



**Export
Wholesale
Listing 2025**

Irish Cheese

Product Details	Name	Notes
<p>CODE: CAR29 UNIT: 1.8KG CASE QTY: 1 REGION: Carrigaline, Cork MILK: Cow RENNET: Vegetarian</p>	<p style="text-align: center;">Carrig Bru</p>	<p>We specially mature this cheese, washing the rind with Irish craft beer, creating a unique subtle cheese. Light and buttery with hints of cream, earth, and a light fruity finish. Carrig Bru has a semi-firm texture and natural rind. Aged for 2-3 months / cow's milk, local farms.</p>
<p>CODE: CAS4 UNIT: 1.5KG CASE QTY: 1 REGION: Fethard, Tipperary MILK: Cow RENNET: Vegetarian</p>	<p style="text-align: center;">Cashel Blue Mature Sheridans selection</p>	<p>Ireland's favourite and most famous farmhouse cheese. The flavour is exquisitely balanced sweet with a gentle spicy tang, the texture is firm but unctuous. We select a well-aged, balanced cheese for the Sheridans selection. Aged for 14-16 weeks / cow's milk, local farms.</p>
<p>CODE: COO7 UNIT: 8KG CASE QTY: 1 REGION: Macroom, Cork MILK: Cow RENNET: Vegetarian</p>	<p style="text-align: center;">Coolea Extra Mature</p>	<p>Although produced to a traditional Gouda recipe this wonderful cheese is a unique creation of the Irish landscape. Our selection is always made with milk from grass fed cows and aged between 18 and 24 months. The flavours of Coolea are sweet and lingering. Great quality milk sets the backdrop for subtly variable notes of caramel, butterscotch, bacon, and honey. Smooth and close textured. Aged 18 – 24 months / cow's milk, single farm.</p>
<p>CODE: DUR1 UNIT: 1.4KG, 360G CASE QTY: 1 REGION: Durrus, Cork MILK: Cow RENNET: Traditional</p>	<p style="text-align: center;">Durrus</p>	<p>This is a subtle and complex cheese made on the edge of the Atlantic Ocean in South West Ireland. The cheeses are washed in cool, high humidity maturing rooms allowing a natural micro-flora rind to develop. The resulting paste is open and silky. The aroma is one of hay, undergrowth and wet soil, the flavour is long, round and earthy. Aged 6 - 10 weeks/ cow's milk, single farm.</p>

<p>CODE: GUB1 UNIT: 1.5KG & 390G CASE QTY: 1 REGION: Schull, Cork MILK: Cow RENNET: Traditional</p>	<p>Gubbeen</p>	<p>Made in West Cork using milk from the family farm. This is a lightly pressed semi-firm washed-rind cheese. the flavour is delicate, buttery, medium nutty and earthy. The texture is silky smooth, moist but firm. Aged 4 weeks/ cow's milk, single farm</p>
<p>CODE: MOU5 UNIT: 15KG & ¼ WHEEL CASE QTY: 1 REGION: Cork, Ireland MILK: Cow RENNET: Traditional</p>	<p>Mount Leinster</p>	<p>Made to a traditional cheddar recipe using only raw summer milk from the family farm. The cheeses are matured in cloth for a natural rind. Mount Leinster has a rich complex flavour with a savoury undertone and classic cheddar tang. Aged 11- 14 months / summer raw cow's milk, single farm.</p>
<p>CODE: BOO14 UNIT: 2.5KG CASE QTY: 1 REGION: Meath, Ireland MILK: Cow RENNET: Vegetarian</p>	<p>Booker's Vintage Cheddar</p>	<p>This is our own creation. We select batches of Irish block cheddar made in West Cork; all of the cheeses are from summer months when the cows are on fresh grass. We mature the cheeses in our high humidity maturing room on wooden boards. The cheese develops a complex rind of micro-flora. The natural rinds adds a gentle pungency and complexity to the classic Irish cheddar flavour. Aged 10 – 12 months / summer cow's milk.</p>
<p>CODE: STK3 UNIT: 150G CASE QTY: 6 REGION: Wexford, Ireland MILK: Cow RENNET: Vegetarian</p>	<p>St Killians</p>	<p>This full-fat, mould ripened cheese is made with the milk of the family farm. St. Killian's has fresh, grassy aromas with a mild, salty butter flavour and mushroomy rind. The paste can range from semi soft to nearly liquid when fully ripe. Aged 4 – 8 weeks / cow's milk/ single farm.</p>
<p>UNIT: Multiple format available REGION: Cork, Ireland MILK: Cow RENNET: Vegetarian</p>	<p>Carbery cheddar</p>	<p>We have a variety of Irish creamery block cheddars available in various age profiles and formats.</p>
<p>CODE: KNO23 UNIT: Multiple format available REGION: Waterford, Ireland</p>	<p>Knockanore Smoked</p>	<p>Knockanore Smoked is made on the Lonergan farm with selected wheels of cheddar which are then cold smoked using a traditional kiln and locally sourced oak wood. The exterior of the cheese is light mahogany in colour and the</p>

