

homage

at WOOD MANCHESTER

a celebration of truly magnificent produce

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THE MENU

SOFT CHEESES

Edmund Tew | Goosberry & Gosset £8.50

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

Vacherin Mont D'or | BBQ Fermented Blueberry Corn £8.00

Region: Jura, France **Milk:** Cows. Unpasteurised. Not vegetarian.

Soft washed-rind born of necessity, with a melting core.

Paired With;

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

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

St. Cera | Bacon & Onions with Confit Garlic £9.00

Dairy: Fen Farm, Bengay, Suffolk **Milk:** Cows. Unpasteurised. Not vegetarian.

Young, pungent, little pots of brine washed gold.

Paired With;

Orremus Late Harvest Tokaji | Hungary | 2019 | 75ml | £10.50

Truffled Baron Bigod | Petrossian Belugar Tsar Imperial Caviar (add £50.00) £9.50

Dairy: Fen Farm, Bengay, Suffolk **Milk:** Cows. Unpasteurised. Not vegetarian.

Brie-de-Meaux style, cut and stuffed with raw mascarpone and truffle.

Paired With;

Gosset NV Brut | Champagne | France | 100ml | £10.00

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

Lypiatt | Brown Sauce with Spiced Tamarind £8.00

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.

**Please note some menu items are limited and Subject to Availability.

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SEMI-SOFT & FIRMER CHEESES

Pecorino Fresco | Apricot & Saffron

£6.00

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**

Alp Blossom | Green Tomato & Greengage

£8.00

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

£9.00

Dairy: Lower Beesley Farm, Goosnargh **Milk:** Cows. Unpasteurised. Not vegetarian.

Hand selected mature batches, savoury, creamy and rich.

Paired With;

Donkeystone Javanilla | Oldham | 440ml | **£6.00**

Pulenta Estate Malbec | Uco Valley | Argentina | 2019 | 125ml | **£10.50**

Morn Dew | Rowan & Roast Pineapple

£7.50

Dairy: White Lakes Cheese, Somerset **Milk:** Cows. Pasteurised. Vegetarian.

Delicately sweet, creamy and fruity flavour, Guernsey milk giving a golden colour.

Paired With;

Donkeystone Ferris Muler | Oldham | 440ml | **£6.00**

d'Oliveras Boal | Madeira | 2001 | 75ml | **£14.00**

Owd Yonner Cheese Pie | Pinto Baked Beans

£11.00

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

12 month aged clothbound, rich and creamy Lancashire.

Paired With;

Donkeystone Helles | Oldham | 440ml | **£6.00**

Gosset NV Brut | Champagne | France | 100ml | **£10.00**

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GOATS MILK CHEESES

Tovey | Red Pepper Chili Chutney

£6.50

Dairy: Thornby Moore Dairy, Carlisle **Milk:** Goats. Unpasteurised. Vegetarian.

Semi-soft and ripening, fresh and tangy.

Paired With;

Mahi 'Boundary Farm' Sauvignon Blanc | Marlborough | NZ | 2019 | 125ml | **£9.50**

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

Apatha | Picked Mustard Seed Piccalilli

£8.00

Dairy: St. James Dairy, Cumbria **Milk:** Goats. 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**

BLUE CHEESES

Hebridean Blue | The Waldorf

£8.00

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**

Blue Whinnow | English Quince Membrillo

£7.00

Dairy: Thornby Moore Dairy, Carlisle **Milk:** Cows. Unpasteurised. Not vegetarian.

Firm and creamy with nutty flavours and blue tang.

Paired With;

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

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

Stichelton | Assiette of Beetroot

£7.00

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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