

2021 Cider & Cheese Festival

Lilley's Cider

Somerset

Bee Sting Still, 6.8%

Sweet but incredibly refreshing with a glorious fresh tasting pear flavour and a wonderful pear aroma.

Rum Cider, 4.0%

This unfiltered cider is smooth and mellow with a hint of rum.



Mango, 4.0%

An aromatic sweet cider expertly blended with exotic mango to create a mouth watering tropical flavour.

Rhubarb, 4.0%

Crisp Somerset cider and tangy rhubarb to make this sweet and full of flavour with a tart edge.

Gwynt y Ddraig

South Wales

Dog Dancer, 6.5%

A light straw coloured cider with a medium dry, slightly sharp characteristic.

Pyder, 6.0%

An out of the ordinary mix of apples and pears expertly blended to tantalise your taste buds.

Gwatkins

Herefordshire

Game Cock, 4.5%

Light-brown in colour with rich fresh apple aromas. Sweet-tasting with mild tannins appearing in the aftertaste.

Kingston Black, 6.0%

A favourite with the old farming communities and their traditional way of cider making.

Hecks Cider

Somerset

Vintage Dry, 6.5%

A vintage dry cider produced from a blend of apples.

Cotswold Cider Company

Oxfordshire

Horn Blower, 4.5%

A botanical blend of classic chai spices, perfect as a summer cooler or to warm the Winter cockles.

Sandford Orchard

Devon

Devon Red, 4.5%

A perfectly balanced, refreshing medium cider named after the orchard's rich red soil.



Thirsty Cross

East Lothian, Scotland

Whiskey Cask, 6.7%

Using Glen Moray Distillery casks to give the cider it's warming notes of oak, vanilla and honey.

Chant's Cider

Somerset

Badger's Spit, 7.5%

Hazy gold, well-balanced dry cider with a tart finish. Dry and fruity made with a variety of apples.

BumbleBee Cider

Somerset

Sloeberry, 4.0%

Medium, still, cloudy, with bags of sloes to make this fruity blush cider.

Harry's Cider

Dorset

Dirty Harry, 4.0%

Blackberry & Raspberry Cider. A distinct summer fruits flavour followed by a cidery aftertaste.

Dudda's Tun

Kent

Blackcurrent, 4.0%

A zingy blend of cider and bursting blackcurrants, with a crisp apple finish. A perfect blend of sweetness and soft acidity.

Westons

Herefordshire

Old Rosie, 6.8%

Light, crisp and dry, this truly old fashioned cloudy cider is slowly matured and left unfiltered.

Rosie's Pig, 4.2%

Crisp apple flavour with a refreshing fruit finish

Celtic Marshes

Herefordshire

Slack Alice 4.6%

A medium dry well-rounded cider with a moreish sharpness.

Lily the Pink, 4.5%

A medium fruity cider with a gorgeous delicate hue. Lily has an intense fruity nose and is gently sweet on the palate.

Cookoo Penny, 4.0%

Medium cider is enriched with the subtle tart of fresh rhubarb juice giving it a soft, sweet and refreshing bite.

Grazed Knee Cider

Ventnor, Isle of Wight

Spell Unker, 4.7%

A dry cider pressed in cave 6 at the site of Ventnor railway station

And if you don't like cider...

Yates Brewery

Isle of Wight

Islander 4.0%

A very easy drinking Isle of wight amber coloured ale, brewed with Goldings & Chinook hops to give a full bodied taste.



2021 Cider & Cheese Festival

Applewood Smoked

A mature smoked Cheddar with an edge of spicy paprika. A British Cow's milk cheese.

French Brie

A soft, bloom ripened, cows milk cheese. With a pleasant mild flavour.

Mexicana

This British cheese is a mottled orangey brown colour with obvious variable sized particles of red and green peppers, and specks of chilli powder.

Wensleydale & Cranberry

Sweet and fruity, creamy white Wensleydale cheese, carefully combined with the delicate succulence of sweet cranberries.



Isle of Wight Blue Cheese

A naturally rinded soft blue cheese made with pasteurised milk from Guernsey cows. Blue-veined, sold at 3-5 weeks age. 2011 Gold medal winner at the British Cheese Awards.

Isle of Wight Soft Cheese

Soft white, mould-ripened pasteurised cheese, it fits nicely in between Brie and Camembert and is sold at 3-4 weeks of age. British Silver medal winner at the World Cheese Awards.

Black Bomber

A delicious rich flavour with a smooth creaminess, lasting long on the palate. Demandingly moreish British cheese at it's best.

Bouncing Berry

A perfect sweet addition to a cheese board with bursts of real cranberries throughout. Creamy, light and fruity.

Green Thunder

Striking the perfect balance of complimentary but powerful flavours to create a singular, delicious savoury experience.

Port Salut

A French semi soft pasteurised cow's milk cheese with a distinctive orange rind and mild flavour.



Briddlesford Cheddar

Cheddar matured for at least 3 months with a deep golden colour. Creamy and buttery with subtle complex flavours.

Briddlesford Feta Style Cheese

British feta style cheese is not for the faint hearted. With a sharp, salty bite it is also creamy, crumbly and smooth.

Dorset Blue Vinny

An ancient English cow's milk blue cheese. A low fat cheese made from skimmed milk.

Goats Log

A typical goat's milk cheese log. Firm enough to slice either with a hot knife or wire, with quite a strong flavour.

Gallybagger

A 4-6 month old cheddar made with unpasteurised milk from Guernsey cow's milk. Infused with the aroma of locally cut sycamore wood for extra flavour.

Blue Shropshire

Superb mellow alternative to blue stilton with orange curd and blue moulds.

Taw Valley Extra Mature Cheddar

A well-balanced and complex Cheddar matured for a minimum of 13 months to give a rounded strong flavour followed by sweetness.

Austrian Smoked Cheese

Smoked Austrian cheese is produced with wood smoking to thicken and change colour until a brown rind is developed.

Cashel Blue

Handmade and matured at the Grubb Family Farm in Co. Tipperary, Ireland. A subtle, creamy handmade cheese.

Gorgonzola

A classic, strong, Italian, cows milk blue cheese. A large cheese eaten at various ages, softening and sweetening with age.

Dolce Latte

A soft creamy Italian cows milk blue cheese.

Manchego

Made in the La Mancha region of Spain from the milk of Manchega sheep, this cheese is aged for up to two years. Firm in consistency with a buttery texture and well developed flavour.

Briddlesford Gouda

This Gouda is aged from 2-12 months on specially selected British wood from Briddlesford's own ancient woodland.

Wookey Hole Cave Aged Cheddar

Deliciously rich, tangy and mature, combined with the distinctive earthy and nutty flavours from the caves' unique atmosphere.

Vegan Cheddar

Deliciously crumbly vegan cheddar.

Stilton

Aged for 3 months until the blue is finely laced throughout the ivory curd. The flavour will sweeten and the texture soften to become smooth and creamy.



Natures Nectar

Mature Cheddar with rum, figs and honey, from the Snowdonia Cheese Company.

Ruby Mist

Mature Cheddar with port and brandy, from the Snowdonia Cheese Company.

Ginger Spice

Rich creamy Cheddar with crystallised Ginger, from the Snowdonia Cheese Company.