

# FRIENDS OF HAM LEEDS – Food Menu

## BAR SNACKS

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<b>Gordal Olives</b>	<b>3.95</b>
<b>Cornichons</b>	<b>3.25</b>
<b>Bread, Arbequina Olive Oil &amp; PX Balsamic</b>	<b>3.75</b>
<b>Padron Peppers</b>	<b>4.75</b>
<b>Pork Pie &amp; Chilli Jam</b>	<b>4.00</b>

## BRUNCH

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<b>Kale and Mushroom Toast (Ve)</b>	<b>6.50</b>
Fried kale and mushroom with garlic and paprika on toasted sourdough	
<b>Spring Shakshuka (V)</b>	<b>8.00</b>
Shakshuka with spring greens and poached eggs. Served with sourdough	
<b>Salsify and Blood Orange</b>	<b>8.50</b>
Grilled salsify with blood orange, finocchiona, brown butter and poached eggs	
<b>Without Finocchiona (V)</b>	<b>7.00</b>
<b>Asparagus With Lardo</b>	<b>8.50</b>
Yorkshire asparagus with Lardo, walnuts and poached eggs	
<b>Ham's Bacon and Egg Butty</b>	<b>8.00</b>
Baths chaps and a fried egg on Ciabatta	
<b>Leeks with Crème Fraiche (V)</b>	<b>7.00</b>
Buttered Leeks with crème fresh and poached eggs	
<b>Old Winchester Rarebit</b>	<b>7.50</b>
On Leeds Bread Co-op sourdough	
<b>Poached eggs on toast</b>	<b>5.00</b>
<b>Add a meat</b>	<b>+1.75</b>
Chorizo / Serrano / Bathchaps / 'Nduja	
<b>Add eggs:</b>	<b>2.50</b>
<b>Add a Meat:</b>	<b>1.75</b>
Chorizo / Serrano / Bathchaps / 'Nduja	

## SOURDOUGH TOAST & SANDWICHES

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<b>Nduja/Bath Chaps Toast</b>	<b>8.95</b>
Italian, spicy salami or smoked pigs cheeks and cornichons	
<b>Lardo Di Colonnata (N)</b>	<b>8.95</b>
Italian cured pork fat, honey and walnuts served on toast	
<b>Classic Grilled Cheese Sandwich (V)</b>	<b>6.75</b>
Grilled cheddar cheese sandwich with Ploughman's Pickle	
<b>Add meat: Serrano // Bath Chaps // Chorizo // Nudja</b>	<b>+1.75</b>
<b>Chorizo/Serrano Monsieur</b>	<b>8.95</b>
Toasted béchamel sandwich with chorizo or serrano	
<b>Serrano and Brie</b>	<b>10.00</b>
Serrano Gran Reserva with torched Baron Bigod, pear and honey	
<b>BCLT</b>	<b>8.50</b>
Bath chaps, lettuce, tomato and homemade mayonnaise	
<b>Tomato and Basil Focaccia (Ve)</b>	<b>9.25</b>
Olive and onion focaccia topped with heritage tomatoes, basil and shallots. Served with a balsamic glaze	
<b>Ashlynn Goats and Asparagus Ciabatta (V)</b>	<b>10.00</b>
Goats cheese sandwich with, rocket and wild garlic pesto and grilled asparagus	

## CUSTOM BOARDS

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Create your own bespoke board by choosing from the options below.  
Served with Leeds Bread Co-op Sourdough.

**1 Item – 7.00 / 2 Items – 11.00 / 3 Items – 14.50 / 4 Items – 18.00**

### MEATS:

#### **Serrano Gran Reserva**

Aged for 15 months.

#### **Iberico Chorizo**

Coarse cut, with smoked paprika.

#### **Sopressata**

Hand cut salami with Chilli

#### **Capocollo**

Tuscan Coppa rolled in black pepper & fennel

#### **Lardo di Colonnata**

Pig's back fat cured in herbs.

