



— SMALL PLATES —

VICKIE'S MAC & CHEESE £6

Our classic macaroni with Vickie's signature cheese sauce, blending tasty, authentic Quickes cheddar with nutty Sparkenhoe Red Leicester, then topped with breadcrumbs and extra cheese. Add extra toppings to pimp your Mac...

Just an extra £1 adds one of the following yummy toppings: crispy bacon, jalapeños and sour cream, sliced tomatoes, Yorkshire Blue.

Quickes Cheddar is a stunning Devon cheese, matured to create a hearty, punchy flavour. The Sparkenhoe Red Leicester has been made by Jo and David Clarke in Market Bosworth, Leicestershire since 2005 and is the only true farmhouse Red Leicester left. It brings a traditional nuttiness and warm colour to this classic Mac & Cheese.

NICK'S YORKSHIRE RAREBIT £6

A tribute to the mining heritage and sporting achievements of Yorkshire – generous slices of toasted bread with a rich seam of Char Coal cheese topped with beery, mustardy Yorkshire Cask cheddar.



Like the Yorkshire character this is earthy, honest, cheeky, likes a decent beer, but isn't scared of hard work! The Char Coal cheese was created by Michael Lee Fine Cheese to commemorate 30 years since the miners' strike, while the Yorkshire Cask was invented by Cryer and Stott Cheesemongers to welcome the Grand Depart of the Tour de France.

TARTIFLETTE £7

Layers of potato, caramelised onions and bacon, fragrant with garlic and thyme and bubbling with rich, unctuous Reblochon cheese.

Reblochon is a soft, washed rind cheese, made with the 'second milking' of cows after the tax on the yield had been paid – a sneaky way for dairy maids to keep the best of the milk for these tasty little cheeses.

GARLIC BREAD £3

ADD GRUYERE(+£1) OR YORKSHIRE BLUE(+£1)

Sourdough with plenty of garlic butter – add a cheesy boost for a quid.

BAKED CAMEMBERT £6

A mini Camembert spiked with garlic oil and thyme then baked until super soft and silky, served with breadsticks and cornichons.

Add Chorizo pieces for a meaty hit of paprika and chilli (+£1)



YORKSHIRE HALLOUMI SLIDER £6

A brioche bun, split in half, stuffed with hot, grilled Yorkshire Halloumi cheese, hummus, lettuce, sliced tomato and sweet chilli jam.

Add Chorizo slices (+£1)

This 100% vegetarian halloumi is handmade in Yorkshire by Yorkshire Dama Cheese with cow's milk from Windy Bank Farm in Liversedge, for a better flavour and a traditional texture.

YORKSHIRE FROMAGE-A-TROIS £5

Deep fried croquette threesome - Yorkshire ham and Wensleydale, Yorkshire Blue, and smoked Ribblesdale – served with your choice of chutney.

AUBERGINE AND COURGETTE PARMIGIANA £5

Layers of aubergine, courgette, Mozzarella, mature Parmesan cheese and rich tomato sauce, baked and topped with breadcrumbs and, well, more cheese...

Parmigiana is a dish that relies on the full-flavour of a great parmesan. We use only tasty 24 month matured Parmigiano Reggiano – made from the richest milk and carefully matured.

BROCAULIFLOWER CHEESE £5

Broccoli and cauliflower, steamed, tossed in olive oil, slathered in our signature cheese sauce, then topped with extra cheese and breadcrumbs and baked.





CHEESE BOARDS

CHOOSE YOUR CHEESE

You'll get a generous 75g of each cheese from the Homage2Fromage cheese board

All served with crackers, cornichons, Pudsey Pickles chutney and sourdough bread.

Choose 1 cheese £7

Choose 2 cheeses £12

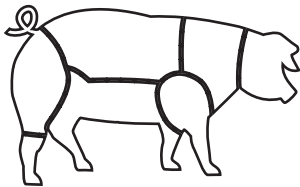
Choose 3 cheeses £16

Choose 4 cheeses £19



CHARCUTERIE SELECTION £7

A meaty selection of Prosciutto Lazio ham, truffle salami, smoked dry-cured ham, bresaola and spiced pork with breads, cornichons and oil.



H2F

PIZZAS

A truly classic pizza, with Homage2Fromage fabulous cheese toppings.



GOOD 'OLE MARGERITA £8

Buffalo Mozzarella, cherry tomatoes, basil

NUTTY GOAT £10

Capricorn goat's cheese, Mozzarella, walnuts, honey, topped with peppery rocket

QUATRO FORMAGGIO £12

Yorkshire Blue, Tallegio, Mozzarella and Capri-corn goat cheese

CHARCUTERIE £12

Mozzarella with Prosciutto Lazio ham, truffle salami, smoked dry-cured ham, and spiced pork

RED, WHITE AND BLUE £11

Chorizo, Mozzarella, and Yorkshire Blue

DIABLO £11

Jalapeños, chorizo, Mozzarella, Red Devil chili cheese

Additional ingredients - add £1

Anchovies, olives, salami, prosciutto, chorizo, capers, cherry toms, bacon, ANY extra cheese from the board.

SALADS

GREEN SALAD £4

Lettuce, peppers, cucumber, herbs and spring onions dressed in our house dressing

'EFFING' YORKSHIRE SALAD £5

Marinated Fine Fettle (FF!), lettuce, tomatoes, cucumber, spring onion, and olives with house dressing

TOMATO BASIL MOZZARELLA £5

Tomato, mozzarella, basil, balsamic dressing

APPLE SLAW £4

Finely sliced white cabbage, onion, grated apple and light mayo and a touch of horseradish



FROM 6PM

IT'S GOOD TO SHARE

FONDUE

£12 SMALL
£20 LARGE

A bubbling cauldron of fantastic Alpine fromage - molten Gruyere and Emmental with white wine and garlic, served with sourdough, and cornichons.

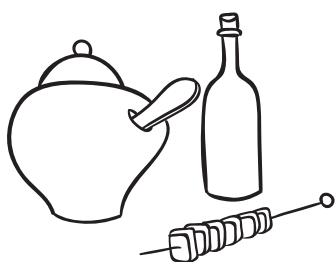
Added to the pot +£2

Truffle oil - gives your fondue a hit of earthy truffle goodness!

Yorkshire Blue - a slab of blue cheese to crumble into your fondue!

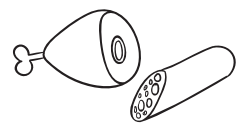


The word fondue comes from the French word, 'fondre', which means 'to melt' and we see our fondue as the true melting pot of cheesy goodness. Invented as a way to make simple bread and cheese a little more tasty in the winter months in the Alps, we use Emmental and Swiss Gruyere for a combo of fragrant nuttiness and perfect gooey consistency.



RACLETTE

£12 SMALL



Your own Raclette dish to share, with oodles of bubbling Raclette cheese poured over potatoes, sweet onions and cornichons.

Add a portion of either of these for just £2

Chorizo - slabs of pork sausage to add a little spice

Ham hock - hearty chunks of baked pork hock

From the French for 'scrape', raclette refers to the way a whole cheese, held against a flame, would be scraped onto potatoes, veg and ham... a handy way to make a hot meal with nothing but a simple open fire.

BAKED FLAT CAPPER

£15 SERVES 2

A hearty whole Flat Capper - a Camembert-style English cheese made from Yorkshire milk - baked with either chorizo or garlic and thyme, served with sourdough, breadsticks and cornichons.

Flat Capper is made from Yorkshire's finest milk, just over the border in Cumbria, and gives any French Camembert a runny run for its money -it bakes well and makes a tasty, melty dinner for two...