

Cheese Selection

Wookey Hole - Cave aged

Ford Farm's Cave Aged Cheddars start life at the Dairy in Dorset where they are made using milk from local herds that graze the lush pastures of the Ashley Chase Estate and its environs. The 'Cheddaring' process is performed entirely by hand, as is the salting of the curds, the pressing of the cheese, and the bandaging in cheese cloth. The cheddars are carried by hand two hundred feet underground into the Wookey Hole Caves in the Mendip Hills where they are left to mature. The constant temperature and humidity of the Caves offers ideal conditions for storing and ageing cheddar and the porous nature of the cheese enables it to take on the distinctive earthy and nutty flavours from the atmosphere.

Dorset Blue Vinny

Dorset Blue Vinny Cheese was once made in every farmhouse in Dorset until production stopped during the Second World War. After resurrecting a 300 year old recipe Dorset Blue Vinny has been made near Sturminster Newton for almost 40 years and in 1998, they were the first food producer to be awarded PGI (Protected Geographical Indication) status and are the only producers of Dorset Blue Vinny.

Open Air Dairy

This rich, distinctive handmade cheddar is made just two miles from Tom and Neil's farm. Their cows are uniquely milked in the fields whilst they graze and enjoy the open air. The Open Air Dairy is unique in its approach to UK dairy farming. Currently the only large scale dairy farm in Europe that is milking cows in the field as they graze, Tom Foot and Neil Grigg are producing milk from pasture fed dairy cows which are milked in mobile milking parlours which follow the cows in the field!

Francis Washed Rind

A beautiful washed rind cheese from James McCall. Francis starts life as 'Stoney Cross', made by Salisbury based Lyburn Cheese. James then carries it off to Dorset, matures it and washes the rind, which gradually produces quite a different beast. The result is supple, richly flavoured and generally gorgeous. You might also want to know that this is a very pungent cheese with a sticky rind.

Windyridge Garlic & Parsley

Blended mature cheddar with a subtle flavour of garlic and rolled in fresh parley

Windyridge Cheddar and Cider

A combination of cheddar cheese, west country farmhouse cider and delicious apples ensured this as a winner at the global cheese awards.

Port salut

Attractive to look at, scrumptious to eat, Port Salut is a true classic, a favourite cheese. Since it was first created by French monks back in 1816, Port Salut cheese has been associated with celebration and continues to be a cheese board classic to this day.

Révérénd French Brie

This classic French cheese that barely needs an introduction especially when Révérend is one of most famous Brie producers in France. Made the old fashioned way with 60% fat content cream, this cheese is loved for its ripe flavours and velvety texture.

Rosary goats cheese

Rosary Goats Cheese began in Salisbury 1988 and has since developed into a fully established dairy. The cheese is a creamy and fresh goats' cheese with a natural acidity and a mousse-like texture. It's a versatile cheese that is also suitable for vegetarians.

Leopard Dairy Mild

Dorset Red

Launched in 2008 Dorset Red has gone from strength to strength, wowing the Dorset cheese eating public as well as the national and international community, with its deliciously smooth mellow, smoky flavour.

Plus many more flavours available on request!

The Chunky Chutney Flavours

Smokey tomato • Moroccan spiced • Rhubarb • Mango, chilli & lime • Apple, pear & cider • Plum • Spiced tikka tomato • Sticky red onion • Fig & roast pepper