

The logo for Dart Mountain Cheese Company features the words "dart" and "mountain" in a white, lowercase, serif font, stacked vertically on a solid black rectangular background.

dart  
mountain

## **Dart Mountain Cheese Company**

Chilled

### **Background**

Dart Mountain Cheese is a family run artisan cheese makers based in Northern Ireland.

Established in June 2009, Dart Mountain Cheese is known for its high quality artisanal cheeses, often crafted with traditional methods.

Their product range offer unique flavours, a commitment to locally sourced quality ingredients, and a focus on sustainability.

### **Product Range**

They make 5 cows milk cheese and 3 goats milk cheese:

Sperrin Blue, named after the mountain range where they live, is made from locally sourced fresh cows milk and is handmade in small batches using traditional methods, and then aged for up to 4 months to maximise flavour before release.

Dart Mt. Dusk is an ash coated semi hard pasteurised cow milk cheese, aged for a minimum of 4 months. This cheese name is a reflection of the evening fade of daylight they experience in the Sperrins. It has a lovely sharp taste, followed by a nice nutty flavour.

Kilcreen -an Alpine-style cows milk cheese, named after a nearby town land, Kilcreen is a semi hard pasteurised cheese with a mild and nutty taste, aged for a minimum of four months.

Banagher Bold, cheese washed in a local craft beer, and aged 3 months. A delicious, rich and malty flavour cheese.

Tirkeeran cheese - aged for at least 7 months is a hard, savoury and sharp tasting cheese.

Carraig Bán – Goats Milk Cheese – fresh tangy and mild in flavour, a seasonal cheese available from March to October.

Meeny Hill Goat - a firm goat cheese aged for at least 4 months, lactic and salty in taste.

Meeny Hill Blue - Northern Ireland's first & only blue goat's cheese, a semi soft and firm cheese that's been matured for at least one month. Tastes delicate and spicy but supple in texture.

Range of chutneys

Unique selection of craft Irish drizzles designed specifically for using with their cheese.

## Customers

Hotel, restaurant and gastro pub industry via food service distributors across Ireland.

They also supply to independent delis, farm shops, butchers, and specialist grocers.

## Accreditations

- EU Approved Dairy Plant

## Awards held

- World Cheese Awards, Great Taste Awards, Irish Food Awards, Artisan Cheese Awards and Scottish Food Awards.
- World Cheese Awards 2022-23: Gold for Meeny Hill Goat
- World Cheese Awards 2022-23: Silver for Kilcreen
- Great Taste Awards 2019: Two Gold Stars for Sperrin Blue
- Artisan Cheese Awards 2018: Silver and two bronze awards for Sperrin Blue & Tirkeeran

## Contact this supplier

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## Image Gallery









