











By popular request, we have updated our cheese list to show whether cheeses are made from raw or pasteurised milk and traditional (animal) or vegetarian rennet. In a few cases we have indicated that the milk has undergone Thermisation (heating up to 65°C for 15 seconds) instead of full Pasteurisation (heating to 71°C). The jury is out whether this means that such cheeses are suitable for consumption during pregnancy. Where a cheese is Organic we have marked this in the text in **red**. British cows' milk cheeses may be assumed to be made from Holstein/Friesian milk unless shown otherwise.

## Cheddar & British Regional Cheeses

 <p><b>Montgomery Cheddar</b> Traditional Westcountry Farmhouse Cheddar <b>£2.40 per 100g</b></p> <table border="0"> <tr><td>Milk</td><td>Cow</td></tr> <tr><td>Pasteurised?</td><td>No</td></tr> <tr><td>Rennet</td><td>Traditional</td></tr> </table>	Milk	Cow	Pasteurised?	No	Rennet	Traditional	 <p><b>Westcombe Traditional</b> More tangy Cheddar &amp; less crumbly than Montgomery <b>£2.40 per 100g</b></p> <table border="0"> <tr><td>Milk</td><td>Cow</td></tr> <tr><td>Pasteurised?</td><td>No</td></tr> <tr><td>Rennet</td><td>Traditional</td></tr> </table>	Milk	Cow	Pasteurised?	No	Rennet	Traditional	 <p><b>Goodwood Charlton <span style="color: red;">Organic</span></b> Creamier style than Montgomery or Westcombe <b>£2.40 per 100g</b></p> <table border="0"> <tr><td>Milk</td><td>Cow (Shorthorn)</td></tr> <tr><td>Pasteurised?</td><td>Yes</td></tr> <tr><td>Rennet</td><td>Traditional</td></tr> </table>	Milk	Cow (Shorthorn)	Pasteurised?	Yes	Rennet	Traditional	 <p><b>Longman's Smokeacre</b> Properly oak-smoked Cheddar (not flavoured!) <b>£2.40 per 100g</b></p> <table border="0"> <tr><td>Milk</td><td>Cow</td></tr> <tr><td>Pasteurised?</td><td>Yes</td></tr> <tr><td>Rennet</td><td>Traditional</td></tr> </table>	Milk	Cow	Pasteurised?	Yes	Rennet	Traditional
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 <p><b>Appleby's Cheshire</b> Reputed to be the oldest English cheese. <b>£2.40 per 100g</b></p> <table border="0"> <tr><td>Milk</td><td>Cow</td></tr> <tr><td>Pasteurised?</td><td>No</td></tr> <tr><td>Rennet</td><td>Traditional</td></tr> </table>	Milk	Cow	Pasteurised?	No	Rennet	Traditional	 <p><b>Mrs Kirkham's Lancashire</b> Traditionally crumbly style made at Goosnargh <b>£2.50 per 100g</b></p> <table border="0"> <tr><td>Milk</td><td>Cow</td></tr> <tr><td>Pasteurised?</td><td>No</td></tr> <tr><td>Rennet</td><td>Traditional</td></tr> </table>	Milk	Cow	Pasteurised?	No	Rennet	Traditional	 <p><b>Cornish Yarg</b> Semi-hard cow's milk cheese wrapped in nettles <b>£2.50 per 100g</b></p> <table border="0"> <tr><td>Milk</td><td>Cow</td></tr> <tr><td>Pasteurised?</td><td>Yes</td></tr> <tr><td>Rennet</td><td>Traditional</td></tr> </table>	Milk	Cow	Pasteurised?	Yes	Rennet	Traditional	 <p><b>Cornish Gouda</b> Tangy &amp; slightly crystalline texture <b>£2.40 per 100g</b></p> <table border="0"> <tr><td>Milk</td><td>Cow</td></tr> <tr><td>Pasteurised?</td><td>Yes</td></tr> <tr><td>Rennet</td><td>Traditional</td></tr> </table>	Milk	Cow	Pasteurised?	Yes	Rennet	Traditional
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 <p><b>Lincolnshire Poacher</b> Hard cow's milk cheese – cross between Cheddar &amp; Comté (?) <b>£2.90 per 100g</b></p> <table border="0"> <tr><td>Milk</td><td>Cow</td></tr> <tr><td>Pasteurised?</td><td>No</td></tr> <tr><td>Rennet</td><td>Traditional</td></tr> </table>	Milk	Cow	Pasteurised?	No	Rennet	Traditional	 <p><b>Gorwydd Caerphilly</b> Traditional slightly crumbly style <b>£2.90 per 100g</b></p> <table border="0"> <tr><td>Milk</td><td>Cow</td></tr> <tr><td>Pasteurised?</td><td>No</td></tr> <tr><td>Rennet</td><td>Traditional</td></tr> </table>	Milk	Cow	Pasteurised?	No	Rennet	Traditional	 <p><b>Rachel Reserve</b> Hard flavoursome goat's cheese from Somerset <b>£3.95 per 100g</b></p> <table border="0"> <tr><td>Milk</td><td>Goat</td></tr> <tr><td>Pasteurised?</td><td>No</td></tr> <tr><td>Rennet</td><td>Vegetarian</td></tr> </table>	Milk	Goat	Pasteurised?	No	Rennet	Vegetarian	 <p><b>Spenswood</b> Hard Berkshire sheep's milk cheese from a Pecorino recipe <b>£3.90 per 100g</b></p> <table border="0"> <tr><td>Milk</td><td>Sheep</td></tr> <tr><td>Pasteurised?</td><td>No (Thermised)</td></tr> <tr><td>Rennet</td><td>Vegetarian</td></tr> </table>	Milk	Sheep	Pasteurised?	No (Thermised)	Rennet	Vegetarian
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## French, Spanish & Italian Hard/Semi-Hard Cheeses (including hard Goat's & Sheep's milk cheeses)

