

The Taste of Homage is an ever-evolving journey of the finest cheeses and cheese produce seasonally or classically prepared. This June sees a whole new menu prepared by Simon and The Homage Team; great new cheeses served alongside an eclectic cinque of sommelier matched wines. There's even a nod to the classic dish Welsh Rarebit with Aged Comté made with Daura beer and Dijon mustard.

With Five courses and Five wines for just £30 what better way to spend a weekday evening. Available Wednesday to Friday Evening and Friday and Saturday Lunch. Our Last Lunch Sitting is 15:30

Course 1

Aged Comté Rarebit - Served on Butter Basted Brioche
Franche-Comté | Cows | Unpasteurised

Welsh rarebit or Welsh rabbit is a dish consisting of a hot cheese-based sauce served over slices of toasted bread. The original 18th-century name of the dish was the jocular "Welsh rabbit", which was later reinterpreted as "rarebit", as the dish contains no rabbit.

Comté is known for its complex fruity and nutty flavour. As it ages its flavour develops and its texture becomes harder and grainier. Pockets of crystals which are often mistaken for salt but are actually amino acids formed within it

MONASTRELL | RED | DRY | SPAIN

Citizen Wine 'Moda Foca' Monastrell - Wherever you are in the world, this grape seems to have a different name. In Spain, it is known as Monastrell, in France, you'd call it Mouverde, and in Australia it is Mataro. And that's not even including Alicante, Pinot Fleri, Monastre or Mourves! Regardless, Monastrell is a meaty and full bodied wine, one that Citizen wine produces extremely well, with flavours of red currants, blackberries and a black olive hint. I hope you aren't offended by the name, as Moda Foca is simply Spanish for "Fashion Seal", the winery stamping this "seal of approval" on each bottle of this Monastrell.

Course 2

Inglewhite Buffalo Cheese
Lancashire | Buffalo | Pasteurised

This hard buffalo cheddar is rich and gamey. When well-aged it takes on almost Parmesan qualities whilst staying soft enough to be a table cheese. A Super Gold at the World Cheese Awards.

TORRONTES | WHITE | OFF DRY | ARGENTINA

Bodega Colome are no strangers to growing premium South American grapes. Founded in 1854, initially with Cab Sav and Malbec vines brought over from France, they now boast over 140 hectares of biodynamic vineyards, with an average elevation of 2600m. At such a high altitude, the grapes are exposed to higher levels of UV radiation, which develops their deep colour and strong tannin finish.

The wine is bright green-gold, with a strong floral nose. Hints of grapefruit and spice, along with a fresh crispness in the mouth with flavours' of ripe tropical fruit.

Course 3

Époisses

French | Cows | Washed Rind | Pasteurised

Époisses, also known as Époisses de Bourgogne is a legally demarcated cheese made in the village of Époisses and its environs, in the département of Côte-d'Or, about halfway between Dijon and Auxerre

Like other washed-rind cheeses, Époisses smells stronger than it tastes; its flavours are garlicky, fruity, mushroomy, with a touch of barnyard and just a little animal.

CABERNET SAUVIGNON | RED | DRY | UKRAINE

ACE Cabernet Sauvignon - The vineyard, located in Zarkapattia, has vines growing on hills from elevations of 50m to 200m. Once could also say the vines are rooted in gold. Just a few hundred meters away from the edge of the estate is the only operational gold mine in Ukraine. No expense is spared with these wines, they're aged in ex Leoville Las cases and Rouzan Segla barrels, and are not only incredibly high quality but also crowd pleasers.

Course 4

Cerney Ash

Cerney, Gloucestershire | Goats | Oak-Ashed | Pasteurised

Made from Purebred Anglo Nubian goats, with a few splashes of British Toggenburg. Anglo Nubians are known as 'the Jersey cow of the goat world' due to the high fat content of their milk. "A cheese made to convert even the most discerning goat cheese sceptics."

Visually a striking cheese. A stark charcoal surface with a pure white interior. A refreshing citrus flavour, next to no 'goaty' notes, a masterful balancing of salt and a coupling with a somewhat light mousse texture, makes Cerney Ash a real subtle delight.

VERDELHO & ANTAO VAZ | WHITE | DRY | PORTUGAL

House of Beja - House of Beja is more than just an Alentejano wine: it encapsulates the character and soul of this wine region and is synonymous with the Portuguese way of life – good food, good wine, love and tradition. A noble aromatic evolution, reminding us of a bouquet of dried flowers, orange, with a touch of pineapple. Full bodied, but with fine acidity, the orange citrus fruit commanding.

Course 5

WOOD Smoked Monday

Thirsk, North Yorkshire | Cows | Unpasteurised

This is a rich pasteurised, sophisticated blue cow's milk cheese created by Alex James, former band member of Blur, turned cheesemaker. Blue Monday has a faintly sweet, intensely savoury, spicy and rich complex flavour. The cheese has bold cracks and blue streaks with a thin natural rind. Smoked in house over applewood by Chef Simon and his Team.

WOOD Smoked Monday

TOURIGA NACIONAL | RED | SWEET | PORTUGAL

Port - Sandemans, 10 year Tawny. The intense red tawny colour with shades of brick, typical of this style of aged yet youthful wine, anticipates the elegant and complex aroma, combining ripe fruit, jam and nuts, with hints of vanilla and raisins. In the mouth, Sandeman Porto Tawny 10 Years Old is a most flavoursome wine, full-bodied and appealing, with a persistent finish.

TERMS APPLY

Gluten Free and Vegetarian options are available.

All Taste of Homage Items are subject to change according to seasonality and availability.

This Reduced-price offer is not available to redeem with Gift Vouchers, however the full price menu is available at these times.

Our Additional Meats, Cheeses & Vegetables, and accompaniments may vary based on Seasonality, Quality and Availability and we do not offer substitutions to our set menu items.

Please Note a discretionary 12.5% Service Charge will be added to your bill for you to consider. Thank you for your valued custom.