

CAVE AND KILN

Our Cheeses 2018

1924 (£3.85 /100g)

Blue cheese made from a blend of sheep and cow's milk. Texture is semi-soft, moist and slightly crumbly with tangy flavour and delicate acidity.

Brie de Meaux (£3.80 /100g)

Bloomy Rind cow's cheese from the traditional French recipe. This Brie has a thick, velvety smooth texture with savoury, vegetal flavours.

Brillat Savarin (£3.20 /100g)

Triple Cream, Bloomy Rind soft cow's cheese. A delightfully indulgent cheese with a thick, fudgy texture and a rich and buttery flavour.

Comte (£4.60 /100g)

Hard cow's cheese. This classic French Alpine cheese has a bouncy, firm texture and wonderful nutty and mild butterscotch flavours with hints of grassy notes.

Fourme d'Ambert (£3.60 /100g)

Creamy Blue cheese made from Cow's milk. Fourme d'Ambert has a semi-soft, thick texture with a rich and robust flavour.

Marechal (£5.60 /100g)

Hard cow's Alpine cheese from Switzerland with a firm texture. Marechal is a 'Blumenkase' style cheese. The rind is rubbed down with cuttings of pasture the cows graze upon. This gives the cheese a wonderful variety of herbaceous and floral flavours.

St Marcellin (£5.00 /80g piece)

Bloomy Rind cow's cheese. These are individual soft cow's cheeses traditionally matured in small clay pots. They have a thick and creamy texture with sharp, yeasty flavours.

St Maure (£12.50 /260g piece)

Soft goat's cheese. These logs are formed around a piece of straw then rolled in ash. The texture is thick and firm but as it matures the cheese develops a much softer consistency and the tangy, barnyard flavours become more intense and pronounced.

Black Bomber (£3.80/100g)

Hard cow's cheese. Black Bomber is a select extra mature cheddar from Snowdonia. Black Bomber is matured and then sealed in a thick layer of black wax giving it a lovely, smooth texture. It has the rich, strong yet well-balanced flavour characteristic of traditional Welsh cheddars.