

Montgomery's Cheddar

Milk type: Cow

Milk treatment: Raw

Coagulant type: Animal rennet

Location: North Cadbury, Somerset

Montgomery's tends to be the driest and most friable of the Cheddars that we sell. We look for rich, brothy and savoury flavours and an almost-crystalline texture that melts in the mouth.

Montgomery's Cheddar has been made at Manor Farm since 1911. Their adaptive approach to modernisation - recognising and maintaining the integrity of the key aspects of their process - has set the stage for Montgomery's Cheddar to be considered by many as the benchmark Somerset Cheddar.

There have only been three head cheesemakers at Montgomery's in the last 50 years. Head cheesemaker Steve Bridges has been in the role since 1992. Two or three members of our team visit the farm every month in order to taste every batch and select the ones that we want to sell.

