

The Good Cheese Company

English Regional

Cheese	Cheese maker	Description	Weight Available	Type
Cheshire				V = Vegetarian
Coloured Cheshire	Appleby	Traditional cloth bound Cheshire with a moist succulent, crumbly texture.	8,4 or 2 kg	Cow V
Smoked cheshire	Appleby	Oak smoked red Cheshire with a full smokey flavour and crumbly texture	8,4 or 2 kg	Cow V
Crabtree	Larkton Hall	Alpine semi soft cheese, brine washed and matured on pine shelves	2kg	Cow V
Federia	Larkton Hall	Alpine hard cheese made in the Italian style Brine washed and matured on pine shelves.	6 or 3kg	Cow V
White Cheshire	Belton Farm	Classic cheshire, crumbly with a buttery, fresh taste, made to a traditional method	6,4,2 or 1.5kg	Cow V
Coloured Cheshire	Belton Farm	A classic Cheshire with a crumbly texture and light nutty flavour	6,4,2, or 1.5kg	Cow V
Red Fox	Belton Farm	Russet in colour, aged for 14-18 months. It has an unexpected crunch	4, 2.5 or 1.5kg	Cow V
White Fox	Belton Farm	A creamy textured white leicester with a slight crunch and tangy taste	4,2.5 or 1.5kg	Cow V
Red Leicester	Belton Farm	Rich coloured, with an open texture and distinctive sweet flavour	5,4,2.5,2 or 1.5kg	Cow V
Mature white cheddar	Belton Farm	Nutty, slightly sharp full flavour, firm body	6, 5, 2.5 or 1.5kg	Cow V
Double Gloucester	Belton Farm	Aged between 6-12 months, a rich golden colour with a smooth texture	6,5,4,2.5 or 1.5kg	Cow V
Lancashire	Belton Farm	Full bodied, slightly salted, creamy and faintly crumbly texture	6,4,2.5 or 1.5kg	Cow V
Sage Derby	Belton Farm	Mild, mottled green and semi hard, flavoured with sage	4 or 2kg	Cow V
Double Gloucester onion and chive	Belton Farm	A smooth and creamy Double Gloucester flavoured with onion and chives	4 or 1.3kg	Cow V
Burt's Blue	Burt's Cheese	Made in Ollerton, near knutsford. This is a semi soft Blue cheese with a creamy texture similar to Brie.	180g/1kg	Cow V
Burt's DiVine	Burt's Cheese	A stunning cheese, mould ripened, washed in Cider and wrapped in vine leaves	180g/1kg	Cow V
Drunken Burt	Burt's Cheese	Soft washed rinded cheese, washed in Hereford cider, golden in colour, matured naturally giving a smokey flavour.	180g/1kg	Cow V
White Cheshire	Joseph Heler	Delicate and crumbly flavoured with a light citrus note	200g/1kg	Cow V
Leicester	Joseph Heler	Matured for 9 month, a firm, rugged texture and sweet nutty flavour	200g/1kg	Cow V
Gloucester	Joseph Heler	Matured for 4-6 months, a firm, light coloured rich and smooth with buttery texture	200g/1kg	Cow V
Hatherton Smoked	Joseph Heler	Red Leicester smoked over wood chips, a deep russet red colour	1kg	Cow V

Cheshire Continued

The Guru	Joseph Heler	Red Leicester cheese with mango chutney incorporated, encased in a red wax	200g	Cow V
Hot phoenix	Joseph Heler	Smoked cheddar infused with chilli, encased in orange wax	200g	Cow V
Woodew	Joseph Heler	Smoked cheddar	200g	Cow V
Winston	Joseph Heler	Strong mature cheddar	200g	Cow V
Medium Goat	Delamere Dairy	A hard goat medium goat cheese	150g	Goat V
Natural Goat Log	Delamere Dairy	A soft creamy natural goat log	125g	Goat V
Honey Goat Log	Delamere Dairy	A soft creamy natural goat log infused with honey	125g	Goat V
Goat pearls, natural or honey	Delamere Dairy	A little pot of goats cheese pearls, perfect for salads or pizza toppings, natural flavour or honey	100g	Goat V

