

## British Isle

### We are proud to offer Neal's Yard Dairy fine cheeses.

*Neal's Yard Dairy, a cheese purveyor to London & the world, stocks an array of the best, artisanal cheeses of the British Isles.*

**Ardrahan-** *By the Burn's Family, cow's milk that has a rich, soft, curdy, sticky paste. The flavor is pungent, savory, full & satisfying.*

**Ballyoak-** *Oak-smoked, cow's milk from Ireland. A lovely cheese to pair with fresh fruits & crisp, flavorful wines.*

**Beenleigh Blue-** *By Robin Congdon, raw, sheep's milk. A semi-soft blue cheese combining a delicate sweetness with the salty bite of a true blue. Outstanding on a grilled hamburger.*

**Berkswell-** *by Stephen Fletcher & Family. Raw sheep's milk. This cheese is firm, fruity & savory. Similar to a Pecorino Toscano.*

**Black Mountain-** *Cow's milk mingled with white wine & garlic. An excellent flavored cheese for your cheese board.*

**Blarney-** *Cow's milk with a semi-soft texture similar to a young gouda. It is also available oak-smoked for the more adventurous. Serve with a pint of Guinness.*

**Caerphilly-** *By Martin Trethowan of Gorwydd, raw, cow's milk. Firm, smooth, mild & lemony in flavor, this fine cheese from Wales is delicious paired with apples & dried fruits.*

**Cashel Blue-** *By Jane & Louis Grubb, raw, cow's milk blue, that is mild & buttery & will mature to a rich balance of salty & sharp, blue flavors. Exquisite! Thom & Jane first tasted this in 1987 at Ballymaloe Cookery School in Ireland.*

**Cheddar-** *"History in every bite."*

**Devon Oke-** *made from a 17th century recipe, this historic cheese made by Rachel Stevens is even older than cheddar. Aged four months, it has a creamy aroma with a mellow meaty finish and firm texture.*

**Keen's-** *by the Keen family in Somerset, England. Using raw, cow's milk they produce a classic cheddar that is sharp, tangy & flavorful. Wonderful with crisp apples & Smoke House Market Sausages.*

**Montgomery's-** *the Montgomery's manor farm is located in Somerset, England, just 10 miles from the Keen's dairy. They produce a cow's milk cheddar that is aged 10 to 18 months & one that is slightly drier, with full flavors & aromas that are described as fruity, sharp & nutty. Truly a classic.*

**Cheshire-** *By the Appleby family, raw, cow's milk, that is rich, succulent & savory. England's oldest cheese & one of Thom's favorites.*

**Coolea-** *By Dick & Helene Willems & son Dickie, cow's milk with a mild, creamy flavor that is aged to resemble a great, aged gouda.*

**Cotswold-** *by Long Clawson Dairy, cow's milk, this well-loved combination of Gloucestershire cheddar accented by wild onion & flecked with bits of chives is a flavorful addition to any cheese plate.*

**Dubliner-** *Cow's milk, aged & crumbly Irish classic that captures all of the flavor of Ireland's capital city. Brilliant served with sausages & fresh fruit.*

**Double Gloucester-** *By the Appleby Family, cow's milk with a silky, creamy texture & a broad sweep of flavors. Great complement to any sandwich & a great glass of lager.*

**Durrus-** *By Jeffa Gil from Coomkeen in Bantry, Ireland. Raw, cow's milk that has a rich smooth consistency that is sweet, fruity, sharp & nutty. First tasted at Sheen Falls in Kenmare, Ireland.*

**Gubbeen-** *By Giana & Tom Ferguson, cow's milk, semi-soft with a nutty, buttery aroma with a lemon tang. Grampy loved this one. Gubbeen is Gaelic for small mouth.*

**Lincolnshire Poacher-** *By Simon Jones, raw, cow's milk. A cheddar style cheese, aged for at least two years, has a fruity bite & creaminess.*

**Lyburn Gold-** *A firm farmhouse cheese made with pasteurized Holstein Friesian cow's milk. The New Forest, deep in Hampshire countryside, is where cheese maker Judy Smales creates this fine semi-firm cheese similar to a young Asiago.*

**Red Dragon-** *By Somerdale Dairy, cow's milk, semi-soft cheese from Wales, with whole grain mustard & ale. A beautiful, colorful addition to any cheese plate.*

**Sage Derby-** *By Somerdale Dairy, cow's milk. The mild flavor of Derby cheese enhanced by the addition of fresh sage for a unique taste experience. Always a favorite during the holidays.*

**Sharpham Rustic-** *Made with unpasteurized jersey cow's milk by talented cheese maker Debbie Mumford. It is shaped like a UFO, aged six weeks and flavored with garlic and chives.*

**Shropshire Blue-** *By Colston Bassett, cow's milk blue, that is identical to stilton but, orange, rather, than ivory in color. Tis lovely. There is a definite wine-like tang with a sweet finish.*

**Spennwood-** *By Anne & Andy Wigmore in Buckinghamshire, England. Raw, sheep's milk. This cheese is firm, sweet & nutty, similar to a Spanish Zamorano. Aged 6 to 7 months.*

**Stilton-** *By Colston Bassett, cow's milk blue. "The King of English Cheeses." It is both moist, firm, yet, crumbly, with a huge spicy aroma. Serve with an old port.*

**Ticklemore-** *By Robin Congdon in Southwestern, England. Goat's milk. It is firm, yet, creamy and has a pleasant, light flavor.*

**Wensleydale-** *By the Haaves Creamery, cow's milk. A handmade, creamy cheese that is also tart & cheddary. The cheese has a delicious honeyed after-taste & is delightfully crumbly in texture.*

**Wensleydale with Cranberries-** *By Long Clawson Dairy, cow's milk. This colorful Wensleydale is filled with cranberries to delight your holiday guests. Wonderful on a Turkey sandwich.*

**White Stilton with Lemon-** *By Long Clawson Dairy, cow's milk, that is moist & crumbly with bits of lemon to excite your palette. Also available with strawberries, apricots & blueberries. Truly refreshing.*

**Windsor Red-** *Cow's milk laced with elderberry wine. A favorite during the holidays.*