 <p><b>Comté 6-12 months aged</b> Semi-hard with good flavour. Melts well for fondues. <b>£2.80 per 100g</b> Milk Cow (Montbeliard) Pasteurised? No Rennet Traditional</p>	 <p><b>Comté 18-24 months aged</b> Mature with crystalline texture just beginning. <b>£3.90 per 100g</b> Milk Cow (Montbeliard) Pasteurised? No Rennet Traditional</p>	 <p><b>Emmental de Savoie</b> Semi-hard and mild. Great melting cheese for fondues. <b>£2.45 per 100g</b> Milk Cow Pasteurised? Yes Rennet Traditional</p>	 <p><b>Tomme de Savoie</b> Semi-hard traditional alpine cheese. Essential for fondues. <b>£2.60 per 100g</b> Milk Cow Pasteurised? No Rennet Traditional</p>
 <p><b>Raclette</b> Washed rind melting cheese. NB Raclette machine for hire <b>£2.60 per 100g</b> Milk Cow Pasteurised? No Rennet Traditional</p>	 <p><b>Ossau Iraty</b> Hard sheep's milk cheese from the French Pyrenees <b>£3.90 per 100g</b> Milk Sheep Pasteurised? No Rennet Traditional</p>	 <p><b>Manchego Semi-Curado</b> Mature with crystalline texture just beginning. <b>£2.60 per 100g</b> Milk Sheep Pasteurised? Yes Rennet Traditional</p>	 <p><b>Parmigiano Regiano 24 months</b> Properly mature Parmesan <b>£3.90 per 100g</b> Milk Cow Pasteurised? No Rennet Traditional</p>
 <p><b>Pecorino Rosso</b> Semi-mature ewe's milk Pecorino from Tuscany <b>£2.75 per 100g</b> Milk Sheep Pasteurised? Yes Rennet Traditional</p>	 <p><b>Truffle Pecorino</b> Pecorino with truffle pieces throughout. A real treat! <b>£3.30 per 100g</b> Milk Sheep Pasteurised? Yes Rennet Traditional</p>		

**Cheese Storage** We supply all cut cheeses in waxed paper. Your cheese should be left in this in your fridge until required. Do not put in a sealed tupperware box as your cheese will sweat in it - a small cardboard box is much better. Save the waxed paper and re-use it to re-wrap any uneaten cheese before putting it back in the fridge.

**Cheese Serving** Your cheese will taste much better if you allow it to warm up to room temperature before serving.

**Quantities** For a cheese course at the end of a dinner party allow 75-100g per person. If cheese is to be the main focus of a meal allow 125-150g per person. For Fondues and Raclette allow 175-200g per person.

