

THE CHEESE MERCHANT

2021



Cropwell Bishop Stilton

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Waterloo

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Sheep Rustler

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Isle of
Wight Blue

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Bix

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Run by a dedicated team of experts with unrivalled industry knowledge, The Cheese Merchant works closely with the finest artisan cheesemakers, championing British farmers and producers across the country.

Working closely with all our producers allows us to get a true understanding of their business and produce. We share the same passion for great quality, provenance, and most importantly, supporting British farmers.

Our experts take the time to understand what each customer requires, no request is too big or small. Supplying a wide range of customers including Michelin-star restaurants, pubs and specialist retailers across London and the UK, we strive to offer an innovative and exciting range.

Our ethos

Our ethos is to consistently deliver exceptional products with impeccable service at honest prices.

‘The Cheese Merchant is the most reliable and consistent cheese supplier we have had in years. Their prices are always very competitive and I’m always being advised to use English and very local cheeses where possible.’

– Tom Kerridge

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Product key

Goat



Cow



Buffalo



Sheep



Vegan



Organic



Pre-order



Vegetarian



Pasteurised



Unpasteurised



Barber's 1833 Vintage Cheddar

AJ & R G BARBER, SOMERSET

A 24-month aged creamy, smooth cheddar with a distinctive crunch from naturally-occurring crystals.

1.25kg | 190g



Snowdonia Black Bomber

SNOWDONIA CHEESE CO, WALES

Aged for 10-18 months, it has an immense depth of flavour and smooth, creamy texture.

2kg | 200g



Charlton Cheddar

GOODWOOD ESTATE, WEST SUSSEX

Organic 12-month matured cheddar with a creamy, firm texture with long rich flavours.

8kg | 2kg



Godminster Organic Cheddar

GODMINSTER ORGANIC, SOMERSET

Firm-pressed organic cheddar with a smooth texture and a rich, creamy flavour that lingers on the tongue.

1kg | 400g | 200g



Godminster Organic Truffle Cheddar

GODMINSTER ORGANIC, SOMERSET

Matured for up to 12 months, this organic cheddar has flakes of black truffle running throughout.

200g



Keen's Cheddar

KEEN'S CHEDDAR, SOMERSET

Dense, rich and creamy with a pleasantly sharp acidity, this cheddar is matured for 16-18 months.

24kg | 3kg | 200g



Montgomery's Cheddar

J A & E MONTGOMERY, SOMERSET

Matured for 12 months, this famous Somerset cheddar is rich and brothy in flavour.

24kg | 3kg | 1.5kg,



Pitchfork Cheddar

TRETHOWAN BROTHERS, SOMERSET

Matured for 12 months, this organic cheddar has a creamy texture and a full-bodied flavour with a succulent, lactic bite.

24kg | 3kg | 1.5kg



Quicke's Goats Cheddar

QUICKE'S TRADITIONAL, DEVON

Naturally matured for six months, this goat's milk cheddar has a clean flavour and smooth texture.

3kg | 200g



Quicke's Mature Cheddar

QUICKE'S TRADITIONAL, DEVON

A delicious buttery and rich cheddar, matured for a minimum of 12 months.

3kg | 150g



Westcombe Cheddar

WESTCOMBE DAIRY, SOMERSET

Deep, complex flavours with citrus, hazelnut and caramel notes. A firm texture with a smooth taste, it's matured for 11-18 months.

24kg | 3kg | 1.5kg | 200g



Wookey Hole Cave Aged Cheddar

FORD FARM, DORSET

Cave-aged for 10-12 months, this farmhouse cheddar has a PDO status and a nutty, tangy flavour.

3kg | 1.5kg



Appleby's Cheshire

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Westcombe Cheddar

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Sparkenhoe
Red Leicester

PAGE 8



TERRITORIAL

Appleby's Cheshire

APPLEBY'S OF HAWKSTONE, CHESHIRE

Clothbound farmhouse cheese with a firm but crumbly texture and a zesty, full-bodied tangy flavour.

8kg | 2kg



Double Barrel

Lincolnshire Poacher

LINCOLNSHIRE CHEESE CO,
LINCOLNSHIRE

Aged for over 24 months, it has a strong, rich and full-bodied savoury taste.

18kg | 2.3kg |
1.15kg | 200g



Lancashire Bomb

SHORROCKS CHEESE, LANCASHIRE

Matured over 24 months, creating a very creamy and tangy full-flavoured cheese with a unique shape.

460g | 230g



Lincolnshire Poacher

LINCOLNSHIRE CHEESE CO,
LINCOLNSHIRE

Matured for 14-16 months, sweet and nutty in flavour with a smooth, densely creamy texture.

2.3kg | 1.15kg |
200g



Martell's Single Gloucester

CHARLES MARTELL, GLOUCESTERSHIRE

Savoury and nutty in flavour with a creamy and springy texture and a PDO status.

2.25kg



Mrs Kirkham's Lancashire

KIRKHAM'S LANCASHIRE CHEESE,
LANCASHIRE

Traditional clothbound cheese. Crumbly, with a distinctive rich and tangy flavour.

10kg | 2.5kg |
1.25kg



Quicke's Double Devonshire

QUICKE'S TRADITIONAL, DEVON

Matured for six months, it's elegantly mellow with a buttery, long-lasting taste.

200g



Sparkenhoe Red Leicester

LEICESTERSHIRE HANDMADE CHEESE,
LEICESTERSHIRE

England's only unpasteurised Red Leicester; creamy and mellow in flavour.

10kg | 2.5kg |
1.25kg | 200g



Truffle Gloucester

SIMON WEAVER ORGANIC,
GLOUCESTERSHIRE

Firm, mellow and crumbly single Gloucester cheese infused with minced black summer truffles.

4kg | 2kg |
220g



SMOKED

Glastonbury Smoked Cheddar

GREENS OF GLASTONBURY, SOMERSET

Powerfully smoked nutty farmhouse cheddar with smouldering woodchip flavourings.

2.5kg



Godminster Smoked

Organic Cheddar

GODMINSTER ORGANIC, SOMERSET

Deliciously smooth and creamy cheese, cold smoked over sustainably sourced oak chippings.

200g



Quicke's Smoked Cheddar

QUICKE'S TRADITIONAL, DEVON

Smoked cheddar using oak chips from Quicke's Estate, sensuously smoky and buttery in flavour.

1.5kg | 200g



Quicke's Smoked Goat Cheddar

QUICKE'S TRADITIONAL, DEVON


Clothbound, naturally matured goat's cheddar that is cold smoked with oak chips for a subtle smoky flavour.

