



## CHEESE PLATE TASTING NOTES

---

### Barkham Blue

**Dairy:** Village Maid Cheese, Berkshire

**Milk:** Guernsey Cows

**Detail:** Pasteurised & suitable for vegetarians

**Tasting:** The creamy nature of this cheese is a result of the high fat content in Guernsey cows. A rich taste, smooth buttery texture and the melt-in-the-mouth flavour. The creamy nature is a result of the high fat content and quality milk produced by Guernsey cows.

### Jonathan Crump's Double Gloucester

**Dairy:** Standish Park Farm, Gloucestershire

**Milk:** Like our beef, Johnathan only makes his cheese with the milk from Gloucester cattle that have grazed on grass for their entire life

**Detail:** Unpasteurised & suitable for vegetarians

**Tasting:** Bright orange in colour with a sweet nutty, rich buttery taste and fudge like texture with a natural slightly mouldy rind.

### Spewood

**Dairy:** Village Maid Cheese, Berkshire

**Milk:** Sheep

**Detail:** Pasteurised & suitable for vegetarian

**Tasting:** Hard pressed cheese, well-developed nutty flavour with elements of sweet and savoury and a supple texture. Often compared to Manchego or Pecorino.

### Stinking Bishop

**Dairy:** Charles Martell & Son Ltd, Gloucestershire

**Milk:** Cows

**Detail:** Pasteurised & suitable for vegetarians

**Tasting:** Soft cheese with a thoroughly washed rind in perry, giving the distinctive characteristic flavour and unique 'stinking' aroma.

### Slack-ma-Girdle

(The name comes from a variety of apple grown in Gloucestershire)

**Dairy:** Charles Martell & Son Ltd, Gloucestershire

**Milk:** Cows

**Detail:** Pasteurised & suitable for vegetarians

**Tasting:** Full fat soft runny cheese with a natural mould with a delicate lemon flavour deepening to a creamy, buttery texture on aging. Served from the fridge for easy of cutting, we suggest eating last to allow the cheese to reach room temperature