cheddar with unrivalled complexity and depth of flavour. It retains a distinctive smooth and creamy background with flecks of natural calcium lactate crystals .</p> <p>Pasteurised Vegetarian Rennet £1.28 /100g</p>	<p>Cheese supplied by: The Cheese Agent <i>Artisan cheeses for West Berkshire and Hampshire</i></p> <p>Tony Hammond <i>The Cheese Agent</i></p>  <p>33 Meyrick Drive Newbury RG14 6SY</p> <p>07766 244978</p> <p>f facebook.com/thecheeseagent thecheeseagent@hammond.plus.com</p>
<p>Barkham Blue – Made by Two Hoots dairy in Barkham, nr Wokingham, Berkshire.</p>  <p>A rich, smooth blue, made in an ammonite shaped round with pasteurised cows' and ewe's milk, it is covered in an attractive natural mould ripened rustic rind. Supreme Cheese of Britain 2015.</p> <p>Pasteurised Vegetarian Rennet £2.80 /100g</p>	<p>Baron Bigod Fen Farm Dairy, Suffolk</p>  <p>A creamy, white bloomy-rind cheese handmade from raw Montbeliarde cow's milk in the traditional Brie-de-Meaux style. It has a smooth silky texture and a golden curd, with long lasting warm earth, farmyard and mushroom flavours. <i>Please check for availability</i></p> <p>Unpasteurised Animal Rennet £2.70 /100g</p>
<p>Beau Farm Goats Brie Beaurepaire Park Bramley, Hampshire</p>  <p><i>NEW for Oct 2018</i></p> <p>A handmade goats Brie from a new dairy based on an estate near Basingstoke. Soft and buttery when new, it gradually matures for a fuller goats flavour</p> <p>Pasteurised Vegetarian Rennet £5.00 /160g round</p>	<p>Beau Farm Soft Cheese with Ash Beaurepaire Park Bramley, Hampshire</p>  <p><i>NEW for Oct 2018</i></p> <p>A soft goat's cheese with a thin rind scattered with ash, this is a delicate addition to a cheese board.</p> <p>Pasteurised Vegetarian Rennet £4.50 /160g round</p>
<p>Beau Farm Goats Gouda (young) Beaurepaire Park Bramley, Hampshire</p>  <p><i>NEW for Oct 2018</i></p> <p>Margaretha, Beau Farm's cheesemaker, is Dutch, so this is an authentic goats Gouda made to her grandmother's recipe. The Young Gouda is 3 months old, with a mild and smooth understated goat flavour.</p> <p>Pasteurised Vegetarian Rennet £2.50 /100g</p>	<p>Beau Farm Goats Gouda (mature) Beaurepaire Park Bramley, Hampshire</p>  <p><i>NEW for Oct 2018</i></p> <p>The mature Gouda is aged for 6 months, becoming a dryer and harder cheese with a more pronounced goat flavour. My favourite cheese of 2018.</p> <p>Pasteurised Vegetarian Rennet £2.60 /100g</p>

Bix
Nettlebed Creamery,
Nettlebed, **Oxfordshire**



Bix is a soft, unpasteurised, triple cream cheese, named after the village where the herd grazes. The recipe is loosely based on that of a Chaource, a luxuriant white-rind cheese from Champagne country in northern France. Made with organic milk with, currently non-organic, cream.

Organic
Unpasteurised Animal Rennet £4.60 /110g round

Black Bomber
Snowdonia Cheeses
North Wales



The classic Cheddar from Wales!
A popular choice among many customers, this is a strong, mature cheddar with a hint of creaminess packed in a 200g waxed round

Pasteurised Vegetarian Rennet £4.75 /200g round

Dorset Blue Vinney
Woodbridge Farm,
Stock Gaylard
Sturminster Newton



Traditionally a cheese made with "left-over" milk after cream had been skimmed off, Dorset Blue Vinney is a modern take on this method, using milk from Woodbridge farm. Lower in fat than many cheeses.

Unpasteurised Vegetarian Rennet £2.30 /100g

Cornish Blue
Knowle Farm
Upton Cross,
Liskeard,
Cornwall



Cornish Blue Cheese has been produced on the Stansfield's Farm on Bodmin Moor since 2001. The full flavoured sweet creamy blue cheese of distinctive character has been internationally recognised by the many awards it has won including: World Cheese Awards Champion Cheese in 2010 and Best Blue and English Cheese in 2007.

Pasteurised Vegetarian Rennet £2.30 /100g

Gjetost
Gudbrandsdalen Brunost



Pronounced "Yay-toast", which means "goat's cheese", this is a whey cheese made with a mix of goat's milk and cow's cream which is then slowly cooked over several hours until the cheese is not quite caramelised.

