



FRIENDS OF HAM

DRINKS LIST



Allergen information is available upon request.

We are a dog friendly bar, treats & water available

All of our wines are Limited in Availability and available to take away at a reduced price. Please inform the staff when ordering about any dietary requirements or allergies you may have.

F YXK JbYg

f%)a `#)SSa `#6chhY

- ; fUb7YfXc H|b|c|f 9L, Rioja, GdUb**)') #P% #8&
5 bUf fU`Tempranillo. F`Uj cufgcZXLf_ Vff|YgZ`Uj YbXyf`UbXUh YUfh`n|X|Y
- GLa i fU` G |fU|b 9L: Cci h` 5i gfU|U 5i gfU|U`**)') #P% #8&
5 j |V|U|b|z`1 |W|U|X|b|U|h fU`fYXk |h` Z|Y c|f|g|c|Zd`i a žg|W|U|X|j |U|`U`
- Moulin de Gassac, Pays D'oc, France** 6.2 / 17 / 25
A light and gentle expression of Pint Noir, we love this one lightly chilled.
- Ontanon Ecologico, Rioja, Spain** 6.8 #7.5 #27
Lightly oaked rioja with beautiful vanilla hints and light spices.
- Ciu Ciu Rosso Piceno, Marche, Italy** 7.6 #8 #28
Aromas of liquorice, raspberry, red cherry and strawberry.
- 40 / 40, Mendoza, Argentina** 9.5 #25 #33
Malbec produced in the heart of Argentina producing vibrant dark fruits.

K \ JhYK JbYg

f%)a `#)SSa `#6chhY

- Gran Cerdo Blanco (Ve), Rioja, Spain**)') #P% #8&
A natural, fruity, fresh and dry white that is very drinkable.
- Samurai Chardonnay (Ve), South Australia, Australia**)') #P% #8&
An acidic natural wine with notes of white peaches and cream.
- José Pariente Sauvignon Blanc, Rueda, Spain** * '75 #P%.5 #87
Fresh and clean on the palate with exotic fruits, herbs and cut grass.
- Antica Enotria, Puglia, Italy** 7.8 / 18.5 / 26
Dusky flavours with a balanced minerallic lingering finish.
- Minius Godello, Monterrei, Spain** 9.2 #26 #33
Dry citrus and sweeter vanilla notes.

Rose Wines

f%)a `#)SSa `#6chhY

- Reserve de Gassac Rose, Languedoc, France** + #P% #8&
Gentle and dry with floral notes.
- Naciente, Casablanca, Chile** 8 #P% #8&
Pinot Noir, stewed fruits with salty sea spray cutting through the sweetness.
- En Provence, France** 9.5 #26 #33
Blend of four grapes most dominant being grenache, fruity and very light.

Our Current Natural Wonders

These wines, are often described as, or use methods described as 'RAW', 'Biodynamic', 'Natural' or 'Organic' and are served chilled. They are made with all the juicy bits that make them special. So although sediment is to be expected it creates a wonderfully funky flavour and assists in aging beautifully. Perfect for takeaway and home aging.

Funklepunkt, Eden Valley, Australia

7 #30

Blend of Gewürztraminer and Riesling left to do its own funky thing. Lightly sparkling pet nat made with powerful exotic fruits coming through an acidic dryness.

Pax Aeterna, Barossa Valley, Australia

8 / 22 / 31

Chaffey Bros 100 percent Barossa grown Grenache. Juicy and fruity with a lovely shimmer in the glass. Candied red fruits are prominent with a gentle linger on the palate.

La Resistance, Barossa Valley, Australia

8.5 / 22.5 / 32

Chaffey Bros 100 percent Barossa grown Shiraz. Different to the Grenache in that this one tantalises the tastebuds with powerful pepper and spice.

Kontrapunkt, Eden Valley, Australia

7 #20 #29

Crisp and clean white with grassy nose. Perfect in the summer sun. Kerner was a grape brought over to Australia by German settlers.

Uncondemned Medieval, Lisbon, Portugal

8.1 #22 #31

Blend of 2 organic local Portuguese grape varieties, one red and one white. Full of funk and flavour.

Gentle Folk Rainbow Juice, Adelaide Hills, Australia

10.5 #28 #46

Not really a red, not really a rose, but very juicy, refreshing and full of life. A blend of five grapes create a spectacular colour and shimmer in the glass.

The Hedge, Swartland, South Africa

38

Shiraz blended with Carignan and Cinsaut. Grown in decomposed granite. Aged in our cellar to truly give its best flavour.

Morelig Vineyards Skin Contact Series, Swaartland, South Africa

48

Chenin Blanc skin contact of 3 Days, beautiful yeasty characteristics with prominent apple and pear notes.

Topuridze Golden Blend, Georgia

54

Blend of four regional grapes, lingering stonefruit and minerallic flavour, very little maturation but aged in our cellar for maximum funk.

RAIN, Victoria, Australia

50

Patrick Sullivan's blend of pinot gris and cabernet franc. Light and very fresh acidic tomato and very ripe kiwi with a glorious red bell pepper colour in the glass.

Wine Geek Sparkling, Mosel, Germany

26

(500ml), Mikkeller X Meierer, frizzante off-dry fully natural Reisling pet nat, gentle sparkle with a beautiful dryness.

5dYf]hZ

White Port & Tonic	6.00
Mordagio White and Fentimans Slim Line tonic with Orange Slice.	
Amalfi Spritz	7.00
Home-made Lemoncello, Lemonaid blood orange and Frizzante sparkling wine.	
Aperol Spritz) #")
Classic bittersweet Italian aperitif, served over ice with Prosecco and sparkling water.	

GdUf_`]b[

f@a`#6chY

@Y8c`W7c`~]bYDfcgYWW6fi hJ ybYcZ-HUm) #)
Gently aromatic, crisp and delicate with subtle fresh apple flavors.	
Can Xa Cava Brut, Catalonia, Spain) #)
Clean, crisp, fruity and refreshing with notes of lemon, mandarin, yeast and dried fruits.	

: cfhZYY/ Digestifs`

foa`L

: YfUbXc XY7UgH`U7`Ugg]W]bc,>YfzCdUb`	3.50
Pale and dry, ideal as an aperitif.	
Aurora Manzanilla Andalucia, Spain	4.00
Balances fresh apple and salt air on the nose with ample texture and length on the palate.	
Aurora Amontillado, Jerez, Spain	4.00
Salty, yet delicate in aroma, dry yet softly lingers.	
Fernando de Castilla Antique Oloroso, Jerez, Spain	6.00
A complex sherry, with aromas of dry fruit from the period of oxidative ageing.	
Fernando de Castilla Classic Pedro Ximenez, Jerez, Spain	4.50
A sweet wine with a dark mahogany color with aromas of raisins, prunes and dates.	
Morgadio da Calcado Dry White Port, Douro, Portugal	3.50
Crisp and dry port with a beautiful honeysuckle kiss.	
Morgadio da Calcado Tawny Port, Douro, Portugal	3.50
Rich and developed nuttier flavours with spiced and stewed fruits lingering.	
In House Made Lemoncello	3.50
A sweet little sipper. Zesty and delicious with a viscous mouthfeel.	
O'Donnel Moonshine, Tough Nut / Sticky Toffee / Roasted Apple	5.00
Flavoured Moonshine, Perfect for enjoying after a meal.	