## Soft Cheeses – English & Welsh

 <p><b>Sharpham Brie</b> Creamy yet with good bite. From the Dart Valley in Devon <b>£3.00 per 100g</b></p> <table border="0"> <tr> <td>Milk</td> <td>Cow (Jersey)</td> </tr> <tr> <td>Pasteurised?</td> <td>No</td> </tr> <tr> <td>Rennet</td> <td>Vegetarian</td> </tr> </table>	Milk	Cow (Jersey)	Pasteurised?	No	Rennet	Vegetarian	 <p><b>Sharpham Brie Baby</b> Individual cheese approx. 300g <b>£9.00 each</b></p> <table border="0"> <tr> <td>Milk</td> <td>Cow (Jersey)</td> </tr> <tr> <td>Pasteurised?</td> <td>No</td> </tr> <tr> <td>Rennet</td> <td>Vegetarian</td> </tr> </table>	Milk	Cow (Jersey)	Pasteurised?	No	Rennet	Vegetarian	 <p><b>Sharpham Elmhirst</b> Delicious double cream soft cheese from Sharpham <b>£3.95 per 100g</b></p> <table border="0"> <tr> <td>Milk</td> <td>Cow (Jersey)</td> </tr> <tr> <td>Pasteurised?</td> <td>No</td> </tr> <tr> <td>Rennet</td> <td>Vegetarian</td> </tr> </table>	Milk	Cow (Jersey)	Pasteurised?	No	Rennet	Vegetarian	 <p><b>Sharpham Elmhirst Baby</b> Individual cheese approx. 300g <b>£12.00 each</b></p> <table border="0"> <tr> <td>Milk</td> <td>Cow (Jersey)</td> </tr> <tr> <td>Pasteurised?</td> <td>No</td> </tr> <tr> <td>Rennet</td> <td>Vegetarian</td> </tr> </table>	Milk	Cow (Jersey)	Pasteurised?	No	Rennet	Vegetarian
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 <p><b>Bruton Brie</b> Individual soft creamy cow's milk cheese from Somerset. <b>200g £8.50 each</b></p> <table border="0"> <tr> <td>Milk</td> <td>Cow (Guernsey)</td> </tr> <tr> <td>Pasteurised?</td> <td>Yes</td> </tr> <tr> <td>Rennet</td> <td>Vegetarian</td> </tr> </table>	Milk	Cow (Guernsey)	Pasteurised?	Yes	Rennet	Vegetarian	 <p><b>Tunworth</b> Camembert-like soft cow's milk cheese from Hampshire <b>250g £8.99 each</b></p> <table border="0"> <tr> <td>Milk</td> <td>Cow</td> </tr> <tr> <td>Pasteurised?</td> <td>Yes</td> </tr> <tr> <td>Rennet</td> <td>Traditional</td> </tr> </table>	Milk	Cow	Pasteurised?	Yes	Rennet	Traditional	 <p><b>Winslade</b> Soft and gooey - half-way to a Vacherin in style. <b>250g £8.99 each</b></p> <table border="0"> <tr> <td>Milk</td> <td>Cow</td> </tr> <tr> <td>Pasteurised?</td> <td>Yes</td> </tr> <tr> <td>Rennet</td> <td>Traditional</td> </tr> </table>	Milk	Cow	Pasteurised?	Yes	Rennet	Traditional	 <p><b>Maida Vale</b> Beer-washed Guernsey-milk cheese from Village Maid. <b>Approx 350g £12.50 each</b></p> <table border="0"> <tr> <td>Milk</td> <td>Cow (Guernsey)</td> </tr> <tr> <td>Pasteurised?</td> <td>No (Thermised)</td> </tr> <tr> <td>Rennet</td> <td>Vegetarian</td> </tr> </table>	Milk	Cow (Guernsey)	Pasteurised?	No (Thermised)	Rennet	Vegetarian
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 <p><b>Waterloo</b> Rich, creamy Guernsey-milk cheese made by Village Maid <b>£2.65 per 100g</b></p> <table border="0"> <tr> <td>Milk</td> <td>Cow (Guernsey)</td> </tr> <tr> <td>Pasteurised?</td> <td>No (Thermised)</td> </tr> <tr> <td>Rennet</td> <td>Vegetarian</td> </tr> </table>	Milk	Cow (Guernsey)	Pasteurised?	No (Thermised)	Rennet	Vegetarian	 <p><b>Waterloo Baby</b> Smaller version of Waterloo. Sold individually <b>350g £12.00 each</b></p> <table border="0"> <tr> <td>Milk</td> <td>Cow (Guernsey)</td> </tr> <tr> <td>Pasteurised?</td> <td>No (Thermised)</td> </tr> <tr> <td>Rennet</td> <td>Vegetarian</td> </tr> </table>	Milk	Cow (Guernsey)	Pasteurised?	No (Thermised)	Rennet	Vegetarian	 <p><b>Wigmore</b> Soft ewe's milk cheese made by Village Maid in Berkshire. <b>£3.45 per 100g</b></p> <table border="0"> <tr> <td>Milk</td> <td>Sheep</td> </tr> <tr> <td>Pasteurised?</td> <td>No (Thermised)</td> </tr> <tr> <td>Rennet</td> <td>Vegetarian</td> </tr> </table>	Milk	Sheep	Pasteurised?	No (Thermised)	Rennet	Vegetarian	 <p><b>Wigmore Baby</b> Smaller version of Wigmore. Sold individually. <b>350g £14.50 each</b></p> <table border="0"> <tr> <td>Milk</td> <td>Sheep</td> </tr> <tr> <td>Pasteurised?</td> <td>No (Thermised)</td> </tr> <tr> <td>Rennet</td> <td>Vegetarian</td> </tr> </table>	Milk	Sheep	Pasteurised?	No (Thermised)	Rennet	Vegetarian
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 <p><b>Stinking Bishop</b> Pungent cow's milk cheese washed in perry <b>£3.90 per 100g</b></p> <table border="0"> <tr> <td>Milk</td> <td>Cow</td> </tr> <tr> <td>Pasteurised?</td> <td>Yes</td> </tr> <tr> <td>Rennet</td> <td>Vegetarian</td> </tr> </table>	Milk	Cow	Pasteurised?	Yes	Rennet	Vegetarian	 <p><b>Golden Cenarth</b> Cider washed semi-soft cheese from Carmarthenshire <b>200g £7.99 each</b></p> <table border="0"> <tr> <td>Milk</td> <td>Cow</td> </tr> <tr> <td>Pasteurised?</td> <td>Yes</td> </tr> <tr> <td>Rennet</td> <td>Vegetarian</td> </tr> </table>	Milk	Cow	Pasteurised?	Yes	Rennet	Vegetarian														
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## Soft Cheeses – French & Italian

