

Selection of mature Irish Cheese

Grapes & Oat Biscuits and Peppered Fig Bread € 15

Please choose four out of seven for your Cheese Platter

St. Kevin Brie

The Hemenstall family have been milking cows on a small dairy farm at Curranstown, Arklow for the past 50 years. The cheeses are handmade, in a purpose built dairy on the farm, by the entire Hemenstall family. They have won gold, silver and bronze awards at, among others.

Pasteurised Cow's Milk Cheese

Hegarty's Farmhouse Cheddar

Brothers Dan and John Hegarty started to make this cloth bound Irish farmhouse cheddar on their 190 acre farm in Whitechurch county Cork. The cheese is made from the milk from their own Holstein & Friesian cow.

The texture is firm but slightly crumbly with an ivory –yellow colour, It has an earthy cheddar bite.

Pasteurised Cow's Milk Cheese

O'Briens Golden Gouda

Our Gouda has an abundance of natural flavour. It has a sweet and buttery taste that intensifies and lingers on the palate. Jim still delights in the rhythm of the twilight milking, the sweet smell of milk, and the quiet hours spent slowly mixing and warming it 'til it reaches the rich, golden consistency that characterizes the delicious flavour of O'Brien's cheese.

Pasteurised Cow's Milk Cheese

Rockfield (By Velvet Cloud)

A semi hard sheep's milk cheese made from a flock of Friesland and Lacaune ewes, on the farm of Michael and Aisling Flanagan in Claremorris Co Mayo.

Rockfield is a full flavour nutty, robust tasting sheep's cheese covered by a thick creamy/grey rind. Aged for a minimum of 90 days the ivory hued pate is supple and creamy, when young often with small eyes (holes), slightly crumbly and becomes more firm as the cheese ripens. It is creamy and buttery in the mouth with slightly sweet and nutty undertones.

Pasteurised ewes Milk Cheese

Oak Smoked Gubbeen

Made by Gina Ferguson in West Cork Gubbeen is a washed rind cheese.

The taste resembles mushrooms with a burnt woody after taste. Our smoking system is the Pinney system; Pinney's of Orford taught our friend Chris Jepson how to smoke his salmon. He designed his smoke box from their clever and subtle design. We wax the Smoked cheese in a black wax from Holland called Ceska; it keeps the smoke in and yet lets the cheeses breath.

Pasteurised Cow's Milk Cheese

Bally Goats Cheese

Bally Goat Cheese was established in January 2019 by the Leahy Family. We started off milking goats in October 2017 on our family farm in Newcastle West, Co. Limerick. This is the only goat farm producing milk in Co. Limerick.

Inspired by the cheeses of Northern Italy, Bally Goat Cheese is handmade in Co. Kerry.

Our cheese had a a smooth and creamy texture.

There are no additives or preservatives in our cheese.

Pasteurised Goat Milk Cheese

Young Buck

Michael spent time at the School of Artisan Food, then going on to manage the make of 3 raw milk cheeses on Sparkenhoe farm. He returned to Northern Ireland and has set up a small unit in Newtownards, collecting milk from a local farmer in Craigantlet, and has created Young Buck. A mellow blue cheese, The complex nature of raw milk gives the cheese a "long" taste. With the sensation of white chocolate it will coat the tongue giving an array of flavours, from the piquant spicy blue flavour, when you get a bite of the blue, to the nutty/buttery flavours towards the rind.

Raw Cow's Milk