

Fresh Butter 250g £1.90
 Jars of Lemon Cheese (340g/12 oz) £2.90
 Hendersons' Relish (284ml) £2.30
 Quince Paste (120g) £2.15
 Brampton Fruit & Ale Cake £4.50 (14 x 7 cm slab)
 Locally made Honey - Clear £5.50
 Yorkshire Parkin Cake £1.50

**Mrs. Bridges
 Chutneys &
 Marmalades**
 £2.95 for 300g jar
 Ask for varieties we
 stock.

**Bradfield Brewery includes Belgian Blue
 Christmas Beer** £2.90 each
Date and Walnut Wedge £3.50
Chesterfield Gin - several flavours £37.50 - £38.50
 - Dry, Pomegranate, Strawberry and Lemon Sherbert
 - Taster bottles 200ml £14 each or 3 for £40



**Ask about our Wedding
 & Celebration
 Cheese Cakes**

Let us configure you a wonderful tiered cake of rounds of your favourite cheeses as an alternative - or addition - to a traditional cake. Allow about £1.20 to £1.50 per serving (though any left over will freeze well).



(Christmas) Hampers

Please ask for details.

Gift Vouchers

Available to any value - please ask for details.

Cheeseboards

A variety of design of Cheeseboards is available for all occasions, and all the year round. All the Cheeseboards are made to your specifications from the list. If you'd like to order one, please fill in the form inside and hand to a member of staff, or e-mail, fax or 'phone your order.

Please select any combination of the cheeses from overleaf to make your chosen size of cheeseboard.

Small	£7.50	(4 cheese wedges)
Medium	£10.00	(4/5 large cheese wedges)
Large	£15.00	(8 cheese wedges)
Kingsize	£22.00	(12 cheese wedges)
Cheesy's	£28.00 & above	We will be happy to provide you with cheeseboards of your choice!



**2019
 Cheeseboards**



**Shop
 opening
 times:**

Monday to Friday throughout the year
 7:00 a.m. through 5:00 p.m.
 Saturdays 7:00 a.m. through 4:00 p.m.

Normally open on the
 Sunday before Christmas
 Closed:- 25th, 26th December, 2018
 and 1st January, 2019

From Our Own Hartington Creamery:	
✔ Blue Stilton	Blue Stilton – from our own creamery – simply superb
✔ Peakland White	Similar to the very best White Stilton – from our own creamery - mild and crumbly with a lemon fresh acidity
✔ Smoked Blue Stilton	Stilton, lightly smoked over oak barrel chippings
Shropshire Blue	Mellow alternative to Blue Stilton, orange curd with blue moulds
✔ Dovedale Blue	Softer and creamier than our Blue Stilton
Traditional English Cheeses:	
✔ Mild coloured cheddar	Good basic versatile Cheddar ideal for the delicate palate
✔ Mature Cheddar	An excellent mature cheddar – specially selected by Simon !
✔ Tasty Coloured Cheddar	Scottish mature cheddar
✔ Owd Timer	“Gum tingling” Extra Strong Cheese matured for at least 9 months – a really strong Lancashire
✔ Farmhouse Mature Cheddar	from the Cheddar Gorge – The FINEST mature farmhouse!
✔ Snowdonia Black Bomber	Cheddar with attitude - smooth and creamy extra mature
✔ Black Watch Cheddar	Similar to Snowdonia but half the price !
✔ Black Bob	Our strongest cheddar cheese coated in black wax
✔ Cheshire (Coloured)	Farmhouse – Mild and crumbly
✔ Red Leicester	Farmhouse – a firmer texture with natural colouring
✔ Wensleydale	Slightly crumbly – a favourite of Wallace !
✔ Double Gloucester	Farmhouse – full of flavour, but mild
✔ Derby	Mild and Creamy
✔ Half Fat Farmhouse Cheddar	Cheddar texture with good, full flavour from Longmans
✔ English Brie!	Made in Somerset - can't believe how nice!!
✔ Cornish Yarg	Tasty cheese with a nettle leaf coating
✔ Crumbly Lancashire	Award winning cheese – from Carron Lodge in Lancashire
English Blue Cheeses:	
Derbyshire Blue	Creamier and softer than Stilton
✔ Stilton Chilli Bomb	Blue stilton with chilli oil and rolled in fiery chillis (very hot !)
British Additive Cheeses:	
Red Windsor	Cheddar with Elderberry Port
✔ Mushroom & Garlic in White Stilton	A strong garlic flavour with a hint of mushroom
✔ Derby Sage -Traditional	How it used to be with Sage in the middle
✔ Derby Sage - Marbled (Green)	A marbled (veined) version with sage flavouring
✔ Cotswold	Double Gloucester with chives + onion
✔ Innkeepers Choice	mature cheddar with pickled onion and chives
✔ Lemon Crumble	Finest Wensleydale with lemon
✔ Red Hot Mex	Cheddar with chilli peppers
✔ Wolds Gold	Double Gloucester with horseradish and mustard
✔ Bowland	Mature Lancashire with apples and raisins, covered in cinnamon
✔ Cheddar Wholenut	Cheddar with walnuts
✔ Cranberry in Wensleydale	Crumbly Wensleydale with cranberry
✔ Caramelised Onion & Rioja Cheddar	Cheese to die for – Simon's favourite - from the Cheshire Cheese Company
✔ Chilli and Lime in Cheddar	Cheddar with hot chilli and a dash of lime
✔ Cheshire with Gin & Lemon	An real indulgence wait 20 seconds for the gin to kick in
✔ Sticky Toffee Cheddar	Cheddar with Dates, Raisins and Toffee

