West Horsley Dairy

Cheeses from the South of England

Alsop & Walker

Arthur Alsop and Nick Walker specialise in artisan cheese production from their factory in Mayfield, East Sussex. They produce a wide range of cheeses that each has their own special flavour and character.

Lord London 500g (East Sussex)

Lord London is a quirkily shaped, semi soft, pasteurised cow's milk cheese with a lovely clean citrus flavour and creamy texture. Silver winner 2014 British Cheese Awards.

Mayfield 1kg (East Sussex)

Mayfield is a semi hard cheese made from pasteurised cow's milk. It has a creamy sweet nutty flavour with a texture similar to Emmental and is matured for 6 months.
Silver winner 2014 World Cheese Awards.

Sussex Blue 2.5kg (East Sussex)

Sussex Blue is a delicious mild, creamy blue cheese made from pasteurised cows milk.

Alsop & Walker (continued)

Sussex Brie 250g (East Sussex)

A creamy, grassy tasting cheese, with a natural edible white rind. Made from cow's milk the cheese will continue to mature in a fridge becoming softer and stronger for up to seven weeks.

White Velvet – Sussex Camembert 1kg (East Sussex)

Sussex Camembert is a soft naturally rinded cheese made from full fat, pasteurised cow's milk. It has a lovely soft creamy, earthy flavor. Gold winner 2014 British Cheese Awards.

Bookhams

Based in Rudgwick,West Sussex, Rob Bookham has teamed up with third generation dairy farmers R. Harrison & Sons to combine the production methods of a traditional farmhouse cheese with that of a Vegetarian Parmesan to create a brand new cheese.

Sussex Charmer 200g / 500g (West Sussex)

Exclusively produced from the high quality milk of the cows at Pallinghurst Farm, Rudgwick, West Sussex. The cheese is creamy and full bodied with a mature taste followed by a zing of Parmesan. This cheese was named Best Modern Cheese at the International Cheese Awards 2012 and won Silver at the 2015 British Cheese Awards.

Cornish Cheese Company

Philip and Carol Stansfield produce Cornish Blue with milk from their own farm which sits on the edge of Bodmin Moor.

Cornish Blue 1kg (Cornwall)

Designed to be eaten as a young cheese, Cornish Blue is a very different product from traditional English blue cheeses such as Stilton or Dorset Blue Vinney. Moist, sticky, Gorgonzola-ish and generally rather wonderful, Cornish Blue was crowned World Champion cheese at the 2010 World Cheese Awards beating off competition from over 2000 cheeses.

Eastside Cheese

Pat Robinson specializes in maturing a range of washed rind cheeses from her small site in Godstone, Surrey.

Celtic Promise 500g (Surrey)

Celtic Promise has a smooth, brine-washed rind which ranges from orange to terracotta and has a dusting of moulds. The flavour is smooth, supple and spicy. This cheese is a great favourite and has in the past been named Supreme Champion at the British Cheese Awards.

Tornegus 800g (Surrey)

Tornegus is a washed-rind cheese. The pinkish rind has a scattering of Egyptian Mint, to give the cheese a sweeter finish. The texture is silky - semi-soft, and the flavour spicy, becoming fruitier and more powerful as it matures.

Ford Farm

Ford Farm, located on the Ashley Chase Estate, Dorchester have their own grazing herds to produce deliciously rich and creamy milk, perfect for making their range of exclusive, award-winning West Country Farmhouse Cheese.

Oakwood Smoked 200g /400g (Dorset)

This is a pure cheddar cheese which is slowly smoked over natural oak chippings until it takes on the subtle oak smoked flavour and develops a deep burnished gold rind. Silver winner British Cheese Awards 2014.

Wookey Hole Cave Aged Farmhouse Cheddar 600g (Dorset)

Firstly delicious, full bodied farmhouse cheddar is produced by Ford Farm using milk from local herds. They then wrap the cheese in cloth and take it to the Caves at Wookey Hole where it is transported deep into the heart of the caves. It is then left to mature in this constant atmosphere for up to six months which allows it to take on the full flavour and earthy characteristics of these historic caves.

Gold Medal winner British Cheese Awards 2015

Hampshire Cheese

Stacey Hedges and Charlotte Spruce founded Hampshire Cheese in 2005 and are based in Herriard, Hampshire, producing the award winning Tunworth.

Tunworth 250g (Hampshire)

This is a handmade, Camembert-style cheese produced in Hampshire. The cheese itself is rich, milky and nutty and was named supreme champion at the British Cheese Awards in 2013 and won Super gold at the 2012 World Cheese Awards.

