



FRIENDS OF HAM

Food Menu

MEAT & CHEESE

Choose your own from the lists below:

Meat**Culaccia di Parma Ham**

The finest part of the ham

Serrano Gran Reserva

Hand-carved, aged 18 months

Carne Salata

Beef cured in salt, pepper, cloves, nutmeg & lightly smoked

Finocchiona

Italian fennel seed salami

Alejandro Magno**Chorizo**

Coarse-cut and spicy

Bath Chaps

Hot Smoked Pig's Cheeks

Jésus du Pays Basque

Rum and peppercorn salami

Cheese**Old Winchester**

Sweet and tangy Gouda-style cheese (V, P)

Brie de Meaux

French classic (UnP)

Hafod

Buttery, tangy cheddar (UnP)

Monte Enebro

Soft Spanish blue (Goats, P)

Brillat Savarin

Triple cream cheese (P)

Kirkhams Lancashire

Buttery, long lasting flavour (UnP)

St James

Washed-rind sheep's cheese. (Sheeps, UnP)

Gorgonzola Dolce

Italian creamy, salty Blue, (UnP)

Fourme d'Ambert

Blue cheese, (P)

Comté

Hard French Cheese, (UnP)

SMALL DISHES

Nduja

Spicy Spreadable Salami on toasted sourdough

7.00**Bath Chaps**

Hot Smoked Pig's Cheek served with cornichons on toasted sourdough

6.50**Jabugo Bruschetta**

Jabugo Ibérico served with tomatoes, olives and oregano on toasted sourdough

7.00**Olive Tapenade (Ve)****5.50****Kirkham's Lancashire & Fruit Cake (UnP)****6.00****Smashed Avocado on toast**

- with Nduja

5.50**7.50**

BAR SNACKS

Pipers Crisps Cheese & Onion / Salt & Vinegar / Chorizo / Sweet Chilli**1.50****Pork Scratchings****3.00****Smoked Marcona Almonds****3.50****Gordal Olives****3.50****Cornichons****2.50****Beer Sticks****6.00**

SIDES

Bread and Oil**1.95****Green Leaf, Gouda & Red Onion Salad (UnP)****4.50****Tomato Salad****4.50****Toast & Preserves****2.50****5.75**for
one item**9.50**for
two items**12.50**for
three items**15.25**for
four items

SHARING BOARDS

Spanish Board 17.25 Jabugo Ibérico Ibérico Bellota Chorizo Zamorano Gran Reserva (Sheeps, UnP) Garrotxa (Goats, P)	Italian Meat Plate 13.50 Speck Trentino, Ventricina and Finnochiona	Lishman's Board 16.50 St James (Sheeps, UnP) Mrs Kirkhams Lancashire (UnP) A Selection of delicious cured meat and Salami carefully selected from Lishman's Butchers.
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SALADS

Beetroot and Dorstone Salad	with rocket & walnut	7.50
Ploughman's	with Lishman's pork pie, hafod, culaccia, olives, cornishons, bread and homemade onion chutney	8.50

DESSERTS

Bourbon Vanilla Ice Cream with PX sherry	4.50
Affogato – Bourbon Vanilla Ice Cream Topped with an Espresso Pair with: Mackmyra Blomstertid	3.95 5.40
Kirkham's Lancashire and Fruit Cake (UnP) Pair with: Quinta do Infantado LBV 2009	6.00 4.25
Chocolate Brownie with Chantilly Cream Pair with: Delirium Red (1/3 pint)	4.50 3.00
Classic Panettone served warm with Vanilla Ice Cream Pair with: Pedro Ximénez El Candado	4.50 3.50
Northern Bloc Mini Ice Cream Pots	3.00
Cakes - please ask for current flavours	

INFORMATION

Our food prep area is very small and we cut the hams to order to maintain freshness so there will be a wait, especially at busy times. Please inform your waiter of any dietary requirements or allergies, we have a full list of allergens available. Unless stated otherwise, a cheese is made using traditional rennet & cow's milk.

GF — Gluten Free P — Pasteurised
 V — Vegetarian UnP — Unpasteurised
 Ve — Vegan

VALUES

Friends of Ham is a small independent business and we value our relationships with our carefully chosen suppliers. We choose producers with the highest of welfare standards and we regularly visit both our suppliers and producers in the UK and further afield.

We are proud of all the produce we offer at Friends of Ham. Everything is sourced from either specialist independent suppliers or from small, high welfare named farms. Many are Slow Food approved and backed by the group Farms not Factories.

We hope you enjoy your charcuterie & cheese. — Trot On!

