



# FRIENDS OF HAM

*Food Menu*

**MEAT & CHEESE**

**Choose your own from the lists below:**

<u>Meat</u>	<u>Cheese</u>
<p><b>Prosciutto</b> A delicious sweet Italian ham</p> <p><b>Serrano Gran Reserva</b> Hand-carved, aged 18 months</p> <p><b>Bayonne Ham</b> French air-dried ham</p> <p><b>Iberico Salchichon</b> Spanish salami with peppercorns</p> <p><b>Jesus Salami</b> French salami with rum</p> <p><b>Carne Salata</b> Semi-cured beef, lightly smoked</p> <p><b>Lardo di Colonnata</b> Herb-cured prime back fat</p> <p><b>Iberico Chorizo</b> Course cut, spicy</p> <p><b>Ibérico Bellota</b> The King of Hams An additional £7.50</p>	<p><b>Summerfield</b> Gruyere style from Yorkshire (I bP)</p> <p><b>Brie de Meaux</b> Classic French Brie (UnP)</p> <p><b>Old Winchester</b> Sweet and tangy Gouda-style British cheese (P, V)</p> <p><b>Lindum</b> Beer washed-rind cheese (UnP, V)</p> <p><b>Kirkham's Lancashire</b> Tangy &amp; buttery (UnP)</p> <p><b>Gorgonzola</b> Italian creamy, salty blue, (UnP)</p> <p><b>Cheddar</b> Our cheddar always changes but it is always lovely and mature, strong and quite often a little farmy in it's taste! Please ask.</p> <p><b>Young Buck</b> Northern Irish Stilton-style blue (UnP)</p> <p><b>Monte Enebro</b> Soft Spanish Blue (Goat, P)</p>

5.75 one item	9.50 two items	12.50 three items	15.25 four items
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**SMALL DISHES**

<b>Ibérico Bellota</b> The King of Spanish ham, fed on a diet of acorns & cured for 4 years	17.50 / Full 9.50 / Half
<b>Sautéed Mushrooms &amp; Melted Lindum*</b> (P) on toasted sourdough *may substitute for blue cheese	6.25
<b>Nduja</b> Spicy Spreadable Salami, served on toasted sourdough with Cornichons	7.00
<b>Olive Tapenade (V)</b>	5.50
<b>@UfXc 8]7c`cbbUU</b> Gfj YXk Ufa `cb hr UjHXgi fXci [\ k]h honey, thyme & walnuts"	6.-)
<b>Boquerones</b> Olive Oil Marinated White Anchovies	6.50
<b>Ploughmans</b> Bath Chaps, Cheddar, Sourdough, Picallilli, Pickled Onions, Lishmans Pork Pie	11.00
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<b>Smoked salmon, poached eggs, Véarnaise on toasted sourdough</b>	8.25
<b>Poached Eggs on toasted sourdough (V)</b> /add charcuterie	4.50 +4.00
<b>Chorizo Monsieur - toasted sandwich made with chorizo and cheddar béchamel</b>	7.00
<b>Hot smoked Bath Chaps with poached eggs &amp; béarnaise sauce served on toasted sourdough</b>	6.75
<b>Smashed Avocado on toasted sourdough / with poached eggs</b>	5.50 7.50
<b>Smashed Avocado with Nduja on toasted sourdough / with poached eggs</b>	7.50 9.50
<b>Spanish smoked mackerel with cream cheese &amp; toast</b>	6.75
<b>Toast with butter, jam, honey, or marmalade</b>	2.50

## SHARING BOARDS

<p><b>Spanish Board</b> <span style="float: right;">17.25</span></p> <p>Iberico Recebo ham, Iberico Chorizo, Garrotxa (Goat, P), Manchego (Sheep, P)</p>	<p><b>Seasonal Board</b> <span style="float: right;">16.50</span></p> <p>Two meats and two cheeses chosen by the kitchen - changes regularly, please ask for current</p>
<p><b>HAM's Favourite Meat Plate</b> <span style="float: right;">13.50</span></p> <p>A selection of three meats chosen especially for us by our friends at The Ham &amp; Cheese Co.</p>	<p><b>HAM's Favourite Cheeseboard</b> <span style="float: right;">13.00</span></p> <p>A selection of our favourite cheeses that are tasting great at the moment - served simply with bread and grapes to enjoy the full flavour of these exceptional cheeses</p>
<p><b>Mariscos Board</b> <span style="float: right;">13.75</span></p> <p>Smoked Salmon, Smoke Mackerel, Boquerones, Cream Cheese</p>	<p><b>Sides</b></p> <p>Courgette &amp; Pine Nut Salad <span style="float: right;">4.50</span></p> <p>Panzanella <span style="float: right;">4.50</span></p> <p>Kale, Apple &amp; Orange Salad <span style="float: right;">4.00</span></p> <p>Potato Salad <span style="float: right;">4.00</span></p> <p>Sourdough Bread with oil &amp; vinegar <span style="float: right;">1.95</span></p>