Please note - Delamere Dairy products are manufactured in Holland

Lancashire

Lancashire	Mrs Kirkham	Traditional Lancashire with a tang and a moist, rich crumbly texture	5 or 2.5kg	Cow
Lancashire Smoked	Mrs Kirkham	Smoked for four days to give an unbeatable flavour	5 or 2.5kg	Cow
Garstang White	Dewlay	Soft, creamy mould ripened, made with jersey Milk.	1kg	Cow V
Garstang Blue	Dewlay	A Blue Lancashire with a softer, milder tone and a smooth creamy texture and taste	750g or 1.5kg	Cow V
Lancashire Creamy	Sandhams	A traditional hand made lancashire but softer, milder and richer in taste	5kg	Cow
Lancashire Smoked	Sandhams	Smoked on site to add a mellow smokiness to the traditional creamy tang	1.5kg	Cow
Blacksticks Blue	Butlers farmhouse	An award winning creamy soft blue veined cheese with an underlying tanginess	3kg	Cow V
Stratford Blue	Butlers farmhouse	A soft, blue veined subtle cheese, a delicate blue with a luscious texture	3kg	Cow V
Beacon Blue	Butlers farmhouse	Made from Butlers own goats milk, a silky textured blue with a nutty peppery tang	3kg	Goats V
Tasty Lancashire	Butlers farmhouse	A delicious, strong tangy flavoured cheese with a creamy texture	1.5kg	Cow
Rothbury Red	Butlers farmhouse	A tasty, nutty mature red leicester with a delicate butterscotch flavour	1.7kg	Cow V
Trotter Hill	Butlers farmhouse	A fully matured, creamy pale lancashire with a deep, complex savoury flavour	1.7kg	Cow V
Kidderton Ash	Butlers farmhouse	Hand made goats log rolled in food ash with an intricate blend of taste and texture	150g	Goats V

Yorkshire

Yorkshire Wensleydale	Wensleydale Creamery	A white wensleydale with a clean, sweet flavour, a moist crumbly texture	1.9kg/2.5kg	Cow
Kit Calvert	Wensleydale Creamery	Buttery, creamy textured cheese. A cheese celebrating the father of Wensleydale, Kit Calvert who save Wensleydale creamery from closure in 1935	5kg	Cow
Wensleydale Blue	Wensleydale Creamery	Blue Veined, matured for 6 months with a creamy soft texture	2.5kg/1.25kg	Cow
Yorkshire Blue	Shephards Purse	A soft, creamy blue made from Yorkshire cows milk, with a buttery sweet flavour	750g	Cow V

Yorkshire Continued

Harrogate Blue	Shephards Purse	A soft, creamy blue made from Yorkshire cows milk, with a hint of pepper to the taste	750g	Cow V
Blue Monday	Alex James	A soft, ivory white cheese with purple blue streaks. Creamier and softer than other blues, and has a thin, sticky white rind. Faintly sweet in flavour with hints of dark chocolate and spices on the finish.	180g/750g	Cow V
Stitch in thyme Formely named farleigh wallop	Alex James	A goat log, rolled in thyme, creamy texture with a hint of mushroom	210g	Cow V
Yorkshire Brie	Wensleydale Creamery	Creamy texture and very flavoursome	1kg	Cow V

Heart of England

Berkswell	Ram Hall Farm	A Hard sheep's cheese with a rich, fruity tang and firm, slightly grainy texture	1.1kg/600g	Ewe V
Lincolnshire Poacher	Ulceby Grange Farm	A hard, full flavoured, mature cheese aged for 14-16months for a rich, tangy taste	2.5kg	Cow
Colston Bassett Stilton	Colston Bassett dairy	Rich, creamy colour with a blue veining, smooth creamy texture with a mellow flavour	2kg	Cow V
Shropshire Blue	Tuxford and Tebbit	Exquisite nutty flavour, creamy texture, lovely appearance as blue veins radiate through the deep orange body	2kg	Cow V