1.5kg




Berkswell
RAM HALL DAIRY, WARWICKSHIRE

An elegant hard sheep's milk cheese with a slight caramel and nutty flavour.

2kg  U


Cornish Kern
LYNHER DAIRY, CORNWALL

Matured for 14-18 months, it's an Alpine-style cheese that is smooth and nutty in flavour.

4kg | 2kg  P


Cornish Mature Gouda
CORNISH GOUDA CO, CORNWALL

Matured for 10-12 months, it has a rich complex flavour with a great moisture level and a crystal crunch.

3kg | 1.5kg | 200g  P

Cornish Extra Mature Gouda
CORNISH GOUDA CO, CORNWALL

Matured for over 18 months, it's rich in flavour with large crystals giving it a nice crunch.

3kg | 1.5kg  P


Cornish Yarg
LYNHER DAIRY, CORNWALL

A nettle wrapped fresh, lemony cheese, which is creamy under the rind but has a slightly crumbly core.

3kg | 1.5kg  P V

Ducketts Caerphilly
WESTCOMBE DAIRY, SOMERSET

A lactic, fresh and crumbly traditional Caerphilly cheese with a bright, zesty flavour.

4kg | 2kg | 250g  U


Mayfield
ALSO P & WALKER, EAST SUSSEX

An Emmental-style, golden cheese with a soft and fruity flavour and holes throughout.

3kg | 1.5kg  P V

Moreton
KING STONE DAIRY, GLOUCESTERSHIRE

British Tomme de Savoie style cheese, smooth in texture, rich with hazelnut flavours.

1.8kg  P


Old Winchester
LYBURN FARMHOUSE CHEESE, HAMPSHIRE

This Gouda-style cheese is aged for 18 months; caramelised, smoky and with crystalline crunches.

5kg | 2.5kg | 1.25kg | 200g  P V


Rachel
WHITE LAKE CHEESES, SOMERSET

A semi-soft washed rind goat's cheese with a sweet and nutty flavour.

2kg  U V


Rachael Reserva
WHITE LAKE CHEESES, SOMERSET

A much fuller and fruitier flavoured Rachel that is aged for a minimum of 12 months.

3kg  U V

Sheep Rustler
WHITE LAKE CHEESES, SOMERSET

A semi-hard cheese with a medium, mellow flavour. Slightly nutty with a hint of caramel.

800g  U V

FIRM & SEMI-HARD

Spewood

VILLAGE MAID CHEESE, BERKSHIRE

A sweet, milky cheese with a supple texture and a thin natural rind. Comparable to a Pecorino.

2kg



Ticklemore

SHARPHAM CHEESE, DEVON

Stark white in colour with a firm texture, it has a mellow yet complex flavour with hints of lemon and herbs.

2kg



Witheridge

NETTLEBED CREAMERY, OXFORDSHIRE

Uniquely matured in hay, which gives the cheese a fabulous sweetness, with savoury and fruity undertones.

2.2kg



Yorkshire Pecorino

MARIO OLIANAS, YORKSHIRE

Based on a classic Italian Pecorino, it's aged for just 30 days and has a smooth, yogurty and sweet flavour.

1.25kg



'We have a great relationship and I have been introduced to many great independent cheesemakers around Great Britain, which work perfectly with our dishes.'

– Tom Booton at the Dorchester

| | | | |
|--|---|-----------------------------------|--|
| <p><u>Beauvale</u> CROPWELL BISHOP, NOTTINGHAMSHIRE</p> | <p>British Gorgonzola-style cheese that is a soft and creamy with a mellow flavour.</p> | <p>7kg 3.5kg 1.75kg</p> |  P |
| <p><u>Burt's Blue</u> BURT'S CHEESES, CHESHIRE</p> | <p>A semi-soft blue cheese that's flavours become more rounded and texture becomes softer as it matures.</p> | <p>180g</p> |  P V |
| <p><u>Cashel Blue</u> CASHEL FARMHOUSE CHEESEMAKERS, IRELAND</p> | <p>A cheese that gets creamier and more balanced in flavour as the saltiness, blueness and gentle milky elements integrate.</p> | <p>1.65kg</p> |  P V |
| <p><u>Cote Hill Blue</u> COTE HILL CHEESES, LINCOLNSHIRE</p> | <p>A semi-soft cheese that balances the rich creaminess of the milk and the peppery bite from the blue mould.</p> | <p>1.1kg</p> |  U V |
| <p><u>Cotswold Organic Blue Bric</u> SIMON WEAVER ORGANIC, GLOUCESTERSHIRE</p> | <p>An organic soft white moulded cheese with a Roquefort blue mould running through the centre.</p> | <p>300g 140g</p> |  P O V |
| <p><u>Cropwell Bishop Stilton</u> CROPWELL BISHOP, NOTTINGHAMSHIRE</p> | <p>A traditional, hand-ladled Stilton. Smooth, creamy and open textured, the cheese is buttery and complex.</p> | <p>8kg 4kg 2kg 1kg</p> |  P V |
| <p><u>Helford Blue</u> TREVADOR FARM DAIRY, CORNWALL</p> | <p>A full fat, soft and creamy textured cheese full of flavour with a greyish blue rind and varied vein.</p> | <p>1kg 100g</p> |  P V |
| <p><u>Isle of Wight Blue</u> ISLE OF WIGHT CHEESE CO, ISLE OF WIGHT</p> | <p>Creamy, soft blue cheese made using Guernsey milk giving it a golden colour and rich, buttery taste.</p> | <p>200g</p> |  P V |
| <p><u>Leeds Blue</u> MARIO OLIANAS, YORKSHIRE</p> | <p>Full-bodied in flavour with a succulent, lactic bite. Made using sheep's milk, it's smooth, rich and creamy.</p> | <p>1.75kg</p> |  P |
| <p><u>Shropshire Blue</u> CROPWELL BISHOP, NOTTINGHAMSHIRE</p> | <p>This semi-hard deep-orange cheese has blue veins throughout. It's smooth, creamy texture has a slight nutty taste.</p> | <p>8kg 4kg 2kg</p> |  P V |
| <p><u>Young Buck</u> MIKE'S FANCY CHEESE CO, NORTHERN IRELAND</p> | <p>Unpasteurised Stilton-style cheese from Northern Ireland, it has a rich lingering flavour.</p> | <p>8kg 4kg 2kg 250g</p> |  U |

Baron Bigod

FEN FARM DAIRY, SUFFOLK

A Brie de Meaux-style white bloomy rinded cheese with a long lasting rich, earthy flavour.