RED WINES 125ml Glass / 500ml Carafe / 750ml Bottle

- Thierry Forestier Vin Aramon (BIB)** Languedoc, France **3.90 / 14.00 / 19.00**
Thierry's plots of vines are nestled in cool micro-climates. He makes wines of freshness and drinkability from a 100 year old plot of Aramon, a much neglected historic local grape variety. He farms without chemicals and works naturally. Unfined and unfiltered.
- Gran Cerdo** Rioja, Spain **4.00 / 15.00 / 22.00**
Natural wine with no filtration or stabilization and minimal sulphur. 100% Tempranillo with bright red berry fruit and subtle spice. Absolutely cries out for Chorizo!
- Irrepetible Malbec/Syrah** Castilla La Mancha, Spain **4.75 / 17.00 / 25.00**
Silky Malbec blended with spicy Syrah is a winning combo with Charcuterie! Fruity, fresh and not too oak.
- Negromaro Mocavero** Puglia, Italy **4.80 / 18.00 / 26.00**
Ripe, luscious black fruit with a hint of spice. Fantastically easy drinking!
- Le Grappin Beaujolais Villages** Beaujolais, France **5.00 / 18.50 / 28.00**
Light, cherry scented red with hints of bubblegum and sweet spices. Smashable!
- Judith Beck Ink** Burgenland, Austria **5.50 / 20.00/30.00**
Burgenland is the warmest region in Austria and often produces big, over-cooked reds. Judith Beck's wines stand apart. Lively and fresh with dark fruits, spices and a springy juiciness.

WHITE WINES 125ml Glass / 500ml Carafe / 750ml Bottle

- Le Lesc Blanc** Cotes De Gascogne, France **3.90 / 14.00 / 19.00**
Refreshing blend of Colombard and Ugni Blanc with citrus and crisp apple flavours. Unoaked, light, zesty and totally delicious. This is the perfect white for a warm summers day!
- Gran Cerdo Blanco** Rioja, Spain **4.00 / 15.00 / 22.00**
A fresh and extremely drinkable blend of Viura and at least 10 other varietals. Bright fruit and cleansing acidity. Only a tiny production of this wonderful introduction to natural wine.
- Castel Firmian Pinot Grigio** Trentino, Italy **4.25 / 15.50 / 23.00**
The cool climate of Trentino is one of the best places to grow Pinot Grigio, delivering pure fruit character with crisp acidity.
- Le Grappin Macon Villages (BIB)** Burgundy, France **4.75 / 18.00 / 26.00**
Clean and fresh white Burgundy with wonderful texture. Incredible minerality and acidity to pair well with soft and washed rind cheeses.
- Jose Pariente Sauvignon Blanc**, Rueda, Spain **4.95 / 18.50 / 27.00**
From some of the oldest vines in Rueda; this Sauvignon has wonderful depth and structure whilst remaining zesty and refreshing. With notes of gooseberry, tropical fruits and green pepper.
- Domaine Bastian Rivaner** Moselle, Luxembourg **5.00 / 19.00 / 28.00**
Similar to Riesling in style, this is off-dry, needing the hint of sweetness to balance the zippy acidity. This is thirst-slakingly refreshing! Flavours of green apple, pear and lime.
- Arndorfer Gruner Veltliner** Kamptal, Austria **5.50 / 20.00 / 30.00**
Martin & Anna Arndorfer's vines are in the cool climes of Kamptal, Austria and the wines retain a steely acidity to balance the richness achieved through lees-ageing in large barriques.

Where possible, we aim to work with growers farming responsibly, working with as little intervention as possible in the cellar as the vintage allows. Handmade, artisan, natural wines that we find exciting and delicious.

Take a look at the bottleshop list for our pick of natural wines to take away.

SPARKLING WINES 125ml Glass / Bottle

- Cava Can Xa** Penedes, Spain 5.00/25.00
Clean, crisp and refreshing with notes of lemon, mandarin, biscuit and dried fruits.
- Malibran Prosecco Sottoriva** Veneto, Italy 6.00/30.00
Made using natural methods with minimum intervention. Bottled unfiltered therefore slightly cloudy - but utterly moreish and delicious!

ROSE WINES 125ml Glass / 500ml Carafe / 750ml Bottle

- Mas De Daumas, Reserve de Gassac** Languedoc, France 4.40/16.00/24.00
Pale pink in colour with bright, fresh red fruit. Bone dry, but with plenty of body and character. The story of Mas De Daumas Gassac is one of pride, passion and vision. Natural winemaking at its best.

