

SHARING BOARDS

- Spanish Board** 17.25
Iberico Recebo ham, Iberico Chorizo, Garrotxa (Goat, P), Manchego (Sheep, P)
- HAM's Favourite Meat Plate** 13.50
A rotating selection of 3 of our favourite meats. Ask for today's selection.
- Mariscos Board** 13.75
Smoked Salmon, Smoked Mackerel, Boquerones, Cream Cheese
- Seasonal Board** 16.50
Two meats and two cheeses chosen by the kitchen - changes regularly, please ask for current choice
- HAM's Favourite Cheeseboard** 13.00
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

MEAT & CHEESE

Choose your own from the lists below:

Meat	Cheese
Prosciutto A delicious sweet Italian ham	; i WYb =f]g\ k U\g\ YXf]bXZga c_ni' a YUm fDL
Serrano Gran Reserva Hand-carved, aged 18 months	Brie de Meaux Classic French Brie (UnP)
Finnochiona : YbbY'gYXgUa]	Old Winchester Sweet and tangy Gouda-style British cheese (P, V)
Iberico Salchichon Spanish salami with peppercorns	Kirkham's Lancashire Tangy & buttery (UnP)
Carne Salata Semi-cured beef, lightly smoked	Gorgonzola Italian creamy, Vi HMfnblue (UnP)
LafXo di Colonnata Herb-cured prime back fat	Cheddar Aged cheddar. Changes regularly (UnP)
Iberico Chorizo CoUfgYcut, spicy	Young Buck Stilton-style blue (UnP)
Ibérico Bellota The King of Hams' An additional £7.50	HU'Y]c Gya]]g:Zzk U\g\ YXf]bXZ=HU]b' fi bDL
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5.75 one item	9.50 two items
12.50 three items	15.25 four items

SMALL DISHES

- Ibérico Bellota** 17.50 / Full
The King of Spanish ham, fed on a diet of acorns & cured for 4 years 9.50 / Half
- Sautéed Mushrooms & Melted @]bXi a** 6.25
(UnP) on toasted sourdough
*may substitute for blue cheese
- Nduja** 7.00
Spicy Spreadable Salami, served on toasted sourdough with Cornichons
- Olive Tapenade (V)** 5.50
Served with toasted sourdough
- Lardo Di Colonnata** 6.95
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- Boquerones, Lardo & Harissa** 8.00
Served on toasted sourdough
- Boquerones** 6.50
Olive Oil Marinated White Anchovies
- Ploughmans** 11.00
Bath Chaps, Cheddar, Sourdough, Picallilli, Pickled Onions, Lishmans Pork Pie
- Bath Chaps on toast** 6.50
Hot-smoked pigs cheeks
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BRUNCH Served until 2pm

- Smoked salmon, poached eggs, béarnaise on toasted sourdough** 8.25
- Poached Eggs on toasted sourdough (V) /add charcuterie** 4.50 +4.00
- Chorizo Monsieur** - toasted sandwich made with chorizo and cheddar béchamel 7.00
- Hot smoked Bath Chaps with poached eggs & béarnaise sauce** served on toasted sourdough 6.75
- Smashed Avocado on toasted sourdough #L** 5.50
#with Nduja 7.50
/ add poached eggs +2.00
- Spanish smoked mackerel with cream cheese & toast** 6.45
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SIDES and SALADS

Butternut Squash, Pickled Beetroot & Goats Cheese Salad	4.50	Cornichons	2.50
Panzanella Tomato Salad	4.50	Gci fXci [\ 6fYUKk #c]’	1.95
Kale, Apple & Orange Salad	4.00	j]bYUf	
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GUUX			

DESSERTS

Chocolate Brownie 4.50

INFORMATION

We cut the hams to order to maintain freshness so there may be a wait, especially at busy times.

Please inform your server 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.

P — Pasteurised

GF — Gluten Free

UnP — Unpasteurised

V — Vegetarian

APERITIF

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

Fino Clean, crisp and bone-dry	3.50	? fc\bg Ruby colour with black fruits and spices.	6.25
Manzanilla Dry, powerfully aromatic, fresh with a salty tang	4.00	Graham's 10 Year Tawny Port Roasted hazelnuts, caramel, dried fruits	6.25
Amontillado Dry, nutty, tangy and savoury	4.50	Sherry Flight Choose 3 sherries	13.00
Antique Oloroso Earthy, dry and aromatic. Notes of walnuts and orange	6.75	Mixed Fortified Flight Choose any 3 Port or Sherry	16.00
Pedro Ximénez Lusciously sweet with flavours of raisins & figs	4.50		

SPARKLING 125ml Glass / Bottle

Cava Can Xa Penedes, Spain Clean, crisp and refreshing with notes of lemon, mandarin, biscuit and dried fruits.	5.00/25.00
Le Dolce Colline Prosecco Veneto, Italy Fresh green apple and citrus aromas on the nose and delicate, lively fizz with ripe grapey flavours on the palate.	5.00/25.00

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

Reserve de Gassac Rose Languedoc, France Grenache, Syrah, Carignan. Flavours of strawberry & raspberry. Dry, easy drinking and made with minimal intervention	6.25 / 17.25 / 25.00
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REDS 175ml Glass / 500ml Carafe / 750ml Bottle (125ml is also available)

- Opta Dao Tinto** Portugal - **Served from keg** 5 / 13.5 / 20
Portuguese blend of Touriga Nacional, Tinta Roris & Tempranillo - super easy drinking
- Samurai Shiraz** South Australia 5.5 / 15 / 22
Low intervention, bold, fruity Aussie red
- Gran Cerdo Tinto** Rioja, Spain 5.5 / 15 / 22
Super drinkable, fruity, naturally made Tempranillo. No oak
- Wagram Zweigelt** Wagram, Austria - **Served from keg** 6 / 16 / 24
Light and refreshingly acidic. Summer fruits & pepper
- Ciu Ciu Rosso Piceno** Marche, Italy 6 / 16 / 24
Medium bodied, organic Sangiovese/ Montepulciano. Fresh & fruity
- Irrepetible Malbec/Syrah** Castilla La Mancha, Spain 6.25 / 17 / 25
Silky Malbec blended with spicy Syrah. Fruity, fresh and not too oak
- Vinterloper Park Wine Red** Adelaide Hills, Australia- **500ml bottle** 6.75 / 18
Unfiltered, wild-fermented Dolcetto. 6 months in oak
- Kreatuur** Western Cape, South Africa 8 / 22 / 32
Tiny production, natural South African Syrah/ Grenache

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

- Gran Cerdo Blanco** Rioja, Spain (4) 8% 8%
Fresh & fruity natural viura. Vegan
- Samurai Chardonnay** South Australia 5.50 / 15 / 22
Peaches & cream with zippy acid. Natural & vegan with no oak
- Wagram Gruner Veltliner** Wagram, Austria - **Served from keg** 6 / 16 / 24
Ripe Apples, nectarines & sherbert
- Adegas Tollo Douro Blanquito** Rias Baixas, Spain 6.75 / 18.5 / 27
Blend of Albariño & local varieties. Terroir-driven & super tasty
- Jose Pariente Sauvignon Blanc** Rueda, Spain 6.75 / 18.5 / 27
Zesty and refreshing with notes of elderflower, gooseberry, tropical fruits and green pepper