

**Our Cheese Selection**  
**Please choose four out of Six for your Cheese Platter**

**Ardrahan:**

Made by Mary Burns in Kanturk Co.Cork. Ardrahan is a washed rind cheese. The red colour is from the bacteria B-Linen. It has a distinctive earthy aroma. Beneath the rind the deep yellow interior can be either chalky (young) or soft and creamy (mature). It exudes a wonderful complexity of flavours, the zesty acidity underscoring the buttery savoury meaty character.  
Pasteurised Cow's Milk Cheese

**Gubbeen:**

Made by Gina Ferguson in West Cork Gubbeen is a washed rind cheese. It has a subtle sweet earthy flavour but is more savoury than Ardrahan as it is not as strong. The taste resembles mushrooms with a burnt woody after taste.  
Pasteurised Cow's Milk Cheese

**Darú**

Is a beautifully balanced handcrafted farmstead cheese with a natural rind and long finish. It is a semi hard cheese made from the herd of the Maher Family in the heart of Tipperary where the pastures are fresh & green.

Vegetarian rennet is used in the production of this cheese and therefore it is suitable for Vegetarians as well as coeliacs and diabetics

Allergen Information: Free from Allergens except milk, it is also free from GM material  
Pasteurised cow's milk

**Mossfield Gouda:**

This Gouda Type Cheese is made by Ralph Haslam in Birr, Co. Offaly using the milk produced organically on his farm. This cheese is still very young to the Farmhouse Cheese Market, but has already won several major awards in international competitions. It is quite soft in texture with a full buttery as well as nutty flavour finishing with a mild acidic taste .  
Pasteurised Cow's Milk Cheese

**Cahills Whiskey Cheese**

Made in Cahill's Irish Monastic Cheeses, Newcastle West, Co. Limerick-Is a monastic Cheese - reputedly brought by the Irish Monks to Scotland, where it was recently revived - a simple vintage cheese with blended Irish Whiskey. Each yellow waxed truckle is individually made.  
Blended with Irish Single Malt Whiskey.  
Pasteurised Cow's Milk Cheese

**Cashel Blue:**

Made in Cashel in Co. Tipperary by Louis and Jane Grubb,  
Cashel Blue is one of Ireland's most famous cheeses.

When young the cheese is sharp and salty.

However to truly enjoy the flavours of the cheese it is better eaten mature (8 weeks old min.) It is then that you get a wonderful creamy texture and flavour. The blue sharpness matures giving a more rounded flavour. Coupled with the creaminess of the cheese you have a full bodied, well balance eating experience which will excite all areas of your palate.  
Pasteurised Cow's Milk Cheese