			
<p><b>Brie de Meaux Dongé</b> Dongé Brie de Meaux is about as good as it gets. <b>£2.65 per 100g</b></p> <p>Milk            Cow Pasteurised?    No Rennet          Traditional</p>	<p><b>Brie de Meaux Dongé Quarter</b> 750-800g charged by weight <b>£2.65 per 100g</b></p> <p>Milk            Cow Pasteurised?    No Rennet          Traditional</p>	<p><b>Brie de Meaux Dongé Half</b> Approx 1.5kg charged by weight <b>£2.65 per 100g</b></p> <p>Milk            Cow Pasteurised?    No Rennet          Traditional</p>	<p><b>Brie de Meaux Dongé Whole cheese</b> 3-3.2kg charged by weight <b>£2.50 per 100g</b></p> <p>Milk            Cow Pasteurised?    No Rennet          Traditional</p>
			
<p><b>Vacherin de Mont d'Or</b> Fantastically gooey cheese made in the Jura mountains. Winter months only. <b>450g £12.00 each</b></p> <p>Milk            Cow Pasteurised?    No Rennet          Traditional</p>	<p><b>Taleggio</b> Cave-aged Italian washed rind cheese from Lombardy. <b>£2.90 per 100g</b></p> <p>Milk            Cow Pasteurised?    Yes Rennet          Traditional</p>	<p><b>Mozzarella di Bufala</b> Classic Italian Buffalo Mozzarella <b>200g ball £4.50 each</b></p> <p>Milk            Water Buffalo Pasteurised?    Yes Rennet          Traditional</p>	

## Blue Cheeses








Colston Bassett Creamery, in Nottinghamshire, continue to make the very best Stilton. They don't make potted Stilton, or white Stilton, or Stilton with bits of fruit in it, just the original Blue – enough said!

