

## Michael's Butchers Bistro Deli Cheese List

A selection of our most popular cheeses.

Key P = Pasteurised. V = Vegetarian. UP = Unpasteurised. O = Organic.

All stock is subject to availability and price change.

### Goats Cheese

Inverloch Goat £3.75 100g. Handmade on the Isle of Kintyre. Subtle flavour. P. V.

Rachels Goat £3.89 100g. Made in Somerset. Sweet medium strength. UP. V.

Rosary Goat £3.09 100g. Made near Salisbury, Wilts. Fresh, light and soft. P. V.

French Goat Log £2.59 100g. Light and Creamy. P.

### Soft Cheese

Baron Bigod £3.50 100g. Raw milk Brie de Meaux style, made in England. UP.

Stinking Bishop £3.99 100g. Pungent cheese made in Gloucester. P. V.

Somerset Brie £1.79 100g. Mild and creamy. P. V.

Sharpham Brie £2.59 100g. Rich double cream cheese made in Devon. V.

Camembert Grand Rustique £2.69 100g. Made in Normandy, melt in the mouth creamy. P.

Delice de Bourgogne £2.48 100g. Made in the Bourgogne Region. Triple cream, rich and smooth. P.

Brebirousse D'Argental £3.39 100g. French Sheep's milk cheese, creamy and buttery. P. V.

Brie de Meux. £2.43 100g. King of all French Bries. Smooth and strong. UP.

Vacherin Mont D'or £12.99 whole or £2.33 100g. French spooning soft cheese with superb pine flavour. UP

### Blue Cheese

Beauvale £3.16 100g. Made in England by Cropwell Bishop. Outstanding soft mild blue. P.

Bath Blue £2.99 100g. Made near Bath. World Supreme Champion Blue cheese. Creamy blue veined. V.

Cropwell Bishop Stilton £2.09 100g. Classic British Blue. Mellow, melt in the mouth. P. V.

Montagnolo Affine £2.20 100g. World Champion Blue. Made in Bavaria. Triple cream cheese with medium blue notes. P. V.

Roquefort Société £4.28 100g. French sheep's cheese from Les Caussos Mountains. UP.

### Cheddar Cheese

Cheddar Gorge Vintage £2.69 100g. Classic English cave matured Cheddar, strong savoury tang. UP.

Cheddar Gorge Smoked @2.19 100g. Rich intense smoke flavour. UP.

Wookey Hole @2.04 100g. Mild cave aged Somerset cheese, light and crumbly. P.

Godminster Organic £2.78 100g. A smooth creamy cheddar from Somerset, with naturally occurring crystals. P. O. V.

Black Cow £2.56 100g. Deluxe Cheddar from Dorset. Super creamy and crumbly. V. P.

Black Bomber £3.20 100g. Welsh mature Cheddar. Creamy and smooth with a fantastic depth of flavour. P. V.

Double Gloucester £3.50 100g. Made near Dymock in Gloucester. Smooth and Buttery with a rich nutty flavour. P.

Red Leicester £2.69 100g. English smooth sweet cheese, slightly flakey texture. UP.

### Territorial Cheese

Cornish Yarg £2.37 100g. Distinctive English cheese with a lemony flavour wrapped in wild nettles. P. V.

Applewood Smoked £2.79 100g. Delicate smoky English cheese dusted with paprika. P. V.

Wensleydale with Cranberries £1.79 100g. English cheese combining sweet fruit with white Wensleydale. P. V.

Raclette £1.45 100g. Popular Alpine cheese great for grilling, sweet and nutty. P.

Vignotte £2.49 100g. Rich triple cream cheese from France. Fresh and light in texture. P.

Comte £3.80 100g. Classic firm French cheese from the Jura Mountains. Roasted nut aromas. UP.

Beaufort £3.85 100g. Mountain cheese from the Savoie Region. Full flavour with a winey background. UP.

Le Gruyere £3.58 100g. Swiss cheese with a complex flavour of caramel and rich nuttiness. UP.

Jarlsberg £1.89 100g. This Norwegian cheese has a distinctive sweet and nutty flavour. P.