



## **Farmhouse Cheese Menu**

Served with Grapes, Oat Biscuits & Peppered Fig Bread.

**Please choose four from the section below. € 16**

### **St. Kevin Brie**

The Hempenstall 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 Hempenstall family. They have won gold, silver and bronze awards at, among others. Pasteurised Cow's Milk Cheese

### **Cnoc Bréanainn Cheese**

It is made in small batches of 5 wheels at a time, 3 times a week from March to October, when the cows are grazing outside. It is handmade on the farm. It is named Cnoc Bréanainn which is the Irish for Mount Brandon. It is a beautiful hard cheese packed with rich natural earthy, creamy, sweet flavours stemming from the grass our cows graze on, which is enriched by the salty sea air fresh from the Atlantic. It is matured for a minimum of 3 months. Pasteurised Cow's Milk Cheese

### **Kells Bay Cheese. Aged for Two Years**

The Lynch family have lived on the farm at Kells Bay on the Ring of Kerry since the 1700s. Butter was made on the farm until the 1960s with milk from the native, small, black, Kerry Cow, a hardy upland dairy cow, now classified as rare breed. In 2014 Brian Lynch created Kells Bay Cheese using milk from the Kerry Cow. Limited availability of dairy Kerry Cows ensures small amounts of Reserve Kells Bay Cheese for your enjoyment. The fusion of the sea and uplands helps create our unique, handcrafted farmhouse cheese. Rind is usually a light-brown colour, and the internal pâte is a rich creamy yellow. The texture is relatively hard and flexible. The flavours are clean, fruity, and savoury, nutty, earthy and a little spicy. Can have slightly sweet/salty undertone. Pasteurised Cow's Milk.

### **Knockanore Oak Smoked Mature Cheddar**

The cheese is carefully made from rich, full cream, raw cow's milk, using traditional cheddaring techniques. This results in a firm but slightly open textured hard cheese with a unique and subtle flavour. The cheese is available in vintage red and white, both aged for a minimum of 8 months as well as varieties made with herbs and spices. The most iconic cheese in the range is perhaps the smoked version – smoked in a special smokehouse on the farm using oak locally sourced in the neighbouring town of Lismore made on the Farm in County Waterford. Raw Cow's Milk Cheese

### **Rockfield Sheep's Cheese**

Made by Aisling & Michael Flanagan-Velvet Cloud Rockfields in Co. Mayo. This Semi-hard pasture reared Sheep's Cheese has a natural golden rind made the traditional way using Lamb Rennet. It is aged for a minimum of 12 weeks, the ivory-hued pate is supple and creamy, often with small eyes, slightly crumble and becomes firmer as the cheese ripens, it feels creamy and buttery with a slightly sweet undertone. Pasteurised Sheep's Milk Cheese

### **Dingle Goats Cheese**

A luxurious creamy farmhouse soft goats' cheese, made by Angela O'Hanlon, It all started in 2014 when we got our first two milking goats Molly & Summer for our wonderful children Maryanne & Joseph who have asthma. We are a family run farm going down the organic route. Our healthy happy herd of mixed breed goats are free to roam and forage the majestic Slieve Mish mountains, happy goats make delicious cheese. A true heavenly taste of the Dingle Peninsula straight from farm to fork, with no additional additives or preservatives. Pasteurised Goat Milk Cheese

### **Kearney Blue Cheese**

Is handmade at Farmview Dairies, near Kearney Village Co. Down, Milk is from farms found within five miles of the creamery at Farmview Rustic texture with a fresh taste and a piquant finish. Pasteurised Cow's Milk Cheese