1kg | 250g

Baron Bigod Truffle

FEN FARM DAIRY, SUFFOLK

The classic Baron Bigod with a blend of black truffles and Fen Farm's mascarpone through the middle.

1.1kg | 250g

Bix

NETTLEBED CREAMERY, OXFORDSHIRE

An organic, triple-cream cheese that is rich, buttery and indulgent, similar to a French Chaource.

100g

Brightwell Ash

NORTON & YARROW, OXFORDSHIRE

Soft goat's cheese thinly coated in ash, clean and fresh in flavour with a crumbly compact texture.

150g

Cornish Brie

TREVARRIAN CORNISH CREAMERY, CORNWALL

Soft mould ripened Brie, mild and creamy in flavour.

1kg

Cotswold Organic Brie

SIMON WEAVER ORGANIC, GLOUCESTERSHIRE

A bloomy-rinded soft cheese with a fresh, creamy and clean taste developing with age.

240g | 140g

Driftwood

WHITE LAKE CHEESES, SOMERSET

Soft ash-rolled goat's log with a mousse-like texture when young, becoming more intensely rich and creamy with age.

215g

Graceburn

BLACKWOOD CHEESE COMPANY, KENT

Based on a Persian feta recipe, it's marinated in rapeseed oil and Mediterranean flavours. It is rich, creamy and fragrant.

2.5kg | 250g

Lord of London

ALSOP & WALKER, EAST SUSSEX

A unique bell-shaped cheese, it has clean citrus notes with a natural creaminess.

500g

Pave Cobble

WHITE LAKE CHEESES, SOMERSET

Pyramid-shaped and coated in ash, this soft lactic-style sheep's cheese has a light and delicate mousse-like texture.

200g

Tunworth

HAMPSHIRE CHEESES, HAMPSHIRE

A British Camembert-style soft cheese with earthy mushroom notes and a sweet, nutty flavour.

250g

Waterloo

VILLAGE MAID CHEESE, BERKSHIRE

A Guernsey milk cheese that is distinctly yellow with a gentle, buttery taste.

750g | 180g

Wigmore

VILLAGE MAID CHEESE, BERKSHIRE

A semi-soft sheep's cheese, it's gentle and buttery in flavour.

750g | 200g



| | | | |
|--|---|-----------------------------|--|
| <u>Winslade</u> HAMPSHIRE CHEESES, HAMPSHIRE | Similar to Vacherin; soft, creamy Camembert-style cheese encircled by a spruce band giving it earthy, mushroomy flavours. | 230g |  P |
| <u>Sinodun Hill</u> NORTON & YARROW, OXFORDSHIRE | A flavoursome cheese with a light nutty edge and a light mousse-like texture. | 200g |  U V |
| <u>Drunken Burt</u> BURT'S CHEESES, CHESHIRE | Semi-soft and washed in cider, it's golden in colour with a smoky flavour. | 180g |  P V |
| <u>Highmoor</u> NETTLEBED CREAMERY, OXFORDSHIRE | This semi-soft cheese is creamy and buttery when young and later develops meaty and savoury notes. | 300g 150g |  P O |
| <u>Oglesfield</u> J A & E MONTGOMERY, SOMERSET | A Raclette-style cheese made with Jersey cow's milk that is rich, buttery and perfect for melting. | 5kg 2.5kg 1.25kg 200g |  U |
| <u>Rollright</u> KING STONE DAIRY, GLOUCESTERSHIRE | A Reblochon-style cheese that is mellow, buttery and rich in flavour. | 1.2kg |  P |
| <u>Solstice</u> WHITE LAKE DAIRY, SOMERSET | Soft cheese washed in Somerset Cider Brandy, similar in style to cheese from Champagne, France. | 200g |  P V |
| <u>Stinking Bishop</u> CHARLES MARTELL, GLOUCESTERSHIRE | A Perry-washed soft cheese with a brown/pink rind and a pungent smell. | 1.8kg |  P V |

TRUFFLE BOMB



This deliciously creamy Truffle Bomb has been specially developed by The Cheese Merchant in partnership with the award-winning, original Lancashire bomb making, Shorrock family.

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Truffle Bomb
SHORROCKS CHEESES, LANCASHIRE

Maturing over two years, it's a creamy, full-flavoured cheese with flecks of black summer truffles throughout.

200g



Lancashire Red
Onion Bomb
SHORROCKS CHEESES, LANCASHIRE

24 month matured, it's creamy and full flavoured with the sweetness of red onion.

230g



Lancashire Cracked
Black Pepper Bomb
SHORROCKS CHEESES, LANCASHIRE

24 month matured, it's creamy and full flavoured with the addition of black pepper.

230g



Lancashire Garlic
& Herb Bomb
SHORROCKS CHEESES, LANCASHIRE

24 month matured, it's creamy and full flavoured with the addition of garlic and herbs.

230g



Lancashire Hot
Chilli Bomb
SHORROCKS CHEESES, LANCASHIRE

24 month matured, it's creamy and full flavoured with the addition of hot chillis.

230g



Lancashire Whisky Bomb
SHORROCKS CHEESES, LANCASHIRE

24 month matured, it's creamy and full flavoured with the addition of Whisky.

230g



Lancashire Vintage Bomb
SHORROCKS CHEESES, LANCASHIRE

36 month matured, it's extremely creamy and has a full bodied flavour.

230g



Lancashire Smoked Bomb
SHORROCKS CHEESES, LANCASHIRE

24 month matured, it's creamy, smoky and full flavoured.

230g



FLAVOURED

Snowdonia Red Devil

SNOWDONIA CHEESE CO, WALES

Rich, savoury cheddar with a fiery kick of crushed chillies and black pepper, it's a tangy, spicy cheese.

2kg  |
6x200g



Snowdonia Green Thunder

SNOWDONIA CHEESE CO, WALES

Combining the savoury depth of mature cheddar with the perfect balance of garlic and herbs.

2kg  |
6x200g



Snowdonia Ginger Spice

SNOWDONIA CHEESE CO, WALES

Rich, mature cheddar with crystallised ginger, it balances sweet and savoury with its creamy texture.

2kg  |
6x200g



Snowdonia Pickle Power

SNOWDONIA CHEESE CO, WALES

Flavoured with pickled onion, this rich and mature cheddar is distinctly tangy and creamy.

2kg  |
6x200g



Snowdonia Amber Mist

SNOWDONIA CHEESE CO, WALES

Combining the smoky, peaty tones of Scotch Whisky with mature, creamy cheddar flavours.

2kg  |
6x200g



Snowdonia Bouncing Berry

SNOWDONIA CHEESE CO, WALES

A mature white cheddar blended with cranberries, this cheese is deliciously creamy, light and fruity.

