

SET 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\ 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 HMnblue (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)
Iberico Bellota The King of Hams An additional £7.50	Hi bkcfh 9b[]g\ Wa Ya VfhgmyZ'dcfV]b] / Hi ZYfi bDL
@ca c DUdf]_UWfYXDcf_@c]b	A chY9bYfc 5g\ f]bXXZgd]WfGdU]g\ [cUg' WYygfDL
Hi ZYGUa] Wild mushroom and truffle	
FUa d]g\ Ua H]b] `YF 7UUF]U]]bg]]fYXgUa]k]h. gk Yhik]bZZbbY' / W]]'	
5.75 one item	9.50 two items
12.50 three items	15.25 four items

SMALL DISHES

- Iberico 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
Gfj YXk Ufa `cb`rcU]Xgci fXci [\ k]h honey & walnuts
 - 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 PiY
 - Bath Chaps on toast** 6.50
Hot-smoked pigs cheeks
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- ### BRUNCH Served until 2pm

 - Poached Eggs on toasted sourdough (V)** 4.50
/add charcuterie +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
 - Baths Chaps Sandwich** - Hot Smoked Bath Chaps in sourdough with our homemade sauce 6.50
 - Smashed Avocado on toasted sourdough #L** 5.50
#with Nduja 7.50
/ add poached eggs +2.00
 - Avocado, Beetroot Hummus & Goats Cheese (V)** served on toasted sourdough 6.00
 - Smoked Salmon with poached eggs and bearnaise** served on toasted sourdough 8.25
 - Spanish smoked mackerel with cream cheese & toast** 6.45
 - Gd]Wf]rc YUbg** served on toasted sourdough)75
#XXpoached eggs ZSS
/ add black pudding ZSS
 - Spicy veggie beans (V)** served on toasted sourdough ()
/add smashed avocado ZSS

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

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

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