Has a distinctive sweet, nutty flavour, best served in slices on toast or crispbreads

Pasteurised Vegetarian Rennet £5.50 /round

Jersey Gouda
Holland



An organic Dutch Gouda made from Jersey milk from a herd of 80 cows on the island of Goeree-Overflakkee in South Holland. This higher fat and protein content gives the milk and therefore the cheese a creamy flavour even after being aged for one year.

SUPREME CHAMPION - INTERNATIONAL CHEESE AWARDS 2016.

Organic
Pasteurised Vegetarian Rennet £2.60 /100g

Kaltbach
Switzerland



A firm pressed, mountain Swiss cheese made using fresh cow's milk with the addition of fresh cream. Smooth textured, the thick, brushed rind cheese is matured in the humid, cool temperatures of the Kaltbach caves for around 4-5 months, which results in a rich full flavour.

Pasteurised Vegetarian Rennet £2.30 /100g

Mrs Kirkham's Lancashire
Beesley Farm
Goosnargh
Lancashire



Made using raw milk solely from the Kirkham family's herd on their farm near Preston. This is a yellow, buttery-crumby cheese unlike the crumbly white of modern commercial varieties

Unpasteurised Animal Rennet £2.10 /100g

Lyburn Gold
Lyburn Farm
Nr Salisbury, **Hampshire**

Lyburn Gold is the youngest of the Lyburn "Winchester" family of cheeses – a 2 to 3 month matured old cheddar/ gouda cross, rind washed and semi-soft.

Note: Contains an egg wash on the rind

Pasteurised Vegetarian Rennet £2.15 /100g

Winchester
Lyburn Farm
Nr Salisbury, **Hampshire**



This is the same cheese as Lyburn Gold but matured for 9 months. Not as dry as Old Winchester, but retains the creaminess of the Gold. A classic English Gouda.

Note: Contains an egg wash on the rind

Pasteurised Vegetarian Rennet £2.30 /100g

Old Winchester
Lyburn Farm
Nr Salisbury,
Hampshire



The seriously aged Old Winchester is matured for 18 to 22 months becoming a dry and hard cheese, reminiscent of a nutty Old Amsterdam. A stunning hard cheese, also good for grating like parmesan as it ages and dries.

Note: Contains an egg wash on the rind

Pasteurised Vegetarian Rennet £2.50 /100g

Rachel (Goat)
White Lake Cheese
Pylle, Somerset



A mellow rind washed white goat's cheese from Somerset, with a hint of nuttiness. Known for not being overpoweringly "goaty".

Unpasteurised Vegetarian Rennet £2.80 /100g

Thomas Hoe Red Leicester
Long Clawson Dairy
Long Clawson
Melton Mowbray
Leicestershire



A traditional handmade Red Leicester which is bandaged and matured for 5-6 months, to give that extra smooth texture. Has a slightly sweet, mellow nutty flavour, a great addition to any cheese plate or display.

Pasteurised Vegetarian Rennet £1.70 /100g

Saint Bartholomew
Nettlebed Creamery,
Nettlebed,
Oxfordshire



St Bartholomew is a semi-hard, unpasteurised cheese, named after Nettlebed village church. It is made with organic milk and is made to a recipe which is similar to many alpine cheeses. It has a deep, nutty flavour with fruity, caramel overtones and a smooth texture. The cheese is matured for 5-6 months. St Barts is certified organic by the Soil Association.

Organic Unpasteurised Animal Rennet £2.30 /100g

Sharpham Rustic
Sharpham Creamery
Totnes,
Devon



The plain Rustic is a semi-hard, unpasteurised cheese made with Jersey cow milk. Matured for 6-8 weeks, it has a fresh, lemony, creamy flavour when young, developing a lovely nutty taste when mature and retains an open, airy texture.

Unpasteurised Vegetarian Rennet £2.50 /100g

Sinodun Hill (Goat)
Norton & Yarrow Cheese
Wallingford **Oxfordshire**



Sinodun Hill is a ripened goat's cheese pyramid, similar in style to the French Pouligny. Made using traditional methods, it's matured for up to 21 days to develop the flavour and texture. The result is a more flavoursome cheese with a light nutty edge and a smooth texture. *Sold in 200g pyramids.*

Unpasteurised Vegetarian Rennet £6.00 /round

Somerset Brie



Lubborn 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.

