

BRUNCH

Saturday & Sunday 10am – 12.30pm

Sourdough Toast (v) With butter and jam or marmalade	2.50
Poached eggs on toasted sourdough (v) With tomato & red onion salsa & chilli flakes	4.50
Avocado on toasted sourdough (ve) With tomato & red onion salsa and chilli flakes	5.00
FRAM's Beans on toasted sourdough (ve) Mixed beans in a smokey tomato sauce	5.00
Bathchaps on toasted sourdough Lishman's smoked pig's cheeks served hot and crisp, with tomato chutney and tomato & red onion salsa	6.00
FRAM's Eggs Benny (v) Poached eggs on sourdough toast, with rose harissa hollandaise, tomato & red onion salsa, chilli flakes	5.75
FRAM's Croque Monsieur Our take on the classic grilled sandwich. With Jambon du Pays ham, cheddar and bechamel sauce. Served with tomato chutney.	7.50
FRAM's Croque Madame As above, but with a poached egg perched on top.	8.25

EXTRAS

Avocado	1.50
Wilted Spinach	1.50
Eggs	2.00
'Nduja	2.50
Serrano Ham	3.00
Smoked Salmon	3.50

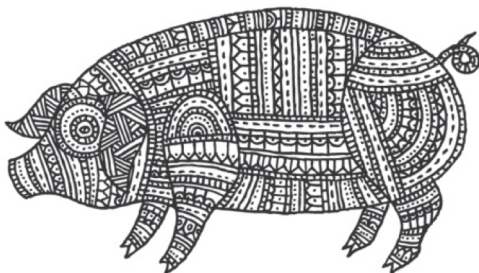
FRAM's Shakshuka (v)

- For one person	7.00
- For two to share	12.75

Eggs, poached in our homemade smokey, spicy tomato and pepper stew. Served with toast.

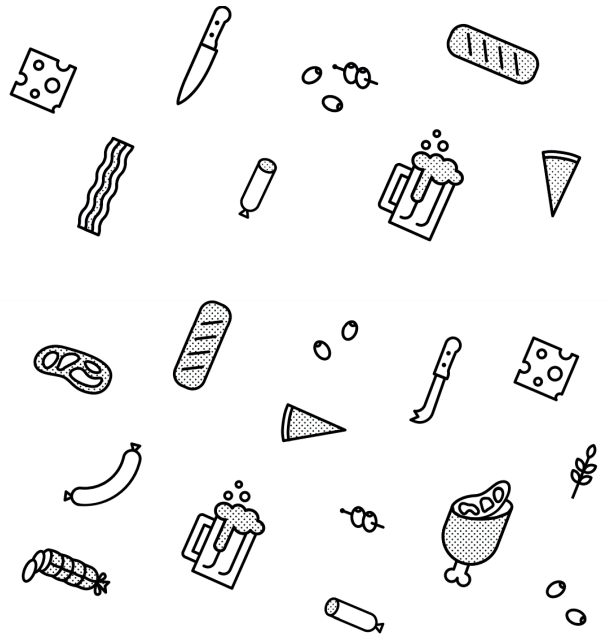
FRAM's BRUNCH WAFFLES

Classic Sweet Waffle (v) The classic waffle & syrup combo	4.50
Banana, honey & cinnamon (v)	5.50
FRAM's Sweet Waffle (v) With homemade seasonal fruit compote, orange zest, mascarpone and syrup	6.00
Savoury Waffle With smoked salmon, avocado, lemon, dill & crème fraiche	8.00



Find us:

Instagram: @friendsofhamilkley
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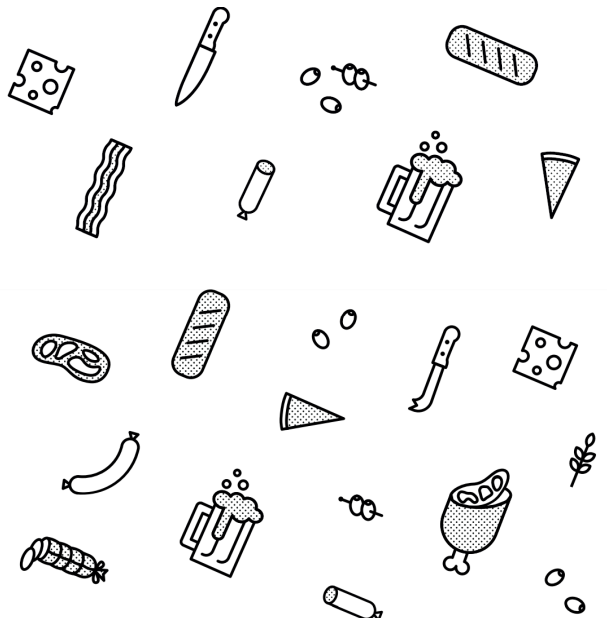
FRIENDS OF HAM FOOD MENU

FOOD SERVICE TIMES

Tuesday – Thursday 11.30am – 9PM
Friday 11.30am – 10pm
Saturday 10am – 10pm
Sunday 10am – 6pm

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Saturday & Sunday 10am – 12.30pm



WINTER WARMERS

Soup of the day	5.00
Homemade soup, served with bread and butter.	
FRAM's Stew	8.00
Homemade stew. See specials for today's variety.	

