



THE ISLAND SMOKERY

Based in Stromness, in the Orkney Islands, the Island Smokery, owned and run by Callum and Fiona MacInnes, has been producing smoked Orkney Cheddar and smoked garlic since 2004. To our core range of smoked cheddars we've launched our flavoured range in 150g packs. The current range is sweet chilli, garlic, red onion, ploughman's pickle, cracked black pepper, cranberry and Christmas spice. Our premium range is Highland Park Whisky Cheddar and Dark Island Reserve Ale Cheddar. These special ingredients compliment our smoked cheddar beautifully.



Original smoked range available in retail packs of 225g or catering blocks of 1.25kg



The Smoked Garlic Range

- Smoked Garlic 2 bulbs per box
- Smoked Garlic Aioli 150g pack



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Butters 200g

Orkney Butter &
Smoked Garlic Butter 200g



Flavoured Cheddars 150g

Choose from:
Ploughman's Pickle, Garlic, Sweet Chilli, Red Onion, Cranberry, Cracked pepper, Christmas Spice (seasonal)



Premium Range 150g

Highland Whisky &
Dark Island Reserve Ale