High Weald Dairy

Mark & Sarah Hardy and their cheese makers craft a delicious range of award winning cheeses from organic and non-organic cows milk, organic sheep milk and most recently goat milk at their farm in Horsted Keynes, West Sussex.

Brighton Blue 850g (West Sussex)

Brighton Blue is made using the pasteurised milk from the farms' own herd of 300 Friesian cows. The cheese has a slightly open, semi-soft texture, with a mellow blue flavour and fragrant aroma. The piquant blue green veins in the cheese deepen as the cheese matures, and the strength of the blue will become stronger. Silver winner 2014 World Cheese Awards.

Brother Michael 750g (West Sussex)

This is a washed rind cheese from the High Weald Dairy, with a lovely orange – pink colour to the sticky cheese surface which has a distinctive pungent aroma. The texture is soft and creamy but the flavor not as strong as the aroma would imply.

Duddleswell 750g (West Sussex)

This firm sheep's milk cheese is made in a cheddar style and is matured for three months. It has a well rounded, rich flavour and is slightly sweet and nutty.

Little Sussex 80g (West Sussex)

A small soft organic sheeps milk cheese with a bloomy rind from the High Weald Dairy, the cheese has a mild delicate flavour. Gold Winner British Cheese Awards 2012.

High Weald Dairy (continued)

Sister Sarah 1kg (West Sussex)

A mild semi soft goats cheese with a creamy texture similar to Port Salut. The cheese is coated in annatto to give a distinctive orange rind. Named best UK goat cheese at the 2012 International Cheese Awards.

Smoked Ashdown Forester 850g (West Sussex)

High Weald Dairy, Haywards Heath won Gold at the 2014 British Cheese Awards with this wonderful, slightly firm, open textured smoked cow's milk cheese.

St Giles 750g (West Sussex)

This continental style semi soft creamy cow's milk cheese is similar to St Paulin in style. It has a rich buttery texture, a creamy mild flavour and a stunning edible orange rind, made using organic carrot. Silver Medal Winner, World Cheese Awards 2012.

Sussex Marble 850g (West Sussex)

This is a creamy cow's milk cheese infused with garlic and herbs to give a distinctive flavour and appearance.

Sussex Slipcote 100g (West Sussex)

This is a fresh soft sheep's milk cheese, with a light, creamy, fluffy texture and a slightly sharp refreshing flavour.

Isle of Wight Cheese Company

Established in 2006 at the Queen Bower Dairy, near Sandown by Julie and Richard Hodgson, the Isle of Wight Cheese Company use the milk from the herd of Guernsey cows grazing next to the dairy to make their wonderful cheeses.

Isle of Wight Blue 200g (Hampshire)

Isle of Wight Blue was named best cheese at the 2007 World Cheese Awards. It is a naturally rinded soft blue veined cheese made from pasteurised Guernsey Cow's milk, which has a mild, creamy flavour.

Isle of Wight Soft 180g (Hampshire)

This is a soft white rinded cheese similar in style to brie and camembert made from Guernsey cows milk, that is matured for 3 weeks and has a firm texture and a lovely lactic flavour.

Lubborn Cheese

Lubborn Creamery based in Cricket St Thomas, Somerset pioneered the craft of making soft-mould cheese over 30 years ago in the UK.

West Country Brie 1kg (Somerset)

This handmade cheese has a delicious mild and creamy flavour and melting smooth texture. The milk used in making the cheese is rich and creamy and gives the characteristic buttery flavour and colour.

Lyburn Farmhouse Cheesemakers

Mike Smales, Lyburn Farm in the New Forest near Salisbury makes a variety of different hand made cheeses, all of which are made from their own cows milk.

Lyburn Gold 2.5kg (Wiltshire)

Lyburn Gold is ripened for 10 –14 weeks. This is a semi hard cheese that has a smooth, slightly open texture and a lovely creamy subtle flavour. Gold winner 2014 British Cheese Awards.

Stoney Cross 3.5kg (Wiltshire)

This firm cheese is matured for four months and is mould ripened in the style of a Tomme De Savoie. It is creamy in texture, has a sweet flavour and a distinctly earthy finish. Silver Medal winner British Cheese Awards 2012.

Winchester 2.5kg (Wiltshire)

Winchester is made in a similar way to Lyburn Gold but is matured for 8 – 9 months. This cheese still has an element of creaminess to it with a subtle nuttiness in flavour, with a little scrunch closer to the rind. This cheese won a silver medal in the Modern British category at the 2014 British Cheese Awards.

Old Winchester 2.5kg (Wiltshire)

Old Winchester is an older version of Winchester. This is a much dryer and harder cheese, becoming more reminiscent of an Old Amsterdam with a distinctive nuttiness in flavour. The cheese is matured for 16 months plus.

