

Cheese

We stock a small range of cheese - trying to pick the best of Farmhouse cheese, but with more craftsmen making good cheese it is impossible to stock them all. We stock the cheeses on a personal taste - what we like at the moment! Therefore our list changes regularly - to try new cheeses. TOBERMORY

A firm favourite with all our customer. A delicious Farmhouse Cheddar made from unpasteurised milk.

RACLETTE

From Jura. For cooking or good to eat on it's own. BRIE DE MEAUX

The king of Bries (not the bries found in supermarkets!!) A farmhouse cheese made from raw milk of connoisseur quality. Creamy and earthy with hints of mushrooms and vegetables. Oh my sweet heart, I send to you This delectable Brie De Meaux Which I chose with loving care To show you how your absence Has made me so unhappy that I have quite lost my appetite. So I give it to you What a sacrifice it is for me. Charles d'Orleans (1407) CAVE AGED GRUYERE

Made from raw milk and aged for a minimum of 14 months. This cheese is matured in natural sandstone caves that reach deep into the Swiss Santenbere Hill. An incomparable taste. A stunning cheese. PARMIGIANO REGGIANO

The heavyweight champion of the cheese world, better known as Parmesan, yet how many people have tasted this wonderful cheese only as a commercialized, prepacked powder. When this magnificent cheese is split open it reveals a beautiful straw-yellow grainy paste, brittle and crumbly with a superb fruity flavour. It is a fantastic dessert cheese when young and as it gets older it is grated and sprinkled on pasta ASCIUTTA, RISOTTO and innumerable other dishes.