

Richmond Hill cafe & larder

CHEESE NOTES

Ford Farm Cheddar

Dorset, England

Matured in the spectacular, natural caves at Wookey Hole with an international world heritage site on their doorstep, this delightful cheese could not be made in a more remarkable region. The lush and plentiful pastures enables the grazing herd to produce deliciously rich and creamy milk, with all milk having to come from within a thirty mile radius to adhere to the strict protection status.

Ford Farm Cheddar is a traditional cloth-bound cheddar, made in large 15 kilo cylindrical blocks. It has a sharp yet buttery flavour, full of fruity notes. It retains its moisture, whilst appearing crumbly, leaving the texture smooth and creamy, flecked with salt crystals that infuse the taste of the nearby ocean into the palate.