

ISLE OF WIGHT STEAM RAILWAY



Briddlesford Farm Dairy

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

Red: The Briddlesford Red, new for 2023, made for their anniversary from their creamy Guernsey milk. The Griffins have been farming Guernsey cows on the Island Since 1923.

With the influence of their Guernsey milk once again they have produced a very creamy, subtly tasting red cheese.

Cheddar: Our cheddar is matured for at least three months and has a deep golden colour. It is creamy and buttery with subtle complex flavours.

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

Snowdonia Cheese Company

Rock Star: our debut vintage cave-aged Cheddar, completes its 18-month maturation inside Welsh slate caverns surrounded by the mountains of Snowdonia. With a hint of sweetness and a long savoury tang, Rock Star's complex flavours are as deep as the historical caverns it's aged in. Smooth and creamy, with the occasional crystal crunch. Sealed in a slate-blue wax. And the undisputed star of your cheeseboard.

Black Bomber: A delicious rich flavour with a smooth creaminess, lasting long on the palate but remaining demandingly moreish British cheese at it's best.

Truffle Trove: luxuriously combines Italian Black Summer truffles with extra mature Cheddar, taste-tested and graded by our experts. Encased in pure white wax, the cheese has a distinctive earthy aroma and a perfectly balanced flavour, with undertones of wild mushroom and hazelnut leading to notes of garlic.

Ginger Spice: Rich, creamy Cheddar is complemented by the finest crystallised ginger in this delectable dessert cheese, while its deep orange wax makes it a standout addition to any cheeseboard. A glass of chilled sweet Muscat is the perfect pairing. Ginger Spice is a firm favourite with both Snowdonia fans and cheese judges, having won a host of international awards.

Ruby Mist: Decadent. Silky-smooth. Elegantly dressed in deep purple wax. This luscious mature Cheddar, infused with warming port and brandy, is best enjoyed towards the evening's end with great friends and a barrel-aged tawny port.

Beech Wood: Sweet and smoky. Beguilingly complex. The winner of multiple awards, this smooth mature Cheddar is naturally cold-smoked over beechwood for a mellow depth and warmth. It's delicious served simply with a chunk of artisan bread and a tangy tomato chutney – and you'll find it melts beautifully in recipes, too.

Isle of Wight Cheese Company

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.

Isle of Wight Blue: 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: Soft, IOW, 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.

French Cheese

French Petit Brie: A soft, bloom ripened, cows milk cheese. With a pleasant mild flavour.

Spicy/Smoked Cheese

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

Mexicana Cheese: This British cheese is a mottled orangey brown colour with obvious variable sized particles of red and green peppers, evenly distributed throughout. Specks of chilli powder may be evident.

Wookey Hole Caves

Wookey Hole Cave Aged Cheddar: Deliciously rich, tangy and mature, combined with the distinctive earthy and nutty flavours from the caves' unique atmosphere.

Woodbridge Farm

Dorset Blue Vinny: Exceptionally creamy with a mellow blue taste, Dorset Blue Vinny has a flavoursome, edible rind & is a milder alternative to Blue Stilton, crumblier and lower in fat, it is a popular choice among those who don't necessarily want the full fat, full flavoured characteristics of Stilton.

Wensleydale Creamery

Wensleydale & Cranberry: Sweet + fruity, creamy white Wensleydale cheese, carefully combined with the delicate succulence of pure, sweet cranberries.

Vegan

Vegan Cheddar by Violife: Grate it over your pasta for an ooey goeey delight, melt it into your homemade mac and cheese for a comforting and delicious experience, or slice it for the perfect addition to your plant based platter. With Violife Cheddar flavour block, the possibilities are endless. This plant-based block is a true cheddar lover's dream, delivering a rich and strong cheddar flavour that will satisfy your cravings.

Applewood Smoked Vegan: Applewood Vegan® is a deliciously smoky flavoured vegan cheese which melts beautifully, has a smooth and creamy texture, and a distinctively different award-winning taste. Made from a coconut base blended with our unique and much-loved Applewood® flavouring. Making your dishes, sandwiches and snacks delicious.

Colliers Cheese Company

Colliers Welsh Mature Cheddar: This exciting mature Cheddar is made in North Wales to a special recipe. A fine quality British Cheddar cheese with a distinctive powerful taste, recognised for its unique character.

Glastonbury Cheese Company

Greens of Glastonbury Organic Smoked Cheese: A smoked version of the rich, full-bodied mature cheddar we sell year-round, it has a gentle smoky flavour, with nutty top notes and a lingering sweet, earthy finish.

The Fine Cheese Company

Cashel Blue: Crumbly when young. Matures to become richly creamy, 'honeyed' and piquant. Cashel Blue is named after the Rock of Cashel, which overlooks the Grubb family farm on the Tipperary plains. Made since 1984, this is Ireland's most famous blue cheese.

Bath Blue: follows a traditional Stilton recipe but unlike the majority of Stiltons, with a few notable exceptions, each stage is done entirely by hand. They are made in very small batches using a vat which is around half the size of even the smallest Stilton maker and then in individual buckets. By making to such a small scale, the cheese-maker has greater control over the alchemy of cheese-making and can maintain the highest quality.

Alp Blossom: has become iconic, and not just because it looks so pretty! The mix of flowers and herbs on the rind makes for a wonderfully aromatic cheese, the scent of which brings mountain meadow pasturages to mind. Alp Blossom will please any crowd with its smooth and moist texture, and its sweet and gentle flavour.

Lancashire Cheese

Lancashire Bowland: Bowland is a traditional Lancashire cheese, blended with apples and raisins, then dusted with cinnamon. Although we like to describe it as being blended with Christmas cake, this delicious cheese is a firm favourite all year round.

