



Ram Hall is a beautiful Elizabethan farmhouse west of Coventry. It has been farmed for six generations by the Fletcher family and at present by Stephen with his parents Peter and Sheila as well as Lynda Dutch who oversees Cheesemaking.

Milk & Texture:

Unpasteurised ewe's milk.

Hard cheese with a firm, grainy yet moist texture.

Berkswell is a delicate Pyrenean style cheese made from unpasteurised ewe's milk and traditional rennet.

The flavours are rich and nutty with fruity undertones. The texture of this saucer shape cheese is slightly grainy and varies from moist to quite firm depending on age.

Flavour:

Mouthfilling biscuity & nutty flavours with hints of fruit on the palate followed by a rich finish.

Split lambing season extends the production of the cheese; however those made during springtime show best.

