West Restaurant Bearna Irish Artisan Cheese Menu 2017

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Menu

Our menu at West uses only the best produce from local producers to bring you award winning and innovative Irish food.

West Cuisine

Upstairs at West, The Twelve Hotel, Barna, Galway

Our philosophy is simple: source the best produce from local producers, respect it and serve it in a grown up setting. Friendly, unpretentious service is key. After all, we are in The West of Ireland.

OUR SUPPLIERS - THE TWELVE APOSTLES

Meat - James McGeough Butcher

From small beginnings in the West of Ireland, McGeough's Butchers is now one of Ireland's leading meat innovators. “Of all the younger generation of Irish butchers, James McGeough may be the most distinctive and determined”

Poultry - Ronan Byrne, Friendly Farmer, Athenry
**Fishmonger** – Stefane, Gannet Fishmongers

**Mussels** – Marty’s Mussels From Killary Harbour

*Myty is a family run business based in North Connemara, Co. Galway. Marty has been growing mussels since 2000 in the crystal clear waters of Killary Harbour and has now established a purification and packing facility in Renvyle. – we think they are the freshest, tastiest mussels for sale in Ireland!*

**Fruit & Vegetables** - Uncle Matt’s Farm Moycullen, Caragh’s Micro Greens, Brendan Guinan “In Season Farm”

**Dry Goods** - Pallas Foods, La Rousse Foods

**Dairy** - Cuinneog, Co. Mayo, Abernethy Butter, Co. Down

**TRUE TO THE REGION, TRUE TO THE SEASON**

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**TASTING MENU**  
**SMALL PLATES**  
**LARGE PLATES**  
**IRISH ARTISAN CHEESE MENU**  
**THE FINAL COURSE**

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**IRISH ARTISAN CHEESE MENU**

Take a gourmet tour of Ireland’s finest examples of hand crafted cheeses. €3.60 per ounce

**Complement with a Port and Dessert Wine flight**

Churchill Tawny Port / Elysium Black Muscat / Les Clos des Paulillies

€9 for 3 tasting shots

**CROZIER BLUE CHEESE – CO. TIPPERARY**

Crozier Blue cheese was developed near Cashel by the same family who developed the first Irish blue cheese; made from sheep milk it develops a stronger flavour than the well-known Cashel Blue, with a crumbly texture and strong flavour when mature.

**ORGANIC ST. TOLA GOAT CHEESE – CO. CLARE**

A creamy-textured and sweet-flavoured organic goat cheese which develops a very specific golden rind upon perfect maturity, it has recently been a winner of a World Cheese Award among many others.

**ST. KILLIAN CHEESE – CO. WEXFORD**

Produced by Carrigbyrne Farmhouse in Wexford, this cheese is a Camembert type cheese with a bloomy white
rind. It is mild when young and as it matures the cheese softens and develops an aromatic clean flavour.

**ADRAHAN FARMHOUSE CHEESE – CO. CORK**
A mature Ardrahan exhibits all the classic characteristics of a semi-soft cheese. Its pronounced aroma indicates maturity and correct development.

**CAUSEWAY CASTLEQUARTER MATURE CHEDDAR – CO. ANTRIM**
Causeway Castlequarter cheddar is a hard handmade mature cheese, This distinctive cheddar type cheese has a melting individuality all of its own.

**IN SEASON THIS MONTH**
Celeriac, Radishes, Parsley, Carrot, Sorrel, Spinach, Mint, Mussels, Rhubarb, Oysters, Wild Garlic, Game, Pumpkin

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