

Caprice Artisan Cheese Menu

BARKHAM BLUE

Award winning local cheese.

The deep yellow moist interior is spread with dark blue. It has rich blue taste, smooth buttery texture with a melt in the mouth flavour, without the harshness associated with some blue cheese.

OXFORD BLUE

In 1994 Baron Pouget first developed the recipe for Oxford Blue which, over a period of time was adjusted and refined to its present form: a creamy semi soft blue cheese.

WIGMORE

Sweet delicate sheep's milk cheese made by Anne and Andy Wigmore, working in Reading, Berkshire

ROSARY ASH

Light and zesty goat's milk log made by Chris Moody in the village of Landfords in Wiltshire. Rolled in ash, the traditional covering for young goat cheeses.

WATERLOO

Waterloo is an unpasteurised cow's milk cheese. A mould-ripened soft cheese with a yellow interior. The rind is grey/rust colour and the cheese itself is runny, buttery and lightly salty towards the outside, with a firmer consistency and more acidic flavour towards the centre.

HAMPSHIRE ROSE

The very best batches of our Woodfalls cheeses are matured for six months to bring you Hampshire Rose, a firmer textured, deeper flavoured cheese that still retains the unique creamy taste of our Ayrshire cow's milk,

OXFORD ISIS

A pungent little cows cheese from the Baron Puget in Oxford. A cheese washed initially in brine but followed by bathing in Mead

SPENWOOD

A hard pressed cheese made from unpasteurised Ewe's milk, fully matured for six months with a natural rind. Well developed nutty flavour similar to parmesan.

TUNWORTH

Award winning cheese with a long-tasting nutty and sweet milky flavour.

3 Cheeses ~ £6.75

5 Cheeses ~ £9.25

8 Cheeses ~ £14.95