2kg  |
6x200g



Snowdonia Ruby Mist

SNOWDONIA CHEESE CO, WALES

A mature cheddar with a warming hint of Brandy and Port. Ruby Mist is a silky smooth, sophisticated cheese.

2kg  |
6x200g



Snowdonia Red Storm

SNOWDONIA CHEESE CO, WALES

Strong, creamy cheddar with notes of caramel, it's aged for 18 to 21 months creating an intense flavour and refined texture.

2kg  |
6x200g



Snowdonia Beechwood

SNOWDONIA CHEESE CO, WALES

Subtle, naturally-smoked cheddar cheese with a gentle, nutty flavour and a gorgeously creamy and rich texture.

2kg  |
6x200g



Snowdonia Nature's Nectar

SNOWDONIA CHEESE CO, WALES

Rum-marinated figs and honey in this cheddar create a rich, smooth and fruity cheese with sweet honey notes.

6x200g



Goats Curd

WHITE LAKE CHEESES, SOMERSET

A delicious, fresh and subtle tasting goat's curd.

500g



U V

Ewes Curd

WHITE LAKE CHEESES, SOMERSET

A subtle, tangy ewe's curd.

500g



U V

London Burrata

LA LATTERIA, LONDON

Fresh shredded British mozzarella fior di latte encasing a rich, creamy centre mixed with panna cream.

20x125g |
2x125g



P

London Ricotta

LA LATTERIA, LONDON

Fresh, unripened cheese obtained from the whey combined with a little milk.

1.5kg



P

London Smoked Scamorza

LA LATTERIA, LONDON

A stretched curd cheese that is salted, dried and ripened for 72 hours, then smoked to add a depth in flavour.

400g



P

London Stracciatella

LA LATTERIA, LONDON

A soft, creamy cheese made with mozzarella fior di latte and panna cream that has a savoury yet sweet flavour.

2.5kg



P

Somerset Fior di Latte

BRUE VALLEY, SOMERSET

A semi-dried fior di latte mozzarella, perfectly designed for pizzas. Produced using British milk.

2.5kg diced |
19x265g



P O

Laverstoke Organic Buffalo Mozzarella

LAVERSTOKE PARK FARM, HAMPSHIRE

The UK's first buffalo mozzarella; smooth and delicate, it's subtly tangy and full of rich flavour.

20x125g |
125g



P O V

Laverstoke Organic Buffalo Bocconcini

LAVERSTOKE PARK FARM, HAMPSHIRE

Made with buffalo milk, it has a slightly more buttery, mild and sweet flavour.

5x25g



P O V

Laverstoke Organic Buffalo Ricotta

LAVERSTOKE PARK FARM, HAMPSHIRE

A fresh ricotta produced using Buffalo milk giving it a rich flavour.

1kg



P O V

Westcombe Ricotta

WESTCOMBE DAIRY, SOMERSET

A moussier, lighter texture than a typical ricotta with rich, savouriness and long-lasting cooked flavours.

1kg | 250g



P

FRESH

Barber's Mature Cheddar Block

AJ & R G BARBER, SOMERSET

Matured for up to 12 months, it has a rounded balance and rich flavour with a firm yet creamy texture.

2.5kg | 320g |  P V
200g

Barber's Mellow Cheddar Block

AJ & R G BARBER, SOMERSET

Matured for just 4 months, it has a smooth and mellow flavour with a creamy buttery finish.

2.5kg | 320g |  P V
200g

Barber's Vintage Cheddar Block

AJ & R G BARBER, SOMERSET

Robust and powerfully rich with a firm to brittle body that retains a smooth and creamy texture.

2.5kg  | 320g |  P V
200g

Barber's Red Leicester Block

AJ & R G BARBER, SOMERSET

Aged for 4 months, it has a smooth and buttery finish with subtle sweet and nutty notes.

2.5kg  | 200g  P V

Coastal Cheddar

FORD FARM, DORSET

Aged for up to 15 months to give it a deliciously sweet, distinctive flavour.

5kg  P V

London Halloumi (Halum)

MILKY'S LONDON

Hand folded and sprinkled with dried mint to create a springy and squeaky texture, made using British milk.

250g   P V

Red Leicester (Slices)

UK

Pre-sliced red Leicester cheese, perfect for burgers and sandwiches.

50x20g  P V

Mature Cheddar (Slices)

UK

Pre-sliced mature cheddar, perfect for burgers and sandwiches.

50x20g  P V

Mature Cheddar (Grated)

WYKE FARM, SOMERSET

A fine grated cheddar that is smooth, well-rounded and creamy with almost silky flavours.

2kg  P V

| | | | |
|---|---|-------------|--|
| <u>Bûche de Chèvre</u> FRANCE | A natural rinded goat's log, delicate in flavour with hints of citrus. | 800g |  P |
| <u>Camembert de Normandie</u> FRANCE | A French classic; rich and buttery with grassy, mushroomy notes. | 240g |  U |
| <u>Comté 4 Months PDO</u> FRANCE | Matured for just 4 months; a mellow, nutty flavour with a soft texture. | 200g |  U |
| <u>Comté 24 Month</u> FRANCE | 24-month mountain cheese, sweet and nutty with a firm texture. | 1.5kg 3kg |  U |
| <u>Crottin</u> FRANCE | A small and delicate goat's cheese with a fresh and lactic flavour. | 80g |  U |
| <u>Époisses</u> FRANCE | A smooth, buttery semi-soft cheese washed in Brandy with a strong, pungent aroma. | 250g |  U |
| <u>French Emmental</u> FRANCE | Matured for 2 months, it is mellow with fruity notes. | 3kg 220g |  P V |
| <u>Emmental (Slices)</u> FRANCE | Sliced French Emmental which is perfect for burgers and sandwiches. | 50x20g |  P V |
| <u>French Gruyère PGI</u> FRANCE | Produced using unpasteurised cow's milk and matured for 4 months. Sweet and nutty in flavour with a soft texture. | 200g |  U |
| <u>Langres</u> FRANCE | Washed, rinded cheese produced in the Champagne region, it's slightly piquant in flavour and fudgy in texture. | 180g |  U |
| <u>Raclette</u> FRANCE | Famous melting cheese, it is distinctly musty yet sweet with a creamy, milky texture. | 7.5kg |  P V |

St Marcellin

FRANCE

A young, creamy cow's milk cheese presented in a little terracotta pot.

80g

Vacherin Mont D'or (Oct-Jan)

FRANCE

Creamy mountain cheese wrapped in a spruce band, giving it a slight tang and a distinctive crinkled appearance.

