

homage

at WOOD MANCHESTER

a celebration of truly magnificent produce

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THE MENU

SOFT CHEESES

Edmund Tew | Goosberry & Champagne £6.50

Dairy: Blackwoods Dairy, Kent **Milk:** Cows. Unpasteurised. Traditional Rennet
Pungent washed-rind with a savoury farmyard buttery-ness.

Paired With;

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

Baby Baronet | BBQ Fermented Blueberry Corn £6.00

Dairy: The Old Cheese Room, Corsham, Wiltshire **Milk:** Cows. Pasteurised. Traditional Rennet
Soft and oozing washed-rind, akin to the classic 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. Traditional Rennet
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. Traditional Rennet.

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

Paired With;

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

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. Traditional Rennet
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

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SEMI-SOFT & FIRMER CHEESES

- St. Helena | Quince & Port** £4.00
Dairy: Fen Farm Dairy, Suffolk **Milk:** Cows. Unpasteurised. Traditional Rennet.
Semi-soft, fudgy texture, with subtle soured milk and farmyard flavours.
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. Traditional Rennet.
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 | Braised Ox Cheek** £6.50
Dairy: Lower Beesley Farm, Goosnargh **Milk:** Cows. Unpasteurised. Traditional Rennet.
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. Traditional Rennet.
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 & Pinto Baked Bean Pie** £6.50
Region: Lancashire **Milk:** Cows. Pasteurised. Vegetarian Rennet.
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

Cerney | Roasted Red Pepper & Chili Chutney

£5.00

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

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**

Driftwood | Isle of Wight Tomato & White Onion

£4.00

Dairy: White Lake Cheese, Somerset **Milk:** Goats. Unpasteurised. Vegetarian Rennet.

Rich and creamy texture. Peppery with earthy undertones.

Paired With;

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

Pavé Cobble | Sweet Pickled Mustard Seed Piccalilli

£5.00

Dairy: White Lake Cheese, Somerset **Milk:** Sheeps. Unpasteurised. Vegetarian Rennet.

Soft texture becoming melting with age. Peppery, sweet cream and nutty.

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. Traditional Rennet.
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**
- Cote Hill Blue | Apple & Raisin** **£4.00**
Dairy: Cote Hill Farm, Lincoln **Milk:** Cows. Unpasteurised. Vegetarian Rennet.
A chalky centre but runny exterior, with a peppery bite reminiscent of a Roquefort
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. Traditional Rennet.
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**
- Picos de Europa | Spiced Orange** **£4.50**
Region: Valdeon Valley, Spain **Milk:** Cows & Goats. Pasteurised. Traditional Rennet.
Paired With;
Donnafugata 'Kabir' Moscato | Pantelleria | Italy | 2019 | 75ml | **£8.00**

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CHARCUTERIE

REBEL CURES AND FERMENTS

REBEL, a team of three self-proclaimed 'sausage musketeers', launched in 2020 with a passion for high welfare, sustainable produce, making an inspired range of cured and smoked meats from their base in the Southeast.

4 Slices of each plus a Beer Stick (approximately 100g total) | **£12.00**

Rebel Coppa

British Pork shoulder, cured with ginger, seaweed, wild mushrooms, and umami rich Sake.

Rebel Air-Dried Loin

Delicately spiced loin of High Welfare pork cured and air-dried for 3 months.

Rebel Bresaola

Air-dried grass-fed beef, cured in a blend of spices and washed in kefir.

Goan Beer Sticks

A hot and spicy flavour bomb based on an old Goan pork vindaloo recipe.

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