#### **Coppa Trentina**

Rubbed with cinnamon, coriander, nutmeg, then smoked

#### **Finocchiona**

Seasoned with fennel seeds and fennel pollen

#### **Iberico Salchichon**

Rich & nutty, semi-soft salami

#### **Lomo**

Pork loin cured in smoked paprika

#### **Venison salami**

Gamey salami with peppercorns

#### **Salami Toscano**

Black peppercorn and red wine

#### **Iberico Recebo Ham**

Rich, savoury Iberico ham

**An additional +3.50**

### CHEESES:

#### **Old Winchester (P) (V)**

Tangy and punchy

#### **Hafod (UnP) (Organic)**

Clothbound cheddar, traditional and tangy. Can occasionally have blueing

#### **Winslade (P)(V)**

Cross between Camembert and Vacherin

#### **Maida Vale (UnP) (V)**

Tangy, bittersweet, malty. IPA washed rind

#### **Comte (UnP)**

Aged for 24 months. Sweet Smooth and balanced

#### **Gorgonzola (P)**

Rich blue, winey and silky

#### **Baron Bigod Brie (UnP)**

Rich, creamy Suffolk Brie

#### **Ashlynn (UnP) (V)**

Ash rind goats cheese

#### **Sparkenhoe Blue (UnP)**

Biscuity, fudgy blue

#### **Darling Blue (P)**

Smooth and gentle blue

#### **Langres (UnP)**

Champagne brandy wash rind cheese

## SET BOARDS Served with Leeds Bread Co-o sourdough.

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<b>Spanish Board</b>	<b>21.50</b>
Iberico Recebo ham, Iberico Bellota Chorizo, Manchego (sheep), Garrotxa (goat), Rosemary torta, figs	
<b>British Board</b>	<b>21.50</b>
King peter ham, salt and pepper salami, Darling Blue and Cornish Kern	
<b>Seasonal Board</b>	<b>19.50</b>
A selection of meats and cheeses picked by our kitchen team	
<b>Ploughman's</b>	<b>17.00</b>
Pork pie, Lishman's Bath Chaps, Ploughman's Pickle, Hafod cheddar, balsamic onions, crackers	
<b>Vegan Platter (Ve)</b>	<b>16.00</b>
Padron Peppers, tomato caper and shallot bruschetta, potato salad, tapenade and sourdough	

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Please inform a member of staff of any allergens.

All our food is prepared fresh to order.

Please be patient in busy times.

**Gluten-free bread available.**

## Wine Menu

### APERITIF

<b>Aperol Spritz</b> The classic bitter-sweet Italian aperitif, served long over ice.	6.75
<b>Vermut Lacuesta</b> Simple serve of Vermouth with briny olive and orange.	3.75
<b>Niepoort Dry White Port &amp; Tonic</b> Cooling Portuguese summer aperitif.	6.50
<b>Filey Bay Whiskey and Ginger</b> Filey Bay Spirit of Yorkshire Muscatel Whisky with Ginger ale.	6.75

### WHITE WINE

175ml / Bottle

<b>Gran Cerdo Tinto, Rioja, Spain</b> Subtle, fruity & dry. A Friends of Ham classic.	5.80 / 23.00
<b>Samurai Chardonnay, Australia</b> Peaches and cream with zippy sharpness. Unoaked.	6.00 / 24.00
<b>José Pariente Sauvignon Blanc, Spain</b> Exotic fruit flavours with cut grass & herbal aromatics	7.00 / 28.00
<b>El Pinto Palomino, Spain</b> Naturally fermented, naturally cloudy white with notes of cooked apples and a subtly saline finish.	7.50 / 32.00

<b>Quinta da Raposa Alvarinho, Portugal</b> Lemon/lime zing with a flinty foundation	9.40 / 39.00
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<b>40 Filari Bianco, Italy</b> Juicy Sicilian white with notes of pineapple and orange zest	9.30 / 39.00
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<b>Torrazzetta Galaverno, Italy</b> Full on Pinot Nero – bold flavours of apricot and physalis	10.20 / 42.00
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<b>Weigner Rampante Etna Bianco DOC, Sicily</b> Dry white with incredible tannic structure and hints of pineapple.	9.75 / 39.00
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<b>Bevion Selezione Chardonnay DOC 2017, Italy</b> Sophisticated, oaky Piemonte Chardonnay. Full-bodied and smooth with citrus and guava.	11.20 / 48.00
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### ROSÉ

