



Stock list February 2011

		CHF / 100 gr
Scotland		
Lanark Blue	The famous raw blue sheeps milk cheese. A spicy Scottish Roquefort.	6.90
Dunsyre Blue	Sister cheese of Lanark but made from raw cows milk. Almost alcoholic flavours!	6.50 out of stock
Isle of Mull Cheddar	Raw cows milk cheddar from the Read family. Our favourite cheddar!	6.30
Isle of Mull Cheddar	200 gr baby waxed version of the above	14.00 out of stock
Isle of Mull smoked garlic	200 gr baby waxed version of the above mixed with smoked garlic	14.00 each
Wales		
Gorwydd Caerphilly	The only Welsh farm made traditional Caerphilly and one of our favourite cheeses.	6.50
Per Las BIO	Outstanding organic cows blue. Farmy mushroom flavours make this blue one of the best.	6.70
Golden Cenarth	The Supreme Champion at this years British Cheese Festival. Only a few left!	25.00 out of stock
BIO "Dragon" Caerfily	A 200gr waxed Caerfily, fresh, bright and moist. Complete with a dragon on the wax!	14.00 out of stock
Teifi	Hard raw milk cheese, similar to a Gouda, with a peppery aftertaste	5.90
England		
Cropwell Bishop Stilton	From our favourite Stilton dairy	5.40 now 4.90!
Cropwell B BIO Stilton	One of only 2 BIO quality Stilton cheeses and the only one available in Switzerland. This is slightly stronger and more "farmy" than the traditional Stilton.	5.90
Baby Stilton	A whole miniature (2 Kg approx) Blue Stilton cheese (also available as a half)	5.20
Potted Stilton	200 gr of Blue Stilton cheese in an attractive ceramic pot	29.00
Shropshire Blue	Our best seller in 2009. Similar to Stilton but richer & creamier	5.40
Westcombe PDO Cheddar	One of only 3 dairies recognised by the Slow Food movement as being authentic cheddar cheese makers - note that this batch is more mature than the last one.	5.50
Godminster BIO Cheddar	Burgundy waxed cheddar, sharp and bright and very popular	14.00 / 200 gr round 15.00 / 200 gr heart 27.50 / 400 gr round 29.00 / 400 gr heart 59.00 / 1 Kg
Cornish Yarg	Gentle, creamy pasteurised cows milk cheese wrapped in stinging nettles	6.50
Wild Garlic Yarg	A smaller version of the above and wrapped in wild garlic leaves	6.90 out of stock
Appleby's Red Cheshire	Raw milk cheshire cheese. The original British "Roman" cheese	5.90 out of stock
King Richard III	A pre WW2 Wensleydale recipe and for me it's the best!	5.90
Swaledale Ewe	The original Wensleydale style of cheese made with sheeps milk. This cheese was brought over by the Benedictine Monasteries after the Norman invasion of 1066	6.50 out of stock
Waxed Swaledale Ewe	Gentle, fresh, moist yet crumbly sheeps milk cheese	6.50
Swaledale Blue	Fantastic medal winning firm Yorkshire blue	6.50
Duddleswell BIO	One of our favourite Sheeps milk cheeses, sweet, grassy and slightly peppery	6.50
Rachel Goat	Our best selling goats cheese, from Peter Humphries	6.50
Little Wallop	Small soft goat, wrapped in vine leaves and washed with Somerset apple brandy	7.90 each
Driftwood	Soft goat log, rolled in ash. Goaty and spicy with age	18.00 each
White Lake	Gentle small soft goat, a bit like a Brie	12.50 each
Wigmore	Soft Brie style raw milk sheeps cheese. Sweet, mild and very pleasant	6.90
Waterloo	Cows milk version of the above, made near the Duke of Wellingtons home.	6.50
Exmoor Blue PGI	Raw Jersey Blue. Soft, creamy but surprisingly sharp. A mouthfull of flavours!	6.50
Somerset Blue	Raw Jersey extra mature blue. An unusual, spicy, semi hard blue.	6.50
Partridges Blue	Raw Jersey extra mature semi soft blue, very spicy.	6.90
Quantock Blue	Raw sheep version of Partridges	6.90
Beenleigh Blue	Blue sheeps cheese, sweet and slightly crumbly.	6.90
Harbourne Blue	From the same dairy as Beenleigh but from goats milk. Like blue ice cream!	6.90
Wedmore Smoked	A small smoked Somerset Caerphilly with chives	6.50
Wedmore Natural	unsmoked version of the above, very gentle	4.90
Berkswell	Hard sheeps milk cheese from the midlands.	6.90
Quicke's Goat Cheddar	The only cheddar cheese made from goats milk.	6.50
Sparkenhoe Red Leicester	The only raw milk farm made Leicester from Leicestershire.	5.90
Sparkenhoe Vintage	The above cheese, matured for another 6 months. This can be very spicy!	6.50
Stinking Bishop	Soft, sweet and slightly smelly cheese from Gloucestershire	6.90
Old Winchester	hard, sweet and slight chewy Gouda style cheese	5.90

Buy on-line or visit us at the Zürich Viadukt market 6 days a week from 8 - 8 or at the Zürich Hauptbahnhof Wednesday Speciality market or at one of our many other events and tastings Switzerland. Visit our home page for up to date details - www.britishcheesecentre.ch