

homage

at WOOD MANCHESTER

a celebration of truly magnificent produce

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WARM AND COOKED

Mrs. Kirkham's with Braised Ox Cheek £6.50

Dairy: Mrs. Kirkhams, Lancashire

Milk: Cows. Unpasteurised. Traditional Rennet.

Hand selected mature batches, savoury, creamy and rich.

Baked St. Marcellin with Wild Garlic Seed £6.50

Region: Rhone-Alps, France

Milk: Cows. Unpasteurised. Traditional Rennet.

A delicate little cheese with plenty of mushroomy, savoury flavour.

Owd Yonner Cheese & Pinto Baked Bean Pie £6.50

Region: Lancashire

Milk: Cows. Pasteurised. Vegetarian Rennet.

12 month aged clothbound, rich and creamy Lancashire.

Charred St. Ella with Truffle Honey £5.50

Region: Rosary Goats Cheese, Salisbury

Milk: Goats. Pasteurised. Vegetarian Rennet.

A matured version of Crottin, charred and drizzled with truffled honey.

SOFT CHEESES

Edmund Tew £6.50

Dairy: Blackwoods, Kent

Milk: Cows. Unpasteurised. Traditional Rennet

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

Baby Baronet £6.00

Dairy: The Old Cheese Room, Wiltshire

Milk: Cows. Pasteurised. Traditional Rennet

Soft and oozing washed-rind, akin to the classic Reblochon.

Tunworth £6.00

Dairy: Hampshire Cheese Company, Basingstoke

Milk: Cows. Unpasteurised. Traditional Rennet

A very British Camembert. Rich, earthy, buttery and oozing.

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.

Lypiatt £5.50

Dairy: The Old Cheese Room, Wiltshire

Milk: Cows. Pasteurised. Traditional Rennet

Charcoal dusted in the style of a Chevre, but using creamy and rich Jersey cows milk.

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SEMI-SOFT & FIRMER CHEESES

Mimolette Vieille £4.50

Region: Lille, France

Milk: Cows. Pasteurised. Traditional Rennet.

The French take on an Edam, aged 12months. Salted caramel and toasted hazelnuts.

Hafod Organic Cheddar £4.50

Dairy: Holden Farm Dairy, Lampeter

Milk: Cows. Unpasteurised. Traditional Rennet.

Inspired by a 1917 recipe, Hafod is distinctively rich, buttery and nutty.

L' Etivaz £6.00

Region: Vaud, Switzerland

Milk: Cows. Unpasteurised. Traditional Rennet.

Intensely flavoured, 14 month old alpine cheese.

Witheridge £5.00

Dairy: Nettlebed Creamery, Oxfordshire.

Milk: Cows. Pasteurised. Traditional Rennet.

Aged in hay, grown in a field sown with the most aromatic seeds.

GOAT'S & SHEEP'S MILK CHEESES

Cerney £5.00

Dairy: Cerney, Gloucester

Milk: Goats. Unpasteurised. Vegetarian Rennet.

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

Driftwood £4.00

Dairy: White Lake Cheese, Somerset

Milk: Goats. Unpasteurised. Vegetarian Rennet.

Rich and creamy texture. Peppery with earthy undertones.

Pavé Cobble £5.00

Dairy: White Lake Cheese, Somerset

Milk: Sheeps. Unpasteurised. Vegetarian Rennet.

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

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BLUE CHEESES

Hebridean Blue

£5.00

Dairy: Scriob Ruadh Farm, Isle of Mull

Milk: Cows. Unpasteurised. Traditional Rennet.

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

Barkham Blue

£5.00

Dairy: Two Hoots Cheese, Berkshire

Milk: Cows. Pasteurised. Vegetarian Rennet.

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

Picos de Europa

£4.50

Region: Valdeon Valley, Spain

Milk: Cows & Goats. Pasteurised. Traditional Rennet.

Similar in style to a Roquefort, Picos is sharp and spicy with an underlying fruitiness.

CHARCUTERIE



Rare breed pigs, grown slowly and free to roam the rich pastures of Height Top Farm in Todmorden.

4 Slices of each plus a Beer Stick (approximately 100g total) | **£14.00**

Coppa - Shoulder, cured in dark beer and treacle, lightly smoked then air dried.

Culatello - Back muscle from the leg, dry cured with spices and smoked paprika.

Finochino - An Italian classic salami with distinctive fennel and garlic flavours.

Beer Stix - Long and fine salamis, seasoned and spiced in the style of a chorizo.