

Duke of Wellington

Our cheesemongers Cryer & Stott created this for her majesty herself. A very similar blue cheese to Roquefort, 15 weeks matured & buttery on the pallet. It has also recently won 2nd best blue cheese at the world cheese awards

Flatcapper Northern Brie

White mould ripened cheese made with pasteurised organic cow's milk. Intense flavour with a luxurious creamy texture

Fountains Gold

Produced in Wensleydale. It is produced using the finest channel island cow's milk. A semi hard cheese with a soft cheddar consistency, melts on the tongue.

Yorkshire Cask

Another cheese created by our cheesemongers. A rich, creamy cheddar blended with mustard seeds & Leeds brewery Hellfire Ale. Gold award at the Great Yorkshire show 2016

Smoked Barweys

Rich, hard unpasteurised cheese which hits your tongue with a tart first note, before it gives way to a nutty caramel flavour. The cheese is then smoked for 2 hours over oak whiskey barrel chippings, giving a subtle smokiness

Bluemin white

A soft, creamy mould ripened cow's milk cheese. This cheese ripens outside giving an almost brie like texture with a velvety blue rind. Produced at Shepard's Purse creamery in Thirsk.

King Richard III Wensleydale

A cow's milk cheese handmade in Richmond. Richard III is a moister and creamier Wensleydale style cheese.

Rhuby Crumble

A rich creamy wensleydale blended with forced Yorkshire rhubarb & vanilla pod. Creamy texture and sweet taste

Goddess

Produced by Alex James, lead guitarist of Blur. This is a Guernsey Cow's Milk cheese & has been washed with Somerset cider brandy. Soft & gooey, extremely strong and intense flavour