✔ Charcoal Cheddar	Finest Mature Cheddar infused with charcoal
✔ Mango & Ginger in Stilton	White Stilton with mango with a hint of Ginger - Fairly sweet
✔ Apricots in white stilton	Chunks of dried apricot in white stilton
✔ Stripey Jack	5 layers - Cheshire, Leicester, Derby, Dble Gloucs and Cheddar
✔ Smoked Lancashire	Lightly smoked over whiskey barrel chippings.
✔ Smoked Cheddar	Real cheddar with a creamy texture, not too heavily smoked
Goat / Sheep Milk Cheeses:	
Chevre Goats' Log	The classic soft FRENCH goat cheese in a rolled log shape
✔ Grumpy Farmer Goats' Cheese	Plain fresh goats' cheese
✔ Grumpy Farmer Herb & Garlic	Goats' cheese with lovely herbs and garlic
French Cheeses:	
Camembert	Le Grande Rustique - Strong and Soft
Roquefort	One of the finest cheeses in the world, made from sheep's milk and matured in caves in the Roquefort region
Smoked Brie	Smoked over Whisky barrel chippings
Delice des Cremieres	Triple-cream - with a light, almost mousse-like texture
Morbier	A raclette type cheese, soft and subtle with a delicate taste. Traditionally, layer of ash now a coloured substitute
Raclette	Similar to Morbier without the ash
Comte	12-14 months old, semi-hard full flavour from Jura region
Saint Agur	Blue and luscious. Almost spreadable
Mont D'Or	Creamy with full bodied aroma & rich earthy flavour (Oct-Apr)
Munster	A soft washed rind cheese – smelly ! (similar to Stinking Bishop)
Continental Cheeses:	
Edam	Well known Dutch cheese
Old Amsterdam	An extra mature Gouda cheese with a rich and robust flavour
Jarlesberg Norwegian	A sweet nutty cheese
✔ Gjetost	A mix of cows & goats milk to make a rich caramel taste cheese
✔ Gruyere Swiss	Sweetish flavour & a typically nutty Flavour
Mozzarella Italian	Excellent for cooking and salads
Provolone Picante (older)	Medium texture cheese often used in cooking
Parmesan Reggiano	Made in the Bologna Region of Italy. The Best!
✔ Vegetarian Parmesan	At last we've found a good vegetarian option we're happy to sell
Greek Feta	A mix of 90% sheep 10% goats milk
Danish Blue	Tangy, salty blue cheese
Montagnolo Affine	German soft blue – Supreme Champion Cheese 2013
Manchego	Spanish sheep's milk hard cheese
Pecorino Romano	Traditional Italian Sheep's Milk cheese not as hard as Parmesan
Christmas Special Cheeses:	
✔ Lancashire Waxed Bomb	£8.50 each - 2 yr. matured strong & creamy Whole 460g cheese only
Red Windsor	Cheddar marbled with Elderberry Port Wine
✔ Whisky Cheddar	Cheddar with the finest award winning Whisky
✔ Impy Dark Beer Cheese	“Derby” flavoured with mild beer (4.3%) from Brampton Brewery
Family Pork Pie	Lovely pastry and contents; nominal 450gm weight. £2.30

✔ Vegetarian