APERITIF, FORTIFIED & SWEET WINES 50ml / 100ml / Bottle

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|--|-----------------|---|-----------|
| Aperol Spritz
The classic bitter-sweet Italian aperitif, served long over ice with Prosecco. | 5.75 | Quinta do Infantado LBV Port
Ruby colour with black fruits and spices. Sweet and refreshing. | 4.25/8.00 |
| Manzanilla En Rama Navazos
Dry, powerfully aromatic, fresh with a salty tang and citrusy finish. | 3.50/6.00/21.50 | Niepoort Tawny Port
Flavours of roasted hazelnuts, caramel, dried fruits, orange peel and milk chocolate. | 4.25/8.00 |
| Pedro Ximenez El Candado
Lusciously sweet with flavours of raisins, figs and treacle. | 3.50/6.00/22.50 | Mixed Fortified Flight Choose any 3 Fortifieds. Port, Sherry & Madeira. | 13.00 |

GINS 25ml served with either Fentimans or Fentimans Slimline Tonic

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| East London Liquor Co. London Dry
<i>40%, Bow Wharf London</i> | Lemon, grapefruit peel, coriander, angelica root, cubeb berries. | 4.70 |
| Ableforth's Bath tub Gin, Old Tom
<i>42%, East Sussex</i> | Cardamom, coriander, cardamom, cinnamon, orange, clove. | 5.20 |
| Whittakers Gin
<i>42%, North Yorkshire</i> | Hawthorn berry, bilberries, bog myrtle, garden thyme, lemon citrus. | 5.25 |
| Rock Rose
<i>41.5%, Dummet Bay, Scotland</i> | Rhodiola Rosea, Rowan Berries, Sea Buckthorn, Bilberries, Verbena. | 5.20 |
| Four Pillars Spiced Gin
<i>43.8%, Yarra Valley, Australia</i> | Tasmanian pepperberry, cinnamon, grains of paradise, blood orange. | 5.50 |
| Gin Mare
<i>42.7%, Vilanova, Spain</i> | Basil, thyme, rosemary, arbequina olive. | 5.25 |
| Monkey 47 Schwarzwald Gin
<i>47%, Black Forest, Germany</i> | Bitter orange, cranberries, dog rose, kaffir lime, pomelo, 43 others. | 5.95 |
| Audemus Pink Pepper
<i>44%, Cognac, France</i> | Black cardamom, pink peppercorn, cinnamon, tonka bean. | 6.00 |
| Gin Flights | Choose any 3 from the selection above. Each poured as 20ml with 2 Fentimans tonics & ice served alongside. | 10.00 |

BOTTLED BEERS

* = Low Stock. ** = Out of Stock. List updated weekly. Some stock may have sold out so please don't be too disappointed, we can suggest alternatives.

Pale Ale & Session IPA

Table Beer (500ml) 3.1% - The Kernel, London	5.30	Myrcia 4% - Buxton Brewery, Derbyshire	4.80
Vagabond 4.5% - Brewdog, Fraserburgh - Gluten Free Pale Ale	4.45	Cryobaby (can) 4.8% - Magic Rock, Huddersfield	6.20
Alpha Beta (can) 4.5% - Ilkley, West Yorkshire	4.10	Remain In Light 5% - Wylam Brewery, Newcastle	5.00
Totem 2.2% - To Ol, Denmark	4.00		
PINT (can) 3.9% - Marble, Manchester	5.90		
Comfortably Numb (can) 3.8% - Bad Co, Knaresborough	4.80		

Stouts, Porters & Darks

Export Stout (London 1890) 6.9% - The Kernel, London	5.50	Double Shuck 11% - Tempest Brewery, Scotland	12.30
I Love You With My Stout 12% - Evil Twin, USA	9.00	Nightmare on Bold St 5.3% - Mad Hatter, Liverpool	5.80
Millionaire 4.7% - Wild Beer Co, Somerset	5.40	Bolney Estate Barrel Aged Porter 7.2% - Beak Brewery, London	5.40
Subluminal 10% - Buxton, Derbyshire	9.20	India Double Porter 7.4% - The Kernel, London	5.80
Nutcracker 12% - To Ol, Denmark	14.90	Imperial Brown Stout 9.9% - The Kernel, London	7.50

Wheat

Unser Aventinus Tap 6
(500ml) 8.2% - Schneider, Germany
— Doppelbock

Unser Original Tap 7
(500ml) 5.4% - Schneider, Germany

Amber and Red

Cwtch
4.6% - Tiny Rebel, Newport

BOTTLED BEERS

Lager

Fruh Kolsch

(500ml) 4.8% – Brauerei Fruh Am Dom, Germany

4.50

Lakeland

5% – Hawkshead, Cumbria

3.50

Keller Pils

4.8% – Lost and Grounded, Bristol

4.20

Saison and Wit

Saison

6.5% – Dupont, Belgium

4.85

Blanche De Bruxelles

4.5% – Brasserie Lefebvre, Belgium

3.60

Celis White

5% – Van Steeneberge, Belgium

3.20

India Pale Ale (IPA)