		
<p><b>Colston Bassett Finest Blue Stilton</b> Any size from 150g ... <b>£2.30 per 100g</b></p> <p>Milk            Cow Pasteurised?    Yes Rennet          Traditional</p>	<p><b>Colston Bassett Half Baby Blue Stilton (1.0-1.1kg)</b> <b>£23.00 each</b></p> <p>Milk            Cow Pasteurised?    Yes Rennet          Traditional</p>	<p><b>Colston Bassett Whole Baby Blue Stilton (approx 2.2kg)</b> <b>£45.00 each</b></p> <p>Milk            Cow Pasteurised?    Yes Rennet          Traditional</p>

## Blue Cheeses (cont'd)

 <p><b>Barkham Blue</b> Semi-hard creamy blue from Berkshire <b>£3.50 per 100g</b> Milk Cow (Guernsey) Pasteurised? Yes Rennet Vegetarian</p>	 <p><b>Isle of Wight Blue</b> Soft creamy blue – think “Posh Cambozola”! <b>200g £8.99 each</b> Milk Cow (Guernsey) Pasteurised? Yes Rennet Vegetarian</p>	 <p><b>Perl Las</b> Very popular creamy Welsh blue from Carmathenshire <b>£2.60 per 100g</b> Milk Cow Pasteurised? Yes Rennet Vegetarian</p>	 <p><b>Gorgonzola Dolce</b> The softest and gooiest blue cheese from Italy <b>£2.60 per 100g</b> Milk Cow Pasteurised? Yes Rennet Traditional</p>
 <p><b>Devon Blue</b> Crumbly blue cow’s milk cheese with gentle citric tang. <b>£2.50 per 100g</b> Milk Cow (Ayrshire) Pasteurised? Yes Rennet Vegetarian</p>	 <p><b>Harbourne Blue</b> Goat’s milk version of Devon Blue <b>£3.50 per 100g</b> Milk Goat Pasteurised? Yes Rennet Vegetarian</p>	 <p><b>Beenleigh Blue</b> Sheep’s milk blue from Devon. Less salty than Roquefort <b>£3.70 per 100g</b> Milk Sheep Pasteurised? Yes Rennet Vegetarian</p>	 <p><b>Roquefort Le Vieux Berger</b> Classically salty sheep’s milk blue from the Languedoc <b>£2.60 per 100g</b> Milk Sheep Pasteurised? No Rennet Traditional</p>

## Individual Sheep & Goats’ Milk Cheeses

 <p><b>Pavé Cobble</b> Cobble-stone shaped soft sheep’s milk cheese <b>200g £9.99 each</b> Milk Sheep Pasteurised? No Rennet Vegetarian</p>	 <p><b>Driftwood</b> Goat’s log rolled in ash. Softer when young, harder when mature. <b>215g £8.99 each</b> Milk Goat Pasteurised? No Rennet Vegetarian</p>	 <p><b>White Wood</b> Natural rind goat’s log. Gets runnier as it matures. <b>215g £8.99 each</b> Milk Goat Pasteurised? No Rennet Vegetarian</p>	 <p><b>Tor</b> Pyramid shaped goat’s cheese made near Glastonbury Tor. <b>200g £8.99 each</b> Milk Goat Pasteurised? No Rennet Vegetarian</p>
 <p><b>Michael’s Mount</b> Fresh, delicate and lactic style of goat’s cheese <b>160g £6.50 each</b> Milk Goat Pasteurised? No Rennet Vegetarian</p>	 <p><b>Stitch in Thyme</b> Log rolled in thyme (formerly known as Farleigh Wallop) <b>200g £9.99 each</b> Milk Goat Pasteurised? No Rennet Vegetarian</p>	 <p><b>Crottin du Cher</b> Small goat’s cheese from the Loire Valley in France. <b>85g £3.00 each</b> Milk Goat Pasteurised? No Rennet Traditional</p>	

## CHEESE ORDERS

**Cut Cheeses** Whole cheeses are priced per item; cut cheeses are priced by weight. The minimum order for cut cheeses is 150g. Please note that the weight of cut cheeses may vary by up to 15% from the amount ordered but you will always be charged for the weight that you actually receive.

**Orders** Please [click here](#) to download our weekly order form or just email your order to [richard@haslemerecellar.co.uk](mailto:richard@haslemerecellar.co.uk) or order by phone on 01428 645081

## DELIVERY

Delivery to mainland UK addresses is charged as follows:

- **Local deliveries** within 10 miles of Haslemere will be delivered as part of our **Friday Local Delivery Service** – no delivery charge and no minimum order.
- If you require a **specific delivery day/time**, local deliveries are charged at £5.00 per consignment or are free for orders over £50 value.
- **Nationwide** orders up to 2kg are charged at £7.50; and orders of 2-10kg are £11.00. Above 10kg deliveries are charged at the same rates as wine deliveries (£15.00 per consignment or free over £240.00 order value). All Cheese & Food orders may be combined with wine deliveries.