

FRIENDS OF HAM

LUXURY BUFFET £20 + vat

**A selection of 5 charcuterie & 5 cheese from the list below
served with Leeds Bread Coop sourdough, chutney & pickles +
A choice of seasonal small dishes and salads**

(subject to seasonality/availability - similar will be suggested at time of ordering)

Cheese

Monte Enebro

Soft Spanish blue (Goats, P)

Brie de Meaux

French classic (UnP)

Cheddar

Regularly changing, aged and sharp

Old Winchester

Sweet and tangy, aged hard cheese (P,V)

Killeen

Gouda-style Irish cheese (Goats, P)

Gubbeen

Irish washed-rind, smoky cheese (P)

Kirkhams Lancashire

Buttery, long-lasting flavour (UnP)

Young Buck

Stilton-style, buttery blue (UnP)

Tunworth

English camembert-style (UnP)

Charcuterie

Prosciutto

Sweet Italian ham

Serrano Gran Reserva

Hand-carved ham, aged 18 months

Carne Salata

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

Lomo

Paprika cured pork loin

Finocchiona

Italian wild fennel seed salami

Alejandro Magno Chorizo

Coarse-cut, spicy

Rampisham Tingler

Salami with sweet wine, fennel & chili

Lardo di Colonnata

Creamy, herb-cured back fat