Pasteurised Vegetarian Rennet £1.20 /100g

Spenwood (Sheeps)

Village Maid Cheese
Riseley, Spencer's Wood
Reading, **Berkshire**



An English-style Pecorino cheese, Spenwood is a hard-pressed cheese made from **unpasteurised** ewe's milk, and is fully matured for six months with a natural rind.

Unpasteurised Vegetarian Rennet £2.70 /100g

Stoney Cross

Lyburn Farm
Nr Salisbury,
Hampshire



Stoney Cross is a mould ripened cheese not dissimilar to a French Tomme De Savoie. Creamy, buttery in texture, sweet flavours, with a distinctly earthy finish.

Pasteurised Vegetarian Rennet £2.20 /100g

1st grade Stilton (Colston Bassett)

Colston Bassett
Nottingham



Probably the best traditionally made naturally crusted Stilton in the country, this cheese has a full, rich flavour with fine blue veins and a mellow, creamy tastes. Traditionally made and is aged for at least 8 weeks.

Pasteurised Vegetarian Rennet £2.20 /100g

1st grade Stilton (Long Clawson)

Long Clawson,
Melton Mowbray,
Leicestershire



Long Clawson Dairy has been making cheese for over 100 years. The milk comes only from local farmers to ensure low food miles whilst each individual Stilton is individually graded and hand-selected by their Master Cheesemakers to ensure finest quality. Aged for approximately 8 weeks, it becomes creamier as it matures.

Pasteurised Vegetarian Rennet £1.90 /100g

1st grade Stilton (Cropwell Bishop)

Cropwell Bishop Creamery
Limited,
Cropwell Bishop,
Nottingham



Crafted carefully by hand, using methods that have changed little since the 17th Century. It is made using vegetarian rennet, and around 78 litres of fresh, local milk. To allow this Stilton to develop its unique flavour, it's aged for up to 12 weeks.

Pasteurised Vegetarian Rennet £2.00 /100g

Ticklemore Goat

Sharpham Creamery
Totnes,
Devon



This is a semi-hard goat's cheese originally made at the Ticklemore Dairy. The goat's milk is from Dartmoor, where the herds graze on grass and hedgerows resulting in a varied diet.

The cheese is subtle, mild and fresh tasting goat's cheese without a strong goat aroma. Can be a little dry and "chalky" in taste.

Pasteurised Vegetarian Rennet £2.80 /100g

Vacherin Mont d'Or French

An unpasteurised soft cheese made only between August and March when alpine cows are down from the mountains.



The cheese is made first and left for a few weeks. Then it's packed into a round box and wrapped in spruce bark and aged for a further 2-3 weeks. Often baked for a very tangy fondue, it can also be eaten straight from the box. A real treat!

Available Oct – March only

Unpasteurised Animal Rennet £10.50 /round

Waterloo

Village Maid Cheese
Riseley, Spencer's Wood
Reading, **Berkshire**



This is a mild, semi-soft cheese made with unpasteurised Guernsey milk from Henley. It has a buttery flavour, made using a wash curd method which dilutes the acidity to achieve a soft, gentle flavour.

Unpasteurised Vegetarian Rennet £2.40 100g

Hawes Wensleydale

Hawes
North Yorkshire



Hawes Yorkshire Wensleydale is creamy, crumbly and full of flavour and the only one made in Wensleydale itself, earning a Protected Geographic Status. Handmade using local milk and cultures.

Pasteurised Vegetarian Rennet £1.70 /100g

Wigmore (Sheeps)

Village Maid Cheese
Riseley, Spencer's Wood
Reading, **Berkshire**



A traditional **unpasteurised** Ewe's milk washed curd cheese that is hand-made and matured for 6-8 weeks. The rind and ewes flavour sharpens with age.

Unpasteurised Vegetarian Rennet £2.70 100g

Wyfe of Bath

Park Farm, Kelston
Near Bath



Succulent, nutty and creamy. This semi-hard cheese is made with organic milk by placing the curd in cloth lined baskets, where it retains the basket shape and has a soft light caramel colour. A single herd cheese ripened for 4 months – every one is subtly different from the last.

Organic

Pasteurised Vegetarian Rennet £2.50 /100g

Cornish Yarg

Lynher Dairy
Ponsanooth,
Truro, Cornwall



A nettle wrapped cheese from Cornwall, this is a young, fresh lemony cheese, creamy under its natural rind and slightly crumbly in the core. Nettle leaves are brushed onto the cheese in concentric circles. As the cheese matures, the edible nettle rind imparts a delicate, mushroomy taste.

Pasteurised Vegetarian Rennet £1.85 /100g

Cheese supplied by: The Cheese Agent

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