



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

Cecina de Leon

Slow cured beef, smoked in oak wood

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)

Monte Enebro

Soft Spanish blue (Goats, P)

Kirkhams Lancashire

Buttery, long lasting flavour (UnP)

Gorgonzola Dolce

Italian creamy, salty Blue, (UnP)

Comté

Hard French Cheese, (UnP)

Finn

Parisian style triple cream cheese (UnP)

Persille du Beaujolais

Semi-soft blue, Rhone Alps

Barwehys

Hard Ayrshire cheese (UnP)

SMALL DISHES

Nduja Toast

Spicy Spreadable Salami on toasted sourdough

7.00**Smashed Avocado on toast****5.50****Quenelle of Avocado on Nduja toast****7.50****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**

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	18.25	Italian Meat Plate	13.50	Lishman's Board	16.50
Jabugo Ibérico, Ibérico Bellota Chorizo Zamorano Gran Reserva (Sheeps, UnP) Garrotxa (Goats, P)		Speck Trentino, Pancetta and Finochiona		A Selection of seasonal cheeses and delicious cured meat and Salami carefully selected from Lishman's Butchers.	

SALADS

Beetroot and Dorstone Salad	with rocket & walnut	7.50
Ploughman's	with Lishman's pork pie, our cheese of the week, culaccia, olives, cornishons, bread and homemade onion chutney <i>Add Lishman's sausage roll</i>	8.50 2.50

DESSERTS

Bourbon Vanilla Ice Cream with PX sherry	4.50
Affogato – Bourbon Vanilla Ice Cream Topped with an Espresso	3.95
Kirkham's Lancashire and Fruit Cake (UnP)	6.00
Chocolate Brownie	4.50
Ice Creams & Sorbets (1 Scoop) bourbon vanilla, chocolate and sea salt, and hazelnut and tonka bean	1.50
2 scoops	2.50
3 scoops	3.50

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
V — Vegetarian
Ve — Vegan

P — Pasteurised
UnP — Unpasteurised

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!

FRIENDS OF HAM

Drinks Menu



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

Cuvée Des Galets Rhone, France	3.90 / 14.00 / 19.00
Classic Rhone blend of Syrah, Grenache and Mourvèdre. This is soft and fruity with easy drinking charm.	
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!	
I Cacciagalli Mille Piediroso Campania, Italy	5.50 / 20.00 / 30.00
From an ancient grape variety planted on just 9 hectares of volcanic soils in Campania, with deep blackberry and floral aromatics. Medium bodied but fresh and energetic, delicious served chilled!	
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.	
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.
- Malibrán 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. We like to rotate our keg, cask and bottled beer selection as often as possible to ensure we're serving the freshest, seasonal beers.

Refer to the mirrors for what we're pouring on tap at the moment, and head to the bottle fridge adjacent to the bar for our full range of cans and bottles; the listed beers below are a small selection that we should always have in stock.

Please do ask us for our recommendation of what's tasting delicious at the moment!

Hopped: Session, Pale, IPA

DH Table Beer 3.5% - Wylam Brewery, Newcastle - Session Pale	4.60	Mosaic, Simcoe, Equanot 7% - The Kernel, London - IPA	6.50
Alpha Beta (can) 4.5% - Ilkley, West Yorkshire - Session IPA	4.10		
Lotus (can) 5.9% - Ilkley, West Yorkshire - IPA	4.80		
Inhaler 4.5% - Magic Rock, Huddersfield - Pale	4.00		
Cannonball 7.4% - Magic Rock, Huddersfield - IPA	4.80		

Belgian & German: Wit, Weisse, Wheat

Blanche De Bruxelles 4.5% - Brasserie Lefebvre, Belgium	3.60	Oude Geuze 6% - 3 Fonteinen, Belgium	13.70
Celis White 5% - Van Steeneberge, Belgium	3.20	Unser Original Tap 7 4.8% - Schneider, Germany - Hefeweisse	4.80
Saison 6.5% - Dupont, Belgium	4.85	Unser Aventinus Tap 6 8.2% - Schneider, Germany — Doppelbock	7.30
Orval 6.2% - Brasserie D'Orval, Belgium	4.50	Schlenkerla Rauchbier 5.1% - Heller, Germany - Marzen	5.10
Dubbel 7.2% - Westmalle, Belgium	4.50		
Tripel 9.5% - Westmalle, Belgium	6.20		

BOTTLED BEERS

Lager

Fruh

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

4.50

Keller Pils

4.8% – Lost and Grounded, Bristol

4.20

Fruit & Flavoured

Strawberry

4% – Timmermans, Belgium
- Lambic

5.00

Delirium Red Cherry

8% – Brauerei Huyghe, Belgium

5.40

Framboise

4% – Timmermans, Belgium
- Lambic

5.00

Darks: Stouts & Porters

Common Grounds

5.4% – Magic Rock, Huddersfield
- Triple coffee porter

4.00

London 1890

6.8% – The Kernel, London
- Export stout

6.50

Hoxton Stout

6% – Redchurch, London

5.00

Cider

Dry

5.8% – Hogan's, Warwickshire
- Lightly peated

4.80

Killer Sharp

4.8% – Hogan's, Warwickshire
- Naturally sour

4.80

French Revelation

4.8% – Hogan's, Warwickshire
- Breton "keeved"

4.80

Vintage Perry

5.4% – Hogan's, Warwickshire
- 2014 pear harvest

4.50

Low Alcohol

Mein Alkoholfrei Tap 3

(500ml) <0.5% – Schneider, Germany
- Weisse

2.70

Stout

<0.5% – Big Drop Brewing Co, Suffolk

4.00

Fruh Alkoholfrei

<0.5% – Brauerei Fruh Am Dom, Germany
- Kolsch

4.50

Pale

<0.5% – Big Drop Brewing Co, Suffolk

4.00

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

Homemade Lemonade

2.00

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, soya & Oat milk are available on request.