

Choose any three from the following six cheeses.
Served with crackers, walnuts, celery and grapes for just
£8.95



Award winning artisan cheese - the essence of Shropshire

OUR BACKGROUND

Established in 2005, Moyden's Hand Made Cheese is run by husband and wife team, Martin and Beth Moyden. We make a range of multi award-winning artisan cheeses using milk from a single herd, local to us. We use traditional techniques tried and tested by countless generations of specialist cheese makers in a modern environment where quality is paramount. Inspired by Martin's grandmother's tales of farming and traditional ways of food production, cheese-making caught our imagination - how a simple way of preserving milk that can be traced back over 9000 years could still be used today to produce many varieties of cheese.

The difference between mass-produced cheese and that produced on a small scale was great, so Martin went about developing traditional cheese recipes that would best display the cheese's provenance. As a result, our cheeses convey the very essence of Shropshire and we are confident that you will taste the difference.

All of our cheeses are made using high quality raw milk from a single local herd. All of our cheeses are suitable for vegetarians.

WREKIN BLUE

Why Wrekin Blue?

With our love of Shropshire providence, the Wrekin Blue is named after the Wrekin hill which is a prominent and well-known landmark - it rises 1335 feet above the Shropshire Plain. Though it has never been a volcano, the Wrekin is largely formed from volcanic rocks - once ashes and lava.



Characteristics of the Wrekin Blue

The rustic natural rind of the Wrekin Blue encompasses the unctuous cheese inside. The cheese's soft and creamy texture is cut through with mottled blue streaks and pockets, and the smoky blue piquancy has a mineral-like full flavour.



British Cheese Awards 2012 - Gold
World Cheese Awards 2012 - Bronze

NEWPORT

Why Newport?

Newport cheese is named after the popular Shropshire market town, in the north of the county. The area around the town was part of Lake Lapworth. This was formed from the melting glaciers and covered a vast area of North Shropshire.

Matured for 4 months, Newport cheese has a unique flavour derived from the Shropshire pastures where the cows graze.



Characteristics of the Newport

This unique cheese is pale tangerine in colour due to the plant extract called Annatto which we add to the milk in the early stages of its processing. The resulting cheese, after its maturing process, is eye-catching in colour, with a mellow buttery flavour. This hard cheese is flaky in texture and has a subtle sweet aroma.



British Cheese Awards 2012 - Gold

WREKIN WHITE

Why Wrekin White?

The Wrekin White is named after the Wrekin hill which is a prominent and well-known landmark. The local Roman settlement near this prominent Shropshire hill inspired production of a hard, aged cheese reminiscent of that time.



Characteristics of the Wrekin White

This cheese is matured for around 6 months and is our most mature cheese. The result of this is a smooth, firm hard cheese that is dotted with eyelets. Its nutty and earthy flavour and fruity aroma continue to develop with age.



Top 20 British Cheese Gems – The Grocer magazine

CAER CARADOC

Why Caer Caradoc?

The Caer Caradoc is named after the prominent Shropshire hill at Cardington. Legend has it that this was the site of the last stand of Caratacus against the Roman Legions during their conquest of Britain, and that after the battle he hid in the cave near its summit.

We use the rich milk that we obtain from a single herd to turn into a Caerphilly style of cheese.



Characteristics of the Caer Caradoc

Our Caer Caradoc is aged for three months and is light and crumbly in texture with a fresh natural citrus taste. The cheese is white in colour with a fading pale yellow just under the rind of the cheese. A lemony lactic aroma can be detected from the Caer Caradoc, emphasising its fresh character.



British Cheese Awards 2012 - Bronze

NEWPORT 1665

Why Newport 1665?

Our award-winning Newport cheese is oak-smoked, creating Newport 1665 which is named after the year of the great fire of Newport. 1665 was certainly not a good year for Newport but rumour has it that it was an exceptional year for smoked cheese!

The whole wheel of Newport is cold-smoked over oak chips at Morgan's Country Butchers.



Characteristics of the Newport 1665

The smoking process results in a light oak-smoked flavour which does not detract from the mellow, sweet taste of the original Newport cheese. In comparison to the original, the Newport 1665 has a dark chocolatey brown rind with its characteristic pale tangerine core. The aromas given off are both sweet and smoky - a true representation of the character of this cheese.



International Cheese Awards 2008 – Gold

IRONBRIDGE

Why Ironbridge?

Ironbridge is the latest addition to our range and is a blue mould-ripened 200g individual cheese truckle. Named after the Ironbridge Gorge which is known throughout the world as the birthplace of the industrial revolution.

Here the world's first cast iron bridge was built over the River Severn by Abraham Darby III in 1779.



Characteristics of the Ironbridge

Characteristic of a mould-ripened cheese truckle, the Ironbridge's white interior ripens to an oozing consistency with a creamy rich flavour reminiscent of wild field mushrooms. All of this is encapsulated with this cheese's blue mould rind, which adds depth to its unique flavour.