<p>MILK: Raw Cow RENNET: Vegetarian</p>		<p>paste is semi-firm in texture with a yellow colour. The long smoking process gives Knockanore a full on, meaty flavour that is a real hit with fans of smoked cheese. Aged 4 months / cow's milk, single farm</p>
<p>CODE: STT6 UNIT: 500G CASE QTY: 1 REGION: Clare, Ireland MILK: Raw Goat RENNET: Traditional</p>	<p>St Tola Ash</p>	<p>Lightly flaky and chalky goat's cheese with a floral and citrusy flavour. The exterior is covered in beautiful ash rind and the interior is a brilliant white. A splendid example of Irish cheesemaking and a must try. Goat's milk, single farm</p>
<p>CODE: STT1 UNIT: 1KG CASE QTY: 1 REGION: Clare, Ireland MILK: Raw Goat RENNET: Traditional</p>	<p>St Tola</p>	<p>Soft fine-grained texture and lactic Irish goat's log cheese with a natural rind. The flavour is lightly sweet and floral with bright fresh tang. A fine example of Irish goat's cheese with complex flavours. Goat's milk, single farm</p>
<p>CODE: YOU1 UNIT: 7.5 kg CASE QTY: 1 REGION: Wexford, Ireland MILK: Raw Cow RENNET: Traditional</p>	<p>Young Buck</p>	<p>Mike Thomson uses unpasteurised milk from a single herd of Co Down Holstein-Friesian cows. It has a strong salty flavour and is made in the Stilton style. Young Buck has a characteristic knobby crust with a central smooth creamy, blue-veined paste which becomes chalkier and slightly crumbly towards the edges. Aged minimum 12 weeks/cow's milk, single farm</p>

Our Chutney's

We worked together with Janet Drew from Janet's country fayre for some time to come up with a chutney which was mellow enough to accompany nearly any type of cheese you can think of.

CODE: SHE17 UNIT: 105G, 220G, 1KG & 2.5KG CASE QTY: 12	Chutney For Cheese Jar	The main fruit are apples and plums; it is a mellow well-balanced chutney that has enough sweetness and acidity to compliment almost any cheese.
CODE: SHE2 UNIT: 175G CASE QTY: 12	Tomato Relish Jar	Versatile, delicious, and full of tomatoes along with cider vinegar and brambly apples
CODE: SHE21 UNIT: 105G, 200G & 2.5KG CASE QTY: 12	Onion Marmalade Jar	This is very slowly cooked to release the sweet flavour of white onions. Seasoned with just a hint of Star Anise and Cayenne Pepper. A very versatile accompaniment.

Our Crackers

We created our range of crackers to complement our cheeses but to also have the same purity of ingredients and provenance. Made by hand and baked in small batches by 'West Cork Cookies' in Co Cork.

CODE: SHE24 UNIT: 140G CASE QTY: 12	Brown Bread Cracker	These crackers are based on Mrs Sheridan's traditional brown bread recipe. We use wholemeal flour that is stoneground at Macroom Oatmeal Mills along with local butter, butter milk and just a pinch of salt.
CODE: SHE25 UNIT: 140G CASE QTY: 12	Rye & Linseed Cracker	The Rye flour together with the baked linseeds create a nutty flavour and crispness that works perfectly with many cheeses.
CODE: SHE26 UNIT: 120G CASE QTY: 12	Mixed Seed Cracker	The combination of pure Irish butter and toasted seeds give these crackers the perfect crunch and a subtle yet rich flavour.

Catering format also available - 12 units per case (3 x each variety)

Our Jams

We only use Irish grown fruit in these unique jams. Made in small batches in open pans by the Sinnott family in Co Wexford

CODE: SHE49 UNIT: 6 CASE QTY: 220G	Strawberry & Balsamic	Sweet Irish strawberries with a hint of balsamic vinegar.
CODE: SHE50 UNIT: 220G CASE QTY: 6	Rhubarb & Elderflower	Irish rhubarb slow cooked with a hint of sweet elderflower
CODE: SHE51 UNIT: 220G CASE QTY: 6	Blackcurrant and Sloe Gin	The intense flavour from Irish blackcurrants with a touch of Irish gin infused with sloe berries
CODE: SHE52 UNIT: 220G CASE QTY: 6	Raspberry & Rose	Ripe Irish Raspberries with a touch of rose petal extract

Sheridans Cheesemongers is owned and run by brothers Kevin & Seamus Sheridan, who began selling Irish farmhouse cheese in Co. Galway over 25 years ago.

Over the years, we have built longstanding relationships with Irish producers both new and old. Our cheeses are selected for their quality, but also for their provenance, always seeking out cheese makers whose products reflect the Irish landscape & culture from which they originate.

***For more about the Irish
producers we work with visit:
sheridanscheesemongers.com***



Visit QR code link for application & listing

***For quotes, pricing, or orders contact:
sales@sheridanscheesemongers.com***