450g

Feta

GREECE

A classic Greek cheese produced using a blend of cow's, sheep and goat's milk.

900g | 200g

Grana Padano

ITALY

DOP protected Italian hard cheese that is matured for a minimum of 10 months.

1kg | 200g

Grana Padano (Vegetarian)

ITALY

A vegetarian Italian hard cheese, which is an alternative to regular Grana Padano and Parmigiano Reggiano.

1kg

Mountain Gorgonzola

ITALY

A Gorgonzola Piccante that is a little firmer than a Dolce with a slightly spicier kick to it.

1.5kg

Parmigiano Reggiano14 months

ITALY

Matured for a minimum of 14 months, it is young, sweet and nutty.

1kg | 200g

Parmigiano Reggiano36 months

ITALY

Matured up to 36 months, giving it a distinctive complex flavour and granular texture.

1kg

Manchego Pure Sheep's Milk6 months

SPAIN

A traditional Spanish cheese, it is matured for 6 months and has a lactic, gentle flavour.

3kg

Chèvre Goat Log

SPAIN

Based on a classic French goat's log, it uses Spanish goat's milk. It has a soft bloomy rind and slight crumbly texture.

1kg

Swiss Gruyère

SWITZERLAND

A renowned alpine cheese from a small dairy in the Swiss mountains, expertly matured for a full bodied, fruity flavour.

3kg

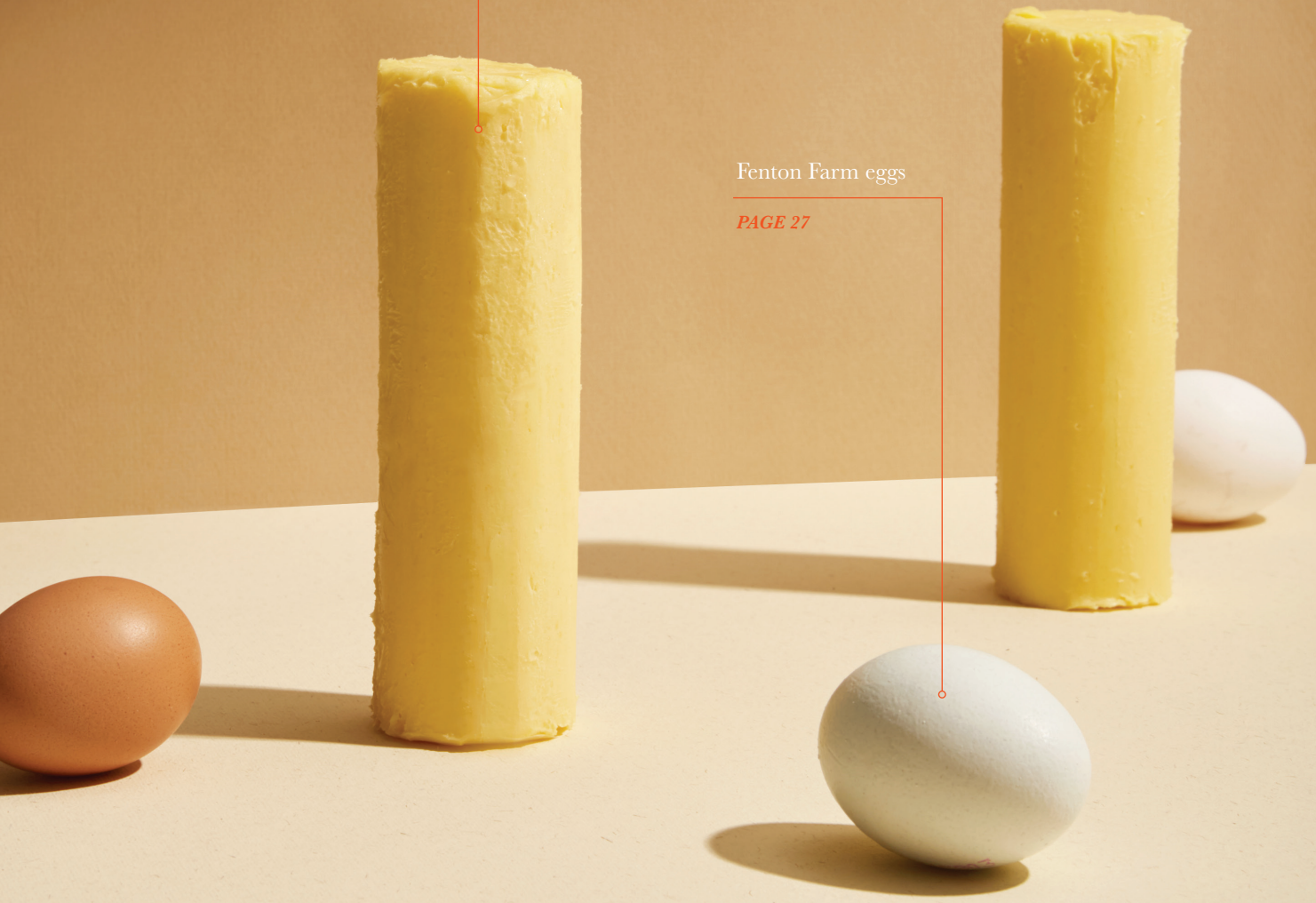


Salted Cultured Butter from
The Estate Dairy

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Fenton Farm eggs

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Almond Ricotta Cheese

PALACE CULTURE, LONDON

This versatile plant-based almond ricotta is soft and fluffy, with a sprinkle of herbs and extra virgin olive oil.

140g 

Holy Smoke Cashew Cream Cheese

PALACE CULTURE, LONDON

A deliciously creamy and cheesy spread blended with smoked chipotle chillies and fresh smoked garlic.

140g 

Original Cashew Cream Cheese

PALACE CULTURE, LONDON

Pure organic cashews and Cornish sea salt give this spread a rich natural cream cheese flavour.

140g 

Truffle Black Pepper Cashew Cream Cheese

PALACE CULTURE, LONDON

The addition of truffle oil and freshly cracked organic pepper yields a fresh, rich and luxurious flavour.

140g 

Camembert Style

MOUSE'S FAVOURITE, LONDON

Made from organic cashews with an authentic Camembert rind and soft, creamy centre.

135g 

Aged Dulse

MOUSE'S FAVOURITE, LONDON

Aged for several weeks to develop a rich umami flavour and medium-firm texture.

125g 

Apricolina

MOUSE'S FAVOURITE, LONDON

Made from organic cashews it is delightfully tangy with a subtle sweetness from the apricots.

130g 

Camblue

MOUSE'S FAVOURITE, LONDON

A cashew based Camembert-style blue cheese.