## DESSERTS

<p><b>Brownie</b> <span style="float: right;">4.50</span></p> <p>Please ask our wait staff for today's Brownie</p>
<p><b>Affogato</b> <span style="float: right;">4.00</span></p> <p>Double shot espresso with Northern Bloc bourbon vanilla ice cream</p>
<p><b>Santiago Torte</b> <span style="float: right;">4.95</span></p> <p>Tarta de Santiago is a traditional Galician cake made with almonds. Served with ice cream</p>
<p><b>Ice Cream</b> <span style="float: right;">1.50</span></p> <p>Ask for flavours</p> <p>2 Scoops <span style="float: right;">2.50</span></p> <p>3 Scoops <span style="float: right;">3.50</span></p>

## 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!

## INFORMATION

We cut the hams to order to maintain freshness so there may 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

P — Pasteurised  
UnP — Unpasteurised



**FRIENDS OF HAM**

*Drinks Menu*

**REDS** 175ml Glass / 500ml Carafe / 750ml Bottle (125ml is also available)

- Sassaiolo Rosso Piceno** Marches, Italy

Sangiovese and Montepulciano grapes. Smooth, rich and very approachable.

5.25 / 14 / 21
- Milenrama Tempranillo** Rioja, Spain

A beautiful purple colour with aromas of red fruits and liquorice. In themouth it is very fruity with good lenght - a classic Rioja.

5.5 / 15 / 22
- Passimento Rosso** Valpolicello, Italy

Blend of Corvina, Croatina and Merlot. Intense wine with concentrated cherry flavours.

6.25 / 17 / 25
- Irrepetible Malbec/Syrah** Castilla La Mancha, Spain

Silky Malbec blended with spicy Syrah is a winning combo with Charcuterie! Fruity, fresh and not too oaky.

6.25 / 17 / 25
- Murillo Rioja Reserva** Rioja, Spain

Elegant Tempranillo, aged for 36 months. Intense nose of fruit with excellent wood and touches of vanilla. The palate is round, structured, with a long final silky finish.

7.25 / 19.5 / 29

**WHITES** 175ml Glass / 500ml Carafe / 750ml Bottle (125ml is also available)

- LBr** Rueda, Spain

100% Verdejo, dry but fruity with a rich lemon peel finish. Very refreshing and easy drinking. Pairs well with the Spanish Board!

5.25 / 14 / 21
- Camino Real White Rioja** Rioja, Spain

Rounded well-bodied Viura, an interesting and complex white. Ripe fruit with notes of date and banana.

5.5 / 15 / 22
- 7U8YJYhcnYU** Languedoc, France

5 Wisp and zesty WUBUklyZ with gkYnblossom and U\YVU`L\_Ya ]bYU]hna U ]b[ ]hU

6.5 / 18 / 26
- Jose Pariente Sauvignon Blanc** Rueda, Spain

Zesty and refreshing with notes of elderflower, gooseberry, tropical fruits and green pepper.

6.75 / 18.5 / 27

**SPARKLING** 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.

**Le Dolce Colline Prosecco** Veneto, Italy **5.00/25.00**  
Fresh green apple and citrus aromas on the nose and delicate, lively fizz with ripe grapey flavours on the palate.

**ROSE** 175ml Glass / 500ml Carafe / 750ml Bottle (125ml also available)

**Chateau Guiot Rose** Provence, France **6.25 / 17.25 / 25.00**  
Cinsault, Grenache, Syrah. Flavours of strawberry, raspberry and spice. Off-dry, medium bodied rose.

**APERITIF**

<b>Aperol Spritz</b> The classic bitter-sweet Italian aperitif, served long over ice with Prosecco.	<b>5.75</b>	<b>Vermut Lacuesta</b> Sweet, herbaceous Vermouth from Rioja, served over ice with orange and an olive.	<b>3.50</b>
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**FORTIFIED & SWEET WINES** 75ml

<b>Fino</b> Clean, crisp and bone-dry with an almost salty-tang.	<b>3.00</b>	<b>Quinta do Infantado LBV Port</b> Ruby colour with black fruits and spices. Sweet and refreshing.	<b>6.25</b>
<b>Manzanilla</b> Dry, powerfully aromatic, fresh with a salty tang and citrusy finish.	<b>4.00</b>	<b>Graham's 10 Year Tawny Port</b> Flavours of roasted hazelnuts, caramel, dried fruits, orange peel and milk chocolate.	<b>6.25</b>
<b>Amontillado</b> Dry, nutty, tangy and savoury with flavours of dried fruits and leather.	<b>4.50</b>	<b>Sherry Flight</b> Choose 3 sherries	<b>14.50</b>
<b>Antique Oloroso</b> Earthy, dry and aromatic with notes of walnuts and orange peel.	<b>6.75</b>	<b>Mixed Fortified Flight</b> Choose any 3 Port or Sherry	<b>17.75</b>
<b>Pedro Ximénez</b> Lusciously sweet with flavours of raisins, figs and treacle.	<b>4.50</b>		