FRAM's GRILLED SANDWICHES

All made with Leeds Bread Co-op Sourdough

Our classic grilled cheddar cheese sandwich	5.50
- Add Jambon du pays, Chorizo or Bathchaps	+ 1.25

FRAM's Veggie Sandwich (ve)	6.50
Harrissa hummus, avocado, olives, sunblushed tomato and basil	

Mozzarella and Pesto Melt	6.50
With sundried tomato and fresh basil	

Blue Cheese & Pear (v)	6.75
Cote Hill Blue with sliced pear	

FRAM'S B.A.T.	7.00
Bath chaps (smoked pig's cheeks), avocado, tomato & mayo	

The FRAMhattan	7.25
Cecina De Leon (cured, oak-smoked beef) with mustard, gherkins and cheddar	

The Hot One	7.50
'Nduja, Guindilla chillies, cheddar cheese	

The G.O.A.T.	7.75
Killeen (Goat's Gouda cheese) with plum chutney, tomato and red onion	

SANDWICH & A DRINK (Tues – Friday, 12pm – 6pm)	+ 2.75
Add a 125ml Glass of Pinot Grigio, Pinot Noir or Pinot Rose A pint of Mary Jane, 2/3 Pint of Ilkley Slake Lager or a bottle of Ilkley Virgin Mary (alcohol-free beer)	

ON TOAST Choose either 100% Rye or Sourdough

Olive tapenade (ve)	5.50
Made fresh to order	

Tomato and Garlic Bruschetta (ve)	5.50
- Add Iberico ham	+ 3.00

Smashed avocado on toast (ve)	6.00
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'Nduja on toasted sourdough	8.00
Italian, spicy, spreadable salami	
- Add Avocado	+1.50

BAR SNACKS

Sausage roll by The Ilkley Kitchen	3.75
Choose either Classic or Chilli. With cornichons and tomato chutney or chilli jam.	

Lishman's pork pie	3.50
Served with chilli jam and cornichons.	

Gordal Olives	3.50
Cornichons	2.50

SWEETS See special's boards for today's varieties

Brownies by Copper Spoon Cakery	3.60
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Cake by The Ilkley Kitchen	3.60
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COFFEE AND CAKE	5.50
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Any of our cakes with any of our hot drinks.

CUSTOM BOARDS

Choose from 1 to 4 items from below to create your bespoke board.	1 item	6.25
Served with sourdough, crackers, chutney & cornichons.	2 items	10.00
	3 items	13.25
	4 items	16.50

MEAT

Jambon du Pays
French, dry-cured ham

Serrano Gran Reserva
Hand-carved, aged 18 months. Sweet and savoury notes

Cecina de Leon
Cured, oak-smoked beef

Finochiona
Salami with wild Fennel seeds

Iberico Bellota Chorizo
Course cut, with smoked paprika

Bath Chaps
Hot-smoked pig's cheeks from Lishman's Butchers

Jesus du Pays Basque Salami
With rum and peppercorns An additional 1.50

Iberico Recebo Ham
Savoury, acorn fed, premium Spanish ham An additional 2.50

CHEESE

Old Winchester (V.P)
Cheddar/ Parmesan hybrid. Tangy & sweet

Baron Bigod Brie (UnP)
A soft cheese made with rich milk from French dairy cows

Kirkham's Lancashire (UnP)
Fluffy and light textured with buttery notes

Yorkshire Pecorino (Sheep, P)
Young, fresh & semi-soft. Made in Leeds

Cote Hill Blue (UnP)
Soft, rich blue from a small herd of rare cows in Lincolnshire

Manchego (Sheep, UnP)
The classic Spanish ewe's milk cheese

Garrotxa (Goat, P)
Herbal with earthy notes

Killeen Gouda (Goat, P)
Fresh, sweet & floral

Cheddar (UnP)
Tangy and rich. Changes regularly

SHARING BOARDS

Spanish board	19.50
Iberico Recebo Ham, Iberico Bellota Chorizo, Manchego and Garrotxa cheeses. Served with sourdough, rosemary cracker, olives & cornichons	

Seasonal board	17.50
Two of our current seasonal cheeses and two seasonal meats. Served with sourdough, crackers, chutney & cornichons	

FRAM's Ploughman's	15.00
Pork pie, Lishman's bath chaps, Kirkham's Lancashire, St. Andrew's cheddar, Piccalilli, pickled onions, sourdough & crackers	

SIDE SALADS

The perfect accompaniment to our sharing boards

Tomato, red onion and basil (v)	3.50
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Rocket, tomato & Old Winchester Cheese shavings (v)	3.75
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All of our food is prepared fresh to order. We appreciate your patience at busy times, as there may be a wait.

Please inform staff of any allergy requirements and we will do our best to accommodate them.
Gluten free crackers available for our sharing boards.

Bread supplied by Leeds Bread Co Op.
Take a loaf home for 3.95!