

# homage

at WOOD MANCHESTER

a celebration of truly magnificent produce

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## THE MENU

### SOFT CHEESES

**Edmund Tew | Goosberry & Gosset** £6.50

**Dairy:** Blackwoods Dairy, Kent **Milk:** Cows. Unpasteurised. Not vegetarian.

*Pungent washed-rind with a savoury farmyard buttery-ness.*

Paired With;

DeLoach Heritage Chardonnay | Sonoma | USA | 2018 | 125ml | £8.00

**Rollright | BBQ Fermented Blueberry Corn** £5.00

**Dairy:** Manor Farm, Gloucestershire **Milk:** Cows. Pasteurised. Not vegetarian.

*Soft and oozing washed-rind, akin to the French classics of Vacherin or Reblochon.*

Paired With;

Donkeystone Blueberry Sour 'Blam' | Oldham | 440ml | £6.00

Domaine Vendage Jacquere | Savoie | France | 2020 | 125ml | £8.50

**Camembert de Normandie | Bacon, Onion & Confit Garlic** £6.00

**Dairy:** Ferme du Champ Secret, Normandy **Milk:** Cows. Unpasteurised. Not vegetarian.

*Hand made in the ancestral method, 6 weeks old, a unique classic.*

Paired With;

Exton Park Sparkling Rosé Brut | Hampshire | England | 125ml | £12.00

Ribera Tempranillo 'Roble' | Ribera Del Duero | Spain | 2016 | 125ml | £8.00

**Brillat Savarin au Truffe** £5.50

**Region:** Burgundy, France **Milk:** Cows. Pasteurised. Not vegetarian.

*Rich and decadent triple cream cheese with layers of black Perigord Truffle.*

Paired With;

Piper-Heidsiek Blanc de Blanc NV Brut | Champagne | France | 125ml | £15.00

d'Oliveras Moscatel Graudo | Madeira | 1900 | 75ml | £98.00

**Lypiatt | Brown Sauce with Spiced Tamarind** £5.50

**Dairy:** Old Cheese Room, Wiltshire **Milk:** Cows. Pasteurised. Not vegetarian.

*Charcoal dusted, creamy, strong and rich Jersey milk.*

Paired With;

Innocent Bystander Pinot Noir | Yarra Valley | Australia | 2019 | 125ml | £8.50

Farrside by Farr Pinot Noir | Geelong | Australia | 2019 | 125ml | £24.50

*\*Extra crackers subject to an additional charge.*

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## THE MENU

### SEMI-SOFT & FIRMER CHEESES

- Single Gloucester | Quince & Port** £4.00  
**Dairy:** Charles Martell, Dymock, Gloucester **Milk:** Cows. Unpasteurised. Not vegetarian.  
*Traditional full fat hard cheese, mild, lactic and nutty.*  
Paired With;  
Jean-Marc Burgaud Regnie | Beaujolais | France | 2020 | 125ml | £7.50
- Alp Blossom | Green Tomato & Greengage** £5.50  
**Dairy:** Isny Dairy, Austria **Milk:** Cows. Unpasteurised. Not vegetarian.  
*Rich and creamy Emmental style, wrapped in the petals and herbs grazed on by the cows.*  
Paired With;  
Rolly Gassman Sylvaner | Alsace | France | 2019 | 125ml | £8.50
- Mrs. Kirkham's | Ox Cheek** £6.50  
**Dairy:** Lower Beesley Farm, Goosnargh **Milk:** Cows. Unpasteurised. Not vegetarian.  
*Hand selected mature batches, savoury, creamy and rich.*  
Paired With;  
Donkeystone Madagaska | Oldham | 440ml | £6.00  
Pulenta Estate Malbec | Uco Valley | Argentina | 2019 | 125ml | £10.50
- Witheridge | Rowan & Roast Pineapple** £6.00  
**Dairy:** Nettlebed Creamery, Oxfordshire **Milk:** Cows. Pasteurised. Not Vegetarian.  
*Aged in hay, grown in a field sown with the most aromatic seeds.*  
Paired With;  
Donkeystone Ferris Muler | Oldham | 440ml | £6.00  
d'Oliveras Boal | Madeira | 2001 | 75ml | £14.00
- Owd Yonner Cheese Pie | Pinto Baked Beans** £6.50  
**Region:** Lancashire **Milk:** Cows. Pasteurised. Vegetarian.  
*12 month aged clothbound, rich and creamy Lancashire.*  
Paired With;  
Donkeystone Helles | Oldham | 440ml | £6.00  
Exton Park Brut | Hampshire | England | 125ml | £12.00

