



Brighton Ewe

(C, V)

Brighton Ewe has a white interior that is typical of Ewe's milk cheese, with a light blue marbling through the paste, typically a lot less blue than many blue cheeses. The natural grey blue is edible.



Sister Sarah

(C, V)

A semi-soft goat milk cheese, matured for up to 12 weeks. It is a mild cheese, with a light and delicious flavour without any of the 'goatiness' which is often associated with goat cheese. The cheese is coated in Annatto (an edible South American berry), to give it its colour.



Brighton Blue®

(C, O, V)

A mild semi-soft cheese with a mellow blue flavour and a slightly salty undertone. It has an attractive natural edible rind. Voted one of the top 16 cheeses at The World Cheese Awards 2019.



Ashdown Foresters

(O, V)

A young, firm, un-pressed cheese with a creamy, open texture. It has an attractive shape and basket weave texture on the natural rind. Matured for around three months and also available smoked over oak shavings.



St Giles

(C, O, V)

Saint Giles is a continental style, semi-soft creamy cheese, similar to the Saint Paulin/Port Salut style cheese. It has a rich, buttery texture, a creamy mild flavour and the organic version has a stunning edible orange rind, made using organic carrot.



Sussex Velvet

(O, V)

Carefully matured in our cheese stores for 12 – 14 weeks, Sussex Velvet gradually develops its attractive natural grey / brown rind and it has a dense but smooth velvety texture with a full herbaceous flavour.



Tremains Organic

(O, V)

This cheddar style hard cheese is named after our farm where we make all of the cheese. It is made as a 4kg wheel and matured for at least five months. The cheese has a smooth creamy texture and a delicious bite with a medium to strong flavour.



Sussex Marble

(O, V)

A delicious cheese, made from Saint Giles with the addition of garlic and parsley. A very buttery texture complements the Garlic & Herbs. Try it melted onto a jacket potato, or a steak, just like a garlic butter.



Chilli Marble

(C, V)

If you like it spicy, Chilli Marble has the addition of red Bird-Eye Chilli, as well as having an attractive marbling effect, Chilli Marble is rather spicy, but with a delicious buttery texture.



HIGH WEALD dairy



Award Winning Sussex Dairy
Making fine artisan cheese since 1986

Visit our website to find out more:

Gifts & Hampers

Cheese Subscriptions

Recipes & Pairing Guides

www.highwealddairy.co.uk



CHEESE TOURS
THE ULTIMATE CHEESE EXPERIENCE



Dairy tours can be booked at:
www.cheesetours.co.uk

Key



Cow Milk



Sheep Milk



Goat Milk

V = Vegetarian

O = Organic Milk

C = Conventional Milk

Contact us:

Tremains Farm - Treemans Road - Horsted Keynes - West Sussex - RH17 7EA
www.highwealddairy.co.uk · info@highwealddairy.co.uk · 01825 791 636

A Brief History

It was in the late 1980's that a small flock of milking ewes was established at Duddleswell, on Ashdown Forest, East Sussex, with the idea of producing sheep milk for a local cheese maker. However, we soon started making cheese and yogurt ourselves using our own sheep milk and supplying retail stores locally. In 2003, we moved the cheese production to Tremains Farm in West Sussex and expanded the cheese range to include organic cow and goat cheeses.

We aim to minimise the dairy's impact on the environment, with a biomass boiler providing all hot water, solar panels supplying much of our electricity, and water from our own borehole.

Our team of cheese makers now make a delicious range of Award-Winning cheeses. These include hard and soft English and Continental style cheese and Mediterranean style cheeses.

Cheeses are available from farm shops, cheese shops and independent food outlets throughout London and the south east. A small selection is available in supermarkets. Several Home delivery companies also stock the range, and they can also be purchased from our online shop. Just add your postcode to our online checker to find your local stockist.

All our cheeses are made using pasteurised milk and are suitable for vegetarians.

Mark & Sarah Hardy - Sussex High Weald Dairy



Cheese from cow, sheep and goat milk

Duddleswell (C, O)

Duddleswell is a hard, cheddar style cheese, matured for over five months with a well-rounded, rich flavour; slightly sweet and nutty. Also available traditionally smoked over oak shavings at the dairy.



Seven Sisters (C, O)

Named after the Seven Sisters on the coast of Sussex. Seven Sisters is a semi-soft, matured sheep milk cheese, coated in a layer of Hebridean seaweed. Seven Sisters has a light nuttiness to it and the seaweed coat makes it very difficult to resist.



Sussex Slipcote (O)

Sussex Slipcote is a fresh soft sheep milk cheese with a light, creamy, fluffy texture and a slightly sharp refreshing flavour. A variety of flavours including plain, garlic & herb, or dill.



Little Sussex (O)

A delicious, soft sheep milk cheese with a bloomy white coat. Little Sussex is actually a matured Plain Sussex Slipcote Cheese. It has a mild, delicate flavour and a fluffy texture when young, but becomes stronger and more flavoursome as it ages.



Sheep and Goat Milk (C, O)

We also supply sheep and goat milk in 500 ml bottles. Available frozen and online. Sheep milk is often suitable for those who cannot tolerate cow milk, and contains almost twice the goodness in a highly digestible form.

Halloumi (O)

Halloumi, a salty brined "squeaky" cheese, originally from the Mediterranean and traditionally made from sheep milk. Once dry fried or grilled it takes on a completely different texture and taste. We call it "the vegetarians alternative to the rasher". We make two varieties, a 100% Sheep milk Halloumi and a blended Halloumi using cow and sheep milk. Try it toasted on a summer salad or into a stir fry, adding mushrooms, tomatoes, oregano, peppers and serving on a bed of rice, pasta or cous-cous.



Medita (O) (Mediterranean Style Sheep Milk Cheese)

Typically known as 'Feta', it has its origins in the Mediterranean and we make the cheese in the traditional way with 100% sheep milk matured in brine. It is a semi-soft, crumbly cheese with a distinct, sharp, fresh, salty flavour.



Truffle Ewe (C, V)

Truffle Ewe is a semi-soft sheep milk cheese with layers of Black Summer Truffle. Great added to a cheese board or shaved over a summer salad or pasta dish. It has a delicate texture with a pungent truffle taste.



Ricotta (O, V)

Ricotta (meaning re-cooked) is a fresh, low fat soft cheese. We make it by heating the whey left over from making hard cheese, resulting in the soft cheese then rising to the surface. Our Ricotta has a slightly granular texture and a mild flavour. Great for both sweet and savoury dishes.



Ricotta Salata (O, V)

Created by the Italians as a way of preserving the fresh Ricotta, it is a matured, salty, drier textured cheese, often served grated or crumbled over roasted vegetables, tomatoes, pizza or pasta dishes.

