

THE COMPASSES CHEESE SELECTION



Barber's 1833 Vintage Reserve Cheddar

In addition to farming and cheese making at Ditchat in Somerset since 1800's, Barber's remain the sole guardians and producers of a traditional starter culture collection left in the UK. All 1833 Cheddar has been matured for at least 24 months to give it a depth and intensity of flavour but without the sharpness and acidity sometimes found in this age of cheese.

Isle of Wight Blue

Made by Richard Hodgson near Sandown on the Isle of Wight, this is an award winning naturally rinded blue cheese.

Keens Traditional Cheddar

Made by the Keen family in Wincanton, Somerset for over 100 years and now has a PDO (Protected Designation of Origin). This PDO means that the cheese has been made using local milk from the four counties in the South West and that it has been made on the farm by hand, using authenticated methods. This includes being bathed, larded and bound in cheese muslin. After the maturing process, which takes twelve to fourteen months, the cheese has a smooth but strong flavour not often found today.

Kings Favourite

Developed by James McCall at Cranborne Chase Cheese in Dorset this cheese is based on the world renowned Tornegus made and created by the late James Aldridge. It is a semi soft washed rind cheese and matured between 6 and 8 weeks. The single varietal cider wash comes from the Crimson King Apple indigenous to the West Country. It is only in Dorset that this variety is known as Kings Favourite.

Little Ryding

Made in North Wootton near Wells in Somerset, this is relatively new cheese but made to an old recipe. It is a hand crafted sheep's cheese produced using traditional methods and organic milk from their own flock. It has a soft white colour and a silky texture and is a perfect example of a soft mould ripened cheese.

Nanny Williams Blue

Comes from the Loosehanger Cheese Company, based in the New Forest. It is an award winning goat's cheese which gives a clean, long lasting aftertaste that melts in the mouth. As it matures this cheese takes on a very distinctive attitude which should not be taken lightly. Named after Ness, the maker of the cheese.

Old Winchester

This award winning pasteurised cow's milk cheese comes from Lyburn Dairy based outside of Salisbury, Wiltshire. It is matured for up to 18 months although may be released at 16 months. This results in a dry hard crumbly cheese reminiscent of Old Amsterdam with a beautiful sweet and a distinctive nutty flavour

Portland Bill

Made exclusively for Coastline by Pete Humphries in Shepton Mallet Somerset, this is a small cylindrical mould ripened cheese, matured for up to four weeks. Similar in texture and taste to an English camembert and with more hints of mushroom than cabbage. A little gem.

Rosary Ash

Made by Chris Moody at Landford on the edge of the New Forest, this is a fresh mild goat's cheese. It has a creamy moist taste with a light and fluffy texture. Made into cylindrical logs there are a variety of flavours available logs in a variety of flavours. The ash is actually charcoal which is applied to the cheese when very young.

Sharpham Elmhirst

Made on the Sharpham estate in Totnes, Devon, this is the only soft cheese in the U.K. to be made using unpasteurised Jersey milk and then cream enriched. It is referred to as a triple cream, mould ripened cheese. It has a light texture and a delicate flavour if eaten young.

Single Gloucester

Made by Diana Smart, this traditional clothbound territorial has a PDO (Protected Designation of Origin) which guarantees it has been made on the farm using authenticated methods. It is a light, crumbly hard cheese, lower in fat than the more widely available Double Gloucester. It is not a coloured cheese and it is made from only the morning milk.

Tunworth

First made in 2004 at Hyde Farm in Hampshire, with the milk coming from a herd of traditional Ayrshire cows. It is named after a nearby village and became supreme champion at the British Cheese Show 2006. It is a creamy soft white rind cheese, similar to brie but camembert in size. Whilst maturing it develops a pungency and becomes beautifully runny.

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