South West

Beenleigh Blue	Ticklemore Dairy	A sweet caramel flavour and blue tang, with moist yet crumbly ivory texture	2.8kg	Ewe V
Harbourne Blue	Ticklemore Dairy	A white, firm, crumbly texture, sweet with a floral taste and characteristic blue tang	3.5kg	Goat V
Devon Blue	Ticklemore Dairy	Matured for 4 months, creamy rich and buttery taste with a unique crumbly texture	3.5kg	Cow V
Sharpham Ticklemore	Ticklemore Dairy	Semi hard goat milk cheese, texture is slightly crumbly but moist with a lemon tang	3.5kg	Goat V
Cornish Brie	Cornish Larder	A rich Brie with a characteristic yellow buttery colour and mild creamy flavour	1kg	Cow V
Cornish Yarg	Lynher Dairy	Semi hard cheese wrapped in nettle leaves giving a delicate and earthy taste	3.2kg/1.7kg/ 1kg	Cow V
Cornish yarg with Garlic	Lynher Dairy	Gentle garlic flavour, moisture gives the cheese a slightly firmer texture	1.7kg	Cow V
Vintage reserve Cheddar	Barbers 1833	A deliciously creamy cheese with both savoury and naturally sweet notes	1.2kg	Cow V
Keens Cheddar	Keens	Rich and complex with a nutty flavour and a tangy flavour.	2kg	Cow
Applewood smoked Cheddar	Applewood	White, smokey flavoured cheddar	1.5kg	Cow V
Wyfe of Bath	Bath soft cheese Co	Made from organic cows milk, handmade from a single herd. Taste changes slightly according to the season, always sweet and rich and redolent of buttercup meadows	1kg	Cow V

South West Continued

Bath Blue	Bath soft cheese Co	A creamy, smooth blue cheese a classic blue veined cheese made from the milk of organic cows. Ripened in stone built room for 8-10 weeks to give a clean aroma	1.5kg/3kg	Cow V
Bath Soft	Bath soft cheese Co	This square cheese is soft and yielding with a white bloomy rind, ivory interior. The flavour is mushroomy and creamy with a hint of lemons; it comes wrapped in parchment paper with a red wax seal	250g	Cow V
Cornish Brie	Redruth	Brie with a delicately wafer-thin velvety rind and subtle aroma	1kg	Cow V
Boy Laity	Curds and Croust Redruth	Mould ripened premium camembert with its rich, bold and buttery texture. Left to mature a complex nature and pungent aroma is revealed, with a rippled rustic rind	165g	Cow
Miss Wenna	Curds and Croust Redruth	A mellow, smooth mould ripened soft cheese	165g	Cow
The Truffler	Curds and Croust Redruth	A truly unique character that will excite and surprise with its mild truffle tones, flavoursome mould ripened cheese that has no equal and is to be much nosed out by the cheese connoisseur!	165g	Cow
Cornish Camembert	Trevarrian		1kg/200g	Cow V
St Endellion Brie	Trevilley Farm		1kg/200g	Cow V
Ducketts Caerphilly	Westcombe Dairy	Farmhouse Caerphilly with a fresh lemony flavour and creamy after taste	2kg	Cow
St Thomas Capricorn	Lubborn Creamery	A delicate velvety soft white cheese	1.1kg/100g	Goat V

Other English Cheese's

Blue Stilton	Cropwell Bishop	Traditional hand made blue veined stilton with a soft, creamy, buttery taste	4 or 2kg	Cow V
Beauvale Blue	Cropwell Bishop	A soft and creamy blue cheese with a mild and mellow flavour	850g	Cow V
Smoked cheddar	Quickes	A well flavoured matured cheddar 12-15 months oak smoked for 3-4 hours	150g/1.5kg	Cow
Cheddar	Quickes	Farmhouse mature cheddar aged 6-12 months, a unique and complex flavour; from Devon	2.5kg	Cow
Devonshire Red	Quickes	Classic Red Leicester with a crumbly texture and creamy flavour	1.5kg	Cow V
Mature cheddar	Quickes	Mature cheddar aged 6-12 months, wrapped in muslin allowing the cheese to breathe and creating a beautiful rind, this cheese has a complex flavour	1.8kg	Cow
Truckle				
Golden Cross	Golden Cross cheese company	Log shaped goats cheese which can be eaten fresh or matured. The cheese is lightly charcoaled prior to maturation when a velvety white penecillium mould develops on the surface. Light and fluffy mousse like texture.	225g	Goat V