This cheese over the years has won a number of awards, including Best Modern British Cheese in 2006, Gold Medal at the British Cheese Awards 2012 and Supergold at the World Cheese Awards 2014.

Lynher Dairies

Lynher Dairies Cheese Company in West Cornwall is owned by Ben and Catherine Mead, who live and farm a few fields away at Pengreep.

Cornish Yarg 900g (Cornwall)

This delicious semi hard cheese is creamy under the rind and slightly crumbly at the core. It has a young, fresh, slightly tangy taste and is made by hand in round open vats. The cheese is given its distinctive appearance by being wrapped in nettle leaves, which impart a delicate slightly mushroomy taste. Named Best British Cheese at the 2012 International Cheese Awards and Gold winner at the 2014 British Cheese Awards.

Oxford Cheese Company

Started by Robert Pouget in 1995 with the production of Oxford Blue, they now have a range of three soft cows milk cheeses to their name

College White 300g (Oxfordshire)

Oxford Cheese Company's latest offering is creamy soft white cheese similar in style to brie. This cheese was a Silver medal winner at the 2012 British Cheese Awards.

Oxford Blue 250g / 2.5kg (Oxfordshire)

Oxford Blue is a soft, creamy blue cheese that has a mild taste with a bit of sharpness. It is made from pasteurized cow's milk using a vegetarian rennet and is matured for 14 – 16 weeks.

Oxford Isis 200g (Oxfordshire)

Oxford Isis is made by using a fresh cheese as the base product which is then sprayed and ripened with Oxfordshire Honey Mead. Over a period of time the cheese alters in character and matures on to a creamy consistency and develops a pronounced flavour and flowery aroma. Gold Medal winner 2012 British Cheese Awards.

Quickes Traditional

Produced by Mary Quicke near Exeter using milk from her own herd. Every cheese is handmade by one of nine skilled cheese makers.

Quickes Traditional Cheddar 1kg (Devon)

This cheddar has an intense and complex flavour that comes from the cheese being cloth wrapped in truckles and then matured for over twelve months. Gold medal winner, 2014 World Cheese Awards.

Rosary Goats Cheese

The Moody's started cheese making in 1986 and produce a range of goats cheese at their site near Salisbury, using milk from a select herd of 100 pedigree British Saanen goats.

Rosary Goats Cheese 275g / 1kg (Wiltshire)

A creamy, moist and soft cheese with a light and fluffy texture made from goat's milk. Rosary Goat's Cheese is produced by Christopher Moody at The Rosary in Landford on the Hampshire and Wiltshire border and is suitable for vegetarians. Gold winner 2015 British Cheese Awards.

Rosary Ash 275g / Rosary Goats with Garlic & Herb 275(Wiltshire)

Made in the same way as the Rosary Goats cheese but either coated with an edible ash or rolled in garlic & herbs to give an interesting appearance and distinctive flavour. Rosary with Garlic& Herb was Supreme Champion at the 2014 British Cheese Awards.

The Traditional Dairy

Set within the lush green fields of the Sussex Weald, the Traditional Cheese Dairy run by the Dyball family uses fresh, raw milk from award-winning local herds, to create fine-quality artisan cheeses.

Lord of the Hundreds 2.2kg (East Sussex)

Winner of the Best Modern Cheese Award at the 2011 British Cheese Awards, this is a un pressed, un pasteurised vegetarian ewes milk cheese. Its flavours hint at caramelised hazelnuts and the meadows in which the sheep graze. Suitable for vegetarians.

Olde Sussex 2.2kg (East Sussex)

A naturally rinded un pasteurised cow's milk cheese, made using a traditional cheddar type recipe. Olde Sussex has a more open texture than cheddar and has a deep, rich, creamy and rather tangy flavour. Suitable for vegetarians.

Scrumpy Sussex 2.2kg (East Sussex)

Scrumpy Sussex is made with raw British Friesian cows' milk and mixed with herbs, cider and garlic. It is a rindless hard cheese which has been matured for three months and has an open and bouncy texture.

Village Maid

Village Maid Cheese was started by Anne Wigmore in 1986 and together with her husband Andy and staff the company produce award-winning cheeses at their factory near Reading.

Waterloo 400g (Berkshire)

This is a mild, semi-soft Guernsey milk cheese with a buttery flavour, made using a wash curd method which dilutes the acidity to achieve a soft, gentle flavour. Silver winner 2014 British Cheese Awards

Wigmore 400g (Berkshire)

Named after the cheese-makers, Wigmore is a traditional hand-made washed curd cheese, a method of cheese-making used widely across Europe. Made from unpasteurised ewe's milk, this semi-soft cheese is matured for six weeks with a white rind. Gold winner 2014 British Cheese Awards.