130g 

Vegan Gold (Butter Alternative)

MOUSE'S FAVOURITE, LONDON

Cultured and slightly salted with an incredibly buttery taste, it is spreadable even straight from the fridge.

180g 

CASHEWLATER

I AM NUT OKAY, LONDON

A garlic and herb cashew cream cheese which is pink in colour.

150g 

FOIEGEDDABOUTIT

I AM NUT OKAY, LONDON

Decadent black truffle and porcini mushroom pâté boasting deep earthy and aromatic flavours.

150g 

MINERTHREAT

I AM NUT OKAY, LONDON

Bold, smoky cashew cheese ripened in a coat of activated coconut charcoal ash with a charcoal vein running through.

110g 

G.O.A.T.

I AM NUT OKAY, LONDON

Herby cashew cheese infused with Italian herbs and bursting with Mediterranean flavours.

110g 🌱



PAPARICA

I AM NUT OKAY, LONDON

A cashew based hard cheese that is dusted in paprika.

110g 🌱



NEROMINDED

I AM NUT OKAY, LONDON

Eye-catching black cheese with an earthy, pungent yet delicious aroma of black truffle.

110g 🌱



OH, GRATE!

I AM NUT OKAY, LONDON

Plant-based alternative to an Italian hard cheese. Perfect for pasta, soups and salads!

100g 🌱



Farmhouse Cheddar Cheese Style

KINDA CO. LONDON

Made with cashews, this cheese has a sharp flavour reminiscent of mature farmhouse cheddar

120g 🌱



Faux Lo & Dill Cream Cheese

KINDA CO. LONDON

A light, creamy spread with fresh dill, lemon and salt-baked marinated carrot lox. The cashew base gives a tangy taste.

130g 🌱



Vegan Greek Style

KINDA CO. LONDON

Feta-inspired cheese made from almonds, with a salty, creamy & crumbly texture.

100g 🌱



Vegan Nacho Dip

KINDA CO. LONDON

A cheesy, cashew based dip that's packed full of bold smoky, spicy flavours.

240g 🌱



Vegan Mozzarella Style (Grated)

GREECE

Grated mozzarella-style cheese produced with coconut oil.

2kg 🌱 | 200g 🌱



Vegan Mozzarella Style Block

GREECE

Mozzarella-style cheese produced with coconut oil.

220g 🌱



White Macadamia

NETTLE, LONDON

A rich, creamy soft cheese marinated in extra virgin olive oil and rapeseed oil, infused with black peppercorns and thyme.

1kg | 150g



BUTTER

British Salted Butter

CASTLE DAIRIES, WALES

Salted butter produced in Wales by Castle Dairies.

250g



British Unsalted Butter

CASTLE DAIRIES, WALES

Unsalted cooking butter produced in Wales by Castle Dairies.

250g



Brue Valley Organic Salted Butter

BRUE VALLEY, SOMERSET

Organic salted butter produced by Brue Valley on their family farm in Somerset.

250g



Brue Valley Organic Unsalted Butter

BRUE VALLEY, SOMERSET

Organic unsalted butter produced by Brue Valley on their family farm in Somerset.

250g



Cultured Salted Butter

THE ESTATE DAIRY, SOMERSET

Produced with milk from the Channel Islands, the making process takes up to 4 days to complete.

250g



Cultured Unsalted Butter

THE ESTATE DAIRY, SOMERSET

Produced with milk from the Channel Islands, the making process takes up to 4 days to complete.

250g



Dorset Cultured Butter

THE DORSET DAIRY CO, DORSET

Produced using cream leftover from their yogurts, it's then churned into a true farmhouse butter.


250g



Fen Farm Raw Cultured Butter

FEN FARM DAIRY, SUFFOLK

Produced using unpasteurised milk from their Montbeliarde cows.

1kg  | 200g



Glastonbury Salted Whey Butter

BRUE VALLEY, SOMERSET

Rolled farmhouse butter which is churned using whey cream from the bi-product of cheesemaking.

250g



Maryland Salted Butter

AJ & R G BARBER, SOMERSET

Farmhouse butter which is churned using whey cream from the bi-product of cheesemaking.

250g



Miller's Damsel
charcoal biscuits

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Lord of London

PAGE 12

Baron Bigod

PAGE 12

Sinodun Hill

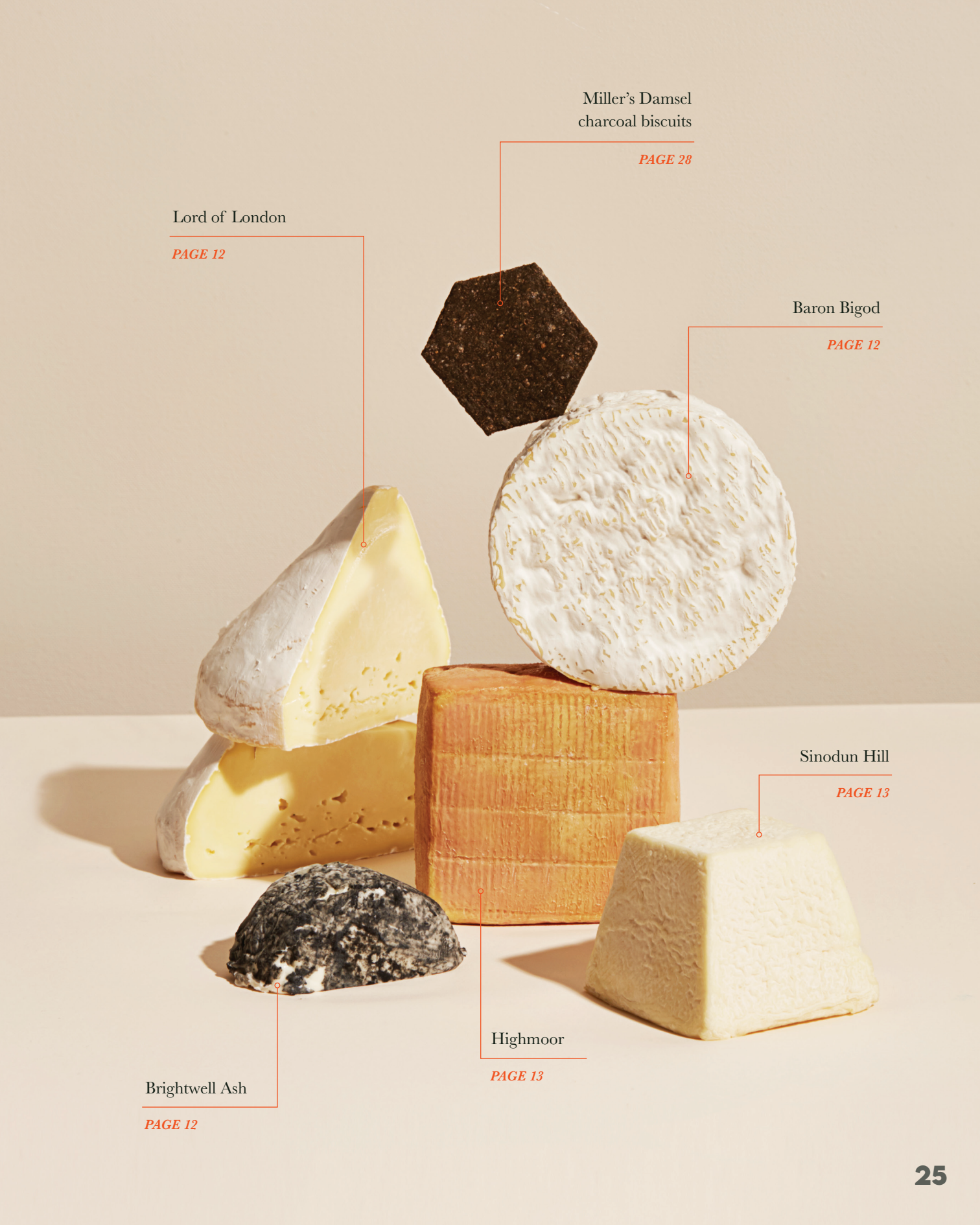
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Highmoor