Cannonball

(can) 7.4% – Magic Rock, Huddersfield

4.80

Vic Street

6.9% – The Kernel, London

5.50

Summer Citra Party

8% – Siren, Berkshire

8.50

Lotus

5.9% – Ilkley, West Yorkshire

4.50

Quintet

6.2% – Wiper and True, Bristol

7.30

Hazemaker

(can) 7.4% – Northern Monk X Deya / Verdant, Leeds

11.00

Imperial Black

7.5% – Buxton Brewery, Derbyshire

5.80

Belgian / Trappist

Orval

6.2% – Brasserie D'Orval, Belgium

4.50

Dubbel

7.2% – Westmalle, Belgium

4.50

Fruit & Flavoured

Organic Raspberry

5.1% – Sam Smith's, Tadcaster

4.90

Organic Strawberry

5.1% – Sam Smith's, Tadcaster

4.90

Blossom

6.3% – To Ol, Denmark

6.90

Sæsoner

7% – Northern Monk, Leeds

11.20

Half Cut

(can) 8% – Magic Rock X Other Half, Huddersfield

7.80

DIPA

(can) 8.5% – North Brewing Co X Het Uiltje, Leeds

7.70

BOTTLED BEERS

Sour & Lambic

Superluminal 7% - Buxton, Derbyshire	7.80	Bonaparte (can) 3.2% - % Ilkley Brewery X North Brewing, Ilkley	3.00
Oude Geuze 6% - 3 Fonteinen, Belgium	13.70		

Ciders

Elderflower (500ml) 4% - Thistly Cross, Dunbar	6.80	Dabinett (500ml) 6% - Gwynt y Draig, Pontypridd	5.30
Original Sparkling 6.2% - Thistly Cross, Dunbar	4.50	Perry Vale (500ml) 4.5% - Gwynt y Draig, Pontypridd	4.70
Fanny's Bramble (500ml) 4% - Sandford Orchards, Devon	5.30		

Speciality

Schlenkerla Rauchbier Marzen (500ml) 5.1% - Germany - Smoked Beer	5.10	Mein Alkoholfrei Tap (500ml) <0.5% - Schneider, Germany - Wheat Beer	2.70
Koyt Gruitbier 8.5% - Jopen, Netherlands - Medieval Blend of Herbs, Malty & Sweet, Friends with Cheese.	6.50	ESB 6.5% - BA Series - Wylam, Newcastle	6.80
Veltins Alkoholfrei <0.5% - Veltins, Germany - Pilsner	2.50	Haxan 6.5% - BA Series - Wylam, Newcastle	6.80
		Club of Slaughters 9.2% - BA Series - Wylam, Newcastle	6.80

SHARING BOTTLES

Hvedegoop (750ml) 10.4% - Mikkeller, Denmark & Three Floyds, USA - Barley Wine	25.00	Ardbeig BA Imperial Stout (750ml) 9% - Cloudwater, Manchester - Imperial Stout	26.00
The Blend Winter Beyond modus II (750ml) 6% - Wild Beer Co, Somerset - Barrel Aged Blended Sour	28.00		
Hibiscus Brett Saison (750ml) 7% - To OI, Denmark	18.00		
Bourbon BA Triple (750ml) 9% - Cloudwater, Manchester - Barrel aged tripel	24.00		

SOFT DRINKS

Coke / Diet Coke Bottle

2.50

Breckland Orchard(Sparkling Pear & Elderflower; Sloe
Lemonade; Cream Soda with Rhubarb)

3.00

San Pellegrino Orange

2.50

Gingerella Ginger Beer

3.00

Organic Lemonade

3.00

Apple Juice

3.00

Glass of Milk (warm or cold)

1.50

Still or Sparkling Water

Free

Babyccino

Free

HOT DRINKS

Espresso

2.00

Americano

2.20

Cappuccino

2.60

Latte

2.60

Flat White

2.60

Spanish Hot Chocolate

/ with cream & marshmallows

2.75

3.25

Loose Leaf Teas**Canton Tea Co Breakfast Tea**

2.50

Earl Grey

2.50

Red Berry & Hibiscus

3.00

Dragon Well Green Tea

3.50

Elderflower & Lemon Verbena

3.50

HAM's Fresh Mint

2.50

Our coffee is served as a double shot of espresso, if you would like a single shot, please ask. Decaf coffee and soya milk are available on request.