

Kirkham's Lancashire



Milk type: Cow

Milk treatment: Raw

Coagulant type: Animal rennet

Location: Near Goosnargh, Lancashire



Kirkham's Lancashire is known for its succulent-yet-crumbly texture (referred to by the Kirkham family as a 'buttery crumble') and its tangy, bright, full flavour.

Kirkham's Lancashire is a treasure: the last farmhouse raw-milk Lancashire in the world. It is made by third-generation cheesemaker Graham Kirkham.

Our monthly visits to the farm to select Kirkham's Lancashire are a real treat (not least because we so enjoy Mrs Kirkham's hospitality and home baking!).

We have been working with the family for over 30 years, since the mid-eighties. Back then, John Kirkham managed the cows and his wife Ruth made the cheese. Today the mantle has passed to their son Graham, whose partner Kellie and sons Mike and Shaun are also involved in all aspects of the business.

We taste through all the batches of cheese that have been made since our last visit and select the ones we want to bring to London. Graham is always keen to show us around the make room and the farm, and we exchange ideas on the advancements and developments he and the team are working on.

We buy the Kirkham family's cheese in two sizes and we age some on to become Mature Lancashire.

Read more
[A Little History of Kirkham's Lancashire](#)
[Women in Cheese: A Profile of Ruth Kirkham](#)
[Film about how Lancashire is made](#)