PAGE 13

Brightwell Ash

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Buttermilk

BLACKMORE VALE, DORSET

Cottage Cheese

LONGLEY FARM, YORKSHIRE

Cream Cheese

BLACKMORE VALE, DORSET

Crème Fraîche

LONGLEY FARM, YORKSHIRE

Dorset Strained Greek Style Yogurt

THE DORSET DAIRY CO, DORSET

Dorset Strained Fat Free Greek Style Yogurt

THE DORSET DAIRY CO, DORSET

Double Cream

LONGLEY FARM, YORKSHIRE

Fen Farm Natural Skyr Yogurt

FEN FARM, SUFFOLK

Fen Farm Blackcurrant Skyr Yogurt

FEN FARM, SUFFOLK

Fen Farm Gooseberry + Elderflower Skyr Yogurt

FEN FARM, SUFFOLK

Jersey Extra Rich Double Cream

LONGLEY FARM, YORKSHIRE

Jersey Single Pouring Cream

LONGLEY FARM, YORKSHIRE

Mascarpone

BLACKMORE VALE, DORSET

Natural Yogurt

LONGLEY FARM, YORKSHIRE

5 litres 🇬🇧 | 1 litre 🇬🇧

2kg 🇬🇧 | 12x250g 🇬🇧 | 125g 🇬🇧

2kg

2kg | 6x200g 🇬🇧

2.5g | 500g

500g

400g 🇬🇧

12x250ml 🇬🇧 | 12x125ml 🇬🇧

400g 🇬🇧

400g 🇬🇧

12x250ml 🇬🇧

12x250ml 🇬🇧

2kg 🇬🇧

5 litres 🇬🇧 | 6x450ml 🇬🇧

Single Pouring Cream

LONGLEY FARM, YORKSHIRE

Sour Cream

LONGLEY FARM, YORKSHIRE

Whipping Cream

LONGLEY FARM, YORKSHIRE

12x250ml 🇬🇧 | 12x125ml 🇬🇧

12x150ml 🇬🇧

12x250ml 🇬🇧 | 12x125ml 🇬🇧

DAIRY PRODUCTS

'...it's really great to work with people who are so passionate about the products they supply.'

– Tom Booton at the Dorchester

Fenton Farm

White Leghorn Eggs

FENTON FARM, SOMERSET

Fenton Farm

Mixed Eggs

FENTON FARM, SOMERSET

White eggs from chickens roaming freely.

15 doz | 1/2 doz

White, blue and brown eggs from chickens roaming freely.

1/2 doz 🇬🇧

EGGS

| | | |
|--|---|----------------|
| <p><u>Miller's Damsel Chef Catering Selection</u> ARTISAN BISCUITS, DERBYSHIRE</p> | <p>A mixed case of Buttermilk, Charcoal and Wheat hexagonal wafers. No fancy packaging, perfect for catering.</p> | <p>1.5kg</p> |
| <p><u>Miller's Damsel Wheat Biscuits</u> ARTISAN BISCUITS, DERBYSHIRE</p> | <p>Crunchy and wheaty wafers made with stone ground flour, grown and milled in England.</p> | <p>125g</p> |
| <p><u>Miller's Damsel Buttermilk Biscuits</u> ARTISAN BISCUITS, DERBYSHIRE</p> | <p>Tangy and creamy wafers made with buttermilk and butter churned in England.</p> | <p>125g</p> |
| <p><u>Miller's Damsel Charcoal Biscuits</u> ARTISAN BISCUITS, DERBYSHIRE</p> | <p>Dark and crisp wafers made with stone ground flour, grown and milled in England.</p> | <p>125g</p> |
| <p><u>Miller's Toasts Fig & Sultana Artisan Biscuits</u> ARTISAN BISCUITS, DERBYSHIRE</p> | <p>Crispy slices of toast studded with figs and sultanas.</p> | <p>100g</p> |
| <p><u>Miller's Toasts Plum & Date Artisan Biscuits</u> ARTISAN BISCUITS, DERBYSHIRE</p> | <p>Crispy slices of toast studded with plums and dates.</p> | <p>100g</p> |
| <p><u>Miller's Toasts Cranberry & Raisin Artisan Biscuits</u> ARTISAN BISCUITS, DERBYSHIRE</p> | <p>Crispy slices of toast studded with cranberries and raisins.</p> | <p>100g</p> |
| <p><u>MØR Cornmeal and Poppy Seed Crackers</u> ARTISAN BISCUITS, DERBYSHIRE</p> | <p>Based on a Norwegian Knekkebrød, this cornmeal and poppyseed snap cracker is baked in the UK.</p> | <p>115g</p> |
| <p><u>MØR Rye and Buttermilk Crackers</u> ARTISAN BISCUITS, DERBYSHIRE</p> | <p>Based on a Norwegian Knekkebrød, this rye and buttermilk snap cracker is baked in the UK.</p> | <p>115g</p> |
| <p><u>MØR Wholemeal Spelt and Sourdough Crackers</u> ARTISAN BISCUITS, DERBYSHIRE</p> | <p>Based on a Norwegian Knekkebrød, this wholemeal spelt and sourdough cracker is baked in the UK.</p> | <p>115g</p> |
| <p><u>Orkney Oatcake Thins</u> STOCKAN'S, SCOTLAND</p> | <p>A traditional thin oatcake made with fine milled oats, giving it a refined texture.</p> | <p>36x100g</p> |

