

Selection of mature Irish Cheese - €16

Grapes & Oat Biscuits and Peppered Fig Bread. Please choose four out of seven

St. Kevin Brie- Pasteurised Cow's Milk Cheese

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.

Gubbeen Smoked- Pasteurised Cow's Milk Cheese

The name Gubbeen is derived from Gaelic Gobin meaning the small mouthful which refers to the bay, West of Schull, West Cork on which the farm is located. The Gubbeen Farm has been worked by the Ferguson family for five generations. Tom and Giana Ferguson have been making the cheese since 1979. Gubbeen is a surface ripened pasteurised cow's milk cheese, semi-soft cheese with a delicate pink and white rind that is developed in curing rooms by daily washing and a lot of skilled care. The flavours are creamy with lots of mushroom and nutty aftertastes. (made using animal rennet)

Kells Bay Cheese. Aged for Two Years- Pasteurised Cow's Milk

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. The fusion of the sea and uplands helps create our unique, handcrafted farmhouse cheese. Rind is usually a light-brown colour, and the internal p ate 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

Knockanore Oak Smoked Mature Cheddar- Raw Cow's Milk Cheese

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

Hegartys-Pasteurised Cow's Milk Cheese

Hegarty's Farmhouse Cheddar is the latest addition to the Irish family of Farmhouse Cheddars. This cloth bound cheddar is traditionally made in Whitechurch, Co. Cork by the Hegarty family.

It is matured between 9 and 12 months and has a sweet and creamy flavour. The texture is crumbly and you can really feel the taste of the farmhouse bursting through the sweetness. A perfect cheese for purists and amateurs alike.

Dingle Goats Cheese-Pasteurised Goat Milk Cheese

A creamy farmhouse soft goats' cheese, made by Angela O'Hanlon, It all started in 2014 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

Knockatee Kerry Blue Cheese- Raw Cow's Milk Cheese

Kerry Blue took the gold medal at the Bl as na hEireann awards for best blue cheese. One of the few handmade raw blue cheeses made in the Republic of Ireland. Ready to eat at three months old, this cheese, with an acid bite, develops a profound creaminess. It gains strength and becomes a little crumbly and there are aficionados who demand cheeses over 1 year old.