

New Inn Cheese Descriptions

Greens of Glastonbury Twanger

Twanger.... Packed full of flavour with a creamy, almost sweet finish characteristic of lovingly matured cheese.

The result is a deliciously creamy and full-bodied hard cheese with a wonderful character and complexity of flavour which is tangy and deliciously rich.

Pasteurised: Yes | Milk: Cow's | Vegetarian: Yes

Perl Wen

Perl Wen is an organic soft cheese from Glynethinog Farm, Wales by Caws Cenarth. It's billed as a cross between a Caerphilly and a Brie but probably edges more into brie territory in appearance and flavour. Beautifully creamy!

Pasteurised: Yes | Milk: Cow's | Vegetarian: Yes

Bath Blue

This blue cheese is from the Bath Soft Cheese Company based at Kelston just outside Bath. It contains subtle blue veins and there is a degree of surface mould ripening. The blue mould ripens inside the cheese while the white mould ripens from the surface. This results in the cheese imparting lots of flavours.

Pasteurised: Yes | Milk: Cow's | Vegetarian: No

Little She

Created using sheep's milk sourced from down the road from White Lakes home at Bagborough Farm. Little She is a soft white brie-style cheese. Unpasteurised, artesian ewes milk cheese that simply melts in the mouth.

Pasteurised: No | Milk: Sheep's | Vegetarian: Yes

Wookey Hole Cheddar

Delicious, full bodied farmhouse cheddar from Dorset made using milk from local herds is wrapped in cloth and taken to Wookey Hole where it is transported deep into the heart of the caves. The cheese is left to mature in this constant atmosphere for up to six months where it retains its moisture and takes on the full flavour and earthy characteristics of these historic caves.

Pasteurised: Yes | Milk: Cow's | Vegetarian: Yes

Rachel Reserve

A 12-month matured Rachel. This is a hard, washed rind cheese with a deeper, rounder flavour and some crystallisation. Made by Roger Longman and his team, at White Lake Cheese based in Pylle. Exclusive to Longmans Cheese.

Pasteurised: No | Milk: Goat's | Vegetarian: Yes

3 for £8 or all 6 £14