Other English Continued

Sparkenhoe Red Leicester	Sparkenhoe Farm	A nutty and sweet flavoured cheese with a citrus finish, matured on beechwood shelves for around 6 months	2.5kg	Cow
Tornegus	James Aldridge	Made from Caerphilly cheese, washed in wine and marinated in mint and verbena, strong smelling cheese.	2kg	Cow ✓
Stinking Bishop	Martell	Full fat soft cheese, washed in alcohol from Perry pears	500g/1.7kg	Cow
Blue Stilton	Tuxford and tebbit	Classic Blue stilton with rich complex flavours	2kg/1kg	Cow ✓
Thomas Hoe Blue Stilton	Long Clawson Dairy	A smoothblue with a soft creamy texture and delicate flavour.	2.5kg	Cow ✓
Ragstone Goat	Neil's Yard Herefordshire	A semi-firm, handmade, mature goats cheese with a sharp, creamy flavour and citrus after taste	200g	Goat
White stilton	Cropwell Bishop	A creamy white stilton, mild and crumbly, best eaten when young	1.2kg	Cow ✓
White stilton	Long Clawson Dairy	Aged for 4 weeks and has a light and fresh and a crumbly texture, delicious used in cheese cakes	1.15kg	Cow ✓

Welsh

Perl Las	Caws Cenarth	A firm Blue, Light and salty when young, maturing in colour and taste.	2kg/250g	Cow ✓
Perl Wen	Caws Cenarth	A soft Mould ripened Brie with a fresh, lemony flavour	1.2kg/250g	Cow ✓
Cenarth Brie	Caws Cenarth	A traditional french style soft cheese, it develops a distinctive aroma and flavour as it develops	1.2kg/250g	Cow ✓
Pant ys gawn	Abergavenny fine foods	A fresh goats milk cheese, soft, creamy and salty with a hint of sourness	750g/100g	Goat ✓
Tintern	Abergavenny fine foods	A mature cheddar blended with fresh chives and shallots. Very flavoursome	1.5kg	Cow ✓
Harlech	Abergavenny fine foods	A mature cheddar blended with horseradish and parsley, coated in orange wax	1.5kg	Cow ✓
Y-Fenni	Abergavenny fine foods	A mature cheddar cheese blended with wholegrain mustard and welsh ale It has a full tangy mustard flavour, moist in texture, pale yellow colouring speckled with mustard grains.	1.5kg	Cow ✓
Ginger Spice	Snowdonia	Cheddar flavoured with ginger and spice encased in an orange wax	200g /2kg	Cow ✓
Green Thunder	Snowdonia	Cheddar flavoured with garlic and herb encased in a green wax	200g /2kg	Cow ✓
Amber Mist	Snowdonia	Cheddar flavoured with whiskey encased in an orange wax	200g /2kg	Cow ✓
Bouncing Berries	Snowdonia	Cheddar with mixed berries encased in a red wax	200g/2kg	Cow ✓
Pickle Power	Snowdonia	Cheddar flavoured with pickled onions encased in a purple wax	200g/2kg	Cow ✓
Red Devil	Snowdonia	Cheddar infused with chilli and crushed pepper encased in a red wax	200g/2kg	Cow ✓

Welsh continued

Ruby Mist	Snowdonia	Cheddar flavoured with Port encased in a burgundy wax	200g/2kg	Cow V
Beechwood	Snowdonia	Smoked cheddar encased in a yellow wax	200g/2kg	Cow V
Blackbomber	Snowdonia	Mature Cheddar encased in a black wax	200g/2kg	Cow V
Red Storm	Snowdonia	Red Leicester encased in a deep red wax	200g/2kg	Cow V

Irish

Cashel Blue	Cashel Farmhouse	A Blue farmhouse cheese with a creamy firm texture and tangy taste	1.5kg	Cow V
Irish Porter	Cahill	A Farmhouse cheddar marbled through with Guinness	2.2kg	Cow V
Celtic Promise	John Savage	Caerphilly type washed rind cheese. A semi-soft cheese ripened in cider to get a slightly moist, sticky orange rind and fruity smell. The soft buttery texture develops a buttery aroma.	650g	Cow V
Gubbeen Smoked	Gubbeen	Semi-hard smoked cheese with a mild flavour	1.5kg	Cow

Scottish

Mull of Kintyre	Cambeltown	A Kintyre cheddar with a rich savoury taste and caramel notes	2.5kg	Cow V
Isle of Mull	Isle of Mull	A moist cheddar with a soft texture, fruity over tones	3.3kg	Cow
Howgate Brie	Howgate Cheese's	Soft Brie, Mild flavour and creamy texture	1kg	Cow V
Blue Murder		Formely Blue Monday, a wild blue veined Highland Cheese	600g	Cow V
Lanark Blue	Humphrey Errington Pentlands	Mould Ripened, matured slowly for 3 months in a cool, moist stone cheese room, slightly sweet and green blue veins due to the mould being dropped into the vat when the cheese has curdled.	750g	Ewes V