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### SEMI-SOFT & FIRMER CHEESES

#### L' Etivaz | Yorkshire Rhubarb

£6.00

**Region:** Vaud, Switzerland **Milk:** Cows. Unpasteurised. Not vegetarian.

*Intensely flavoured, 14 month old alpine cheese.*

Paired With;

Valdespino Manzanilla En Rama | Jerez | Spain | 2020 | 75ml | **£7.00**

Heidi Schröck Blaufränkisch | Burgenland | Austria | 2019 | 125ml | **£8.50**

### GOAT'S & SHEEP'S MILK CHEESES

#### Pecorino Fresco | Apricot & Saffron

£4.50

**Dairy:** Olianas Cheese, Leeds **Milk:** Sheep. Pasteurised. Not vegetarian.

*30 days old, smooth, yoghurt and sweet.*

Paired With;

Donkeystone TIPA | Oldham | 440ml | **£15.00**

Isole E Olena Chianti Classico | Tuscany | Italy | 2018 | 125ml | **£11.50**

#### Cerney | Roasted Red Pepper & Chili Chutney

£5.00

**Dairy:** Cerney, Gloucester **Milk:** Goats. Unpasteurised. Vegetarian.

*Sea salt and oak ashed, young, fresh, lemony tang.*

Paired With;

Domaine Serge Laloue Sancerre | Loire | France | 125ml | **£9.50**

Domaine Sables-Verts Saumur Champigny | Loire | France | 2020 | 125ml | **£8.00**

#### Killeen Goat's Gouda | Isle of Wight Tomato & White Onion

£4.00

**Dairy:** Killeen Dairy, County Galway, Ireland **Milk:** Goats. Pasteurised. Not vegetarian.

*Smooth, slightly sweet, nutty, and floral.*

Paired With;

Schloss Johannisberg Riesling 'Bronzelack' | Rheingau | Germany | 2020 | 125ml | **£10.00**

#### St. James | Sweet Pickled Mustard Seed Piccalilli

£5.00

**Dairy:** St. James Dairy, Cumbria **Milk:** Sheeps. Unpasteurised. Not vegetarian.

*Washed-rind, light milky sourness with a salty finish and farmyard undertones.*

Paired With;

Pierre-Naigeon Skin Contact Aligote | Burgundy | France | 2019 | 125ml | **£10.50**

Pierre-Naigeon Hautes-Cotes de Nuits 'Sans-Sulfites' | Burgundy | 2018 | 125ml | **£15.00**

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### BLUE CHEESES

#### Hebridean Blue | The Waldorf

£5.00

**Dairy:** Scriob Ruadh Farm, Isle of Mull **Milk:** Cows. Unpasteurised. Not vegetarian.

*Firm, tangy, floral blue, often compared to Stilton.*

Paired With;

Sandeman Vau Vintage Port | 1999 | 75ml | **£11.00**

Chateau Coutet Barsac 1er Cru | Bordeaux | France | 2013 | 75ml | **£13.00**

#### Chepyn Blue | English Quince Membrillo

£4.00

**Region:** Chipping, Lancashire **Milk:** Cows. Pasteurised. Vegetarian

*Traditional Lancashire production, reminiscent of a Gorgonzola, soft, sweet & nutty.*

Paired With;

Enzo Vincenzo Recioto Della Valpolicella | Veneto | Italy | 2015 | 75ml | **£7.00**

Buitenverwachting Cabernet Merlot | Constantia | South Africa | 2018 | 125ml | **£7.50**

#### Stichelton | Assiette of Beetroot

£5.00

**Dairy:** Stichelton Dairy, Nottinghamshire **Milk:** Cows. Unpasteurised. Not vegetarian.

*Made slowly and traditionally, toasty, nutty and sweet with a light creamy texture.*

Paired With;

Heidi Schrock Welschriesling/Pinot Blanc Beerenauslese | Burgenland | 2018 | 75ml | **£12.00**

Fairview Sweetred | Paarl | South Africa | 2018 | 75ml | **£8.00**

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