| | | |
|---|--|---------------------|
| <p><u>Balsamic Caramelised Onion Chutney</u> SNOWDONIA CHEESE CO. WALES</p> | <p>A savoury chutney with a sweet stickiness from the aged Balsamic Vinegar of Modena and caramelisation of the sweet onions.</p> | <p>12x100g</p> |
| <p><u>Fig Chutney</u> ROSEBUD PRESERVES, YORKSHIRE</p> | <p>A rich and piquant mix of juicy figs, molassed sugar, warm cinnamon and sweet fresh orange.</p> | <p>2.5kg 198g</p> |
| <p><u>Pear & Apple Chutney</u> SNOWDONIA CHEESE CO. WALES</p> | <p>A sweet and fruity chutney with a lovely richness from the figs and silky chunks of Bramley apples.</p> | <p>12x114g</p> |
| <p><u>Pear, Date & Cognac Chutney</u> SNOWDONIA CHEESE CO. WALES</p> | <p>Rich and deep fruity flavour, the soft Snow Pears are complemented by aromatic French Cognac and dark dates from the Middle East.</p> | <p>12x114g</p> |
| <p><u>Spiced Tomato & Vodka Chutney</u> SNOWDONIA CHEESE CO. WALES</p> | <p>A tangy yet subtle sensation of sun-dried tomatoes with a hint of spiciness. The premium French Vodka adds a little kick to the balanced flavour.</p> | <p>12x110g</p> |
| <p><u>Sweet Onion Marmalade</u> ROSEBUD PRESERVES, YORKSHIRE</p> | <p>A sweet yet piquant blend of English onions, molassed sugars and white wine vinegar.</p> | <p>2.5kg 227g</p> |
| <p><u>Tomato Chutney</u> ROSEBUD PRESERVES, YORKSHIRE</p> | <p>A vibrant mix of succulent tomatoes, Bramley apples, garlic, rosemary, fennel seeds and smoked paprika.</p> | <p>2.5kg 198g</p> |
| <p><u>Dorset Quince Paste</u> GLOBAL HARVEST, DORSET</p> | <p>Dorset's answer to the Spanish Membrillo, a set fruit conserve that is smooth and firm.</p> | <p>500g 200g</p> |
| <p><u>Quince Jelly</u> ROSEBUD PRESERVES, YORKSHIRE</p> | <p>The quintessentially Autumn jelly of perfumed English quinces, naturally set with unrefined sugar.</p> | <p>113g</p> |

Dorset Aberdeen

Angus Bresaola

THE REAL CURE CO, DORSET

Dorset Blue Vinny

& Fig Salami

THE REAL CURE CO, DORSET

Dorset Chorizo Picante

THE REAL CURE CO, DORSET

Dorset Nduja

THE REAL CURE CO, DORSET

Dorset Pink Peppercorn

& Purbeck Cider Salami

THE REAL CURE CO, DORSET

Hartgrove Coppa

THE REAL CURE CO, DORSET

Mixed Pork Sliced Pack

(Chef Pack)

THE REAL CURE CO, DORSET

Sloe & Garlic Wild

Venison Salami

THE REAL CURE CO, DORSET

White Pepper & Fennel

Pork Salami

THE REAL CURE CO, DORSET

Wild Venison Chorizo

THE REAL CURE CO, DORSET

Wild Venison Pepperoni

THE REAL CURE CO, DORSET

Gentle tang with warmth and a light smokiness, which is mellow and fills the mouth in a creamy way.

2kg 🍷 | 200g (sliced) 🍷 |
55g (sliced) 🍷

A fantastic pork salami made with their local cheesemaker, Blue Vinny, and combined with sweet figs.

500g | 200g (sliced) 🍷 |
150g

A free-range pork Chorizo made using sweet and hot smoked paprika, oregano and sugar.

500g 🍷 | 200g (sliced) 🍷 |
150g 🍷

Dorset Nduja, smoky spreadable and versatile salami made from unbelievably sweet, fruity chillies.

650g 🍷

A delicate and subtle salami, beautifully tender with a clean tear and generous flecks of pink peppercorns.

500g 🍷 | 200g (sliced) 🍷 |
150g 🍷

Pork neck fillet dry cured with bay leaves, black pepper and garlic.

2kg 🍷 | 200g (sliced) 🍷 |
55g (sliced)

A selection of Hartgrove Coppa, Dorset Chorizo Picante and Pork Salami with Fennel.

200g 🍷

An oak smoked wild Dorset venison salami with foraged sloes, fresh garlic and red wine.

500g 🍷 | 200g (sliced) 🍷 |
110g 🍷

A beautifully balanced salami containing fennel seeds, garlic, whole peppercorns and merlot.

500g | 200g (sliced) 🍷 |
150g

An oak smoked wild Dorset venison salami with Pimentón de la Vera and a mix of herbs and spices.

500g 🍷 | 200g (sliced) 🍷 |
110g 🍷

A wild Dorset venison pepperoni handmade with sweet paprika, caraway seeds and red chillies. Oak smoked for 3 days to intensify the flavour.

500g 🍷 | 200g (sliced) 🍷 |
110g 🍷

Orders are to be emailed to
orders@cheesemerchant.co.uk

For all new accounts

You will be required to complete an account application form. Please get in touch to request one

All new accounts will be set up on a pro forma basis until credit has been approved

Minimum orders and delivery charges

Own transport

Free delivery for orders over £50
£5+VAT for orders under £50

Courier orders

Free delivery for orders over £150
£5+VAT for orders under £150

Ordering cut off times

Own transport

5pm for your next available delivery day Monday to Thursday and 3pm on Friday

Please check with a member of the team for delivery days in your area

Courier orders

12pm for next day delivery Monday to Thursday

The Cutting Room

If you require any prepacked cheeses please note we will require your order before 2.30pm

Our cutting room closes at 3.00pm

Please note all goods are sold subject to availability

For any further enquiries please do not hesitate to contact our team

+44(0)2034 413 640

 The Cheese Merchant

 @thecheesemerchant

 @cheesemerchant

‘Working with The Cheese Merchant is a dream, they are always so friendly and great to communicate with. Nothing is ever too much work and they are always so supportive of Fen Farm Dairy and everything we do here. George and his team do an excellent job and we are so grateful.’

– Fen Farm Dairy