175ml / Bottle

<b>Reserve De Gassac Rose, France</b> Pale pink in colour and packed with fresh berries.	6.25 / 25.00
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<b>Lavradores De Feitoria, Portugal</b> Medium-sweet rose with bold, ripe strawberries and a subtle mineralic finish.	8.25 / 33.00
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<b>Baldovino Cerasuolo D'Abruzzo, Italy</b> Summer berries with a full, creamy body and fragrant, floral finish	8.70 / 36.00
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<b>Christian Binner SI Rose, Alsace</b> Blend of Pinot Gris and old vine Gewurtztraminer – summer fruits with a funky kick. An orange/rose hybrid.	40.00
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### ORANGE

175ml / Bottle

<b>Duas Vinhas, Portugal</b> Fruity and full of zingy citrus. Alvarinho grapes with very gentle skin contact; a great introduction to orange wine.	7.00 / 28.00
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<b>Tbilvino Rkatsiteli Qvevri, Georgia</b> Dry Georgian amber wine, aged in clay qvevri – savoury and subtle.	7.50 / 32.00
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<b>Matic Postopoma, Slovenia</b> Blood orange and quince with a delicate tannic grip.	9.10 / 39.00
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### DIGESTIFS

75ML

<b>Amontillado</b> Dry sherry with oak and caramel complexity.	5.60
<b>Manzanilla Sherry</b> Light dry sherry with slight salinity and well-developed oak.	4.20
<b>Antica Oloroso</b> Off-dry sherry with citrus acidity and almond notes.	10.50
<b>Pedro Ximenez</b> Sweet, rich and mellifluous with deep raisin flavours.	5.25
<b>Fino</b> Very dry sherry. Light and fresh, with apple and toasty yeast.	6.75
<b>Morgadio Ruby Port</b> Full-bodied and sweet with juicy plum and balancing tannin.	4.50
<b>Morgadio Dry White Port</b> Dry, oak-aged port with hazelnut and grapefruit notes.	4.25
<b>Gentlemen Godet Cognac</b> Smooth, floral Cognac with a well rounded sweet finish	5.00

### RED WINE

175ml / Bottle

<b>Gran Cerdo Tinto, Rioja, Spain</b> 100% Tempranillo. Bright red berries and subtle spice.	5.80 / 23.00
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<b>Samurai Shiraz, Australia</b> Punchy red with damson, plum, vanilla and spice.	6.00 / 24.00
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<b>La Cueva, Inacayal, Chile</b> Playfully aromatic Pais rests on dark, smoky Carignan - light and fun.	6.00 / 26.00
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<b>Ciu Ciu Rosso Piceno, Italy</b> Medium bodied Sangiovese/Montepulciano blend. Unanimous staff fave!	6.50 / 26.00
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<b>40/40 Malbec, Argentina</b> French old vines given a new lease of life in Mendoza. Big black cherry and stewed fruits.	8.80 / 35.00
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<b>The Gentleman and his Small Brother, South Africa</b> Super light Cinsault, with cranberries on top and natural yeast notes.	9.30 / 40.00
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<b>Promesa Rioja Reserva, Spain</b> Deep, oak-aged Rioja – full-bodied, velvet-soft, with notes of chocolate, dried fig and dark berries. Decadent, luxurious and romantic.	8.40 / 36.00
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<b>Matetic EQ Granit Pinot Noir, Chile</b> Light and fruity – bursting with juice, underpinned by dark coffee and tobacco flavours.	12.60 / 54.00
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### FIZZ

125ml / Bottle

<b>Cava Can Xa Brut, Spain</b> Clean, crisp, fruity and refreshing with notes of lemon and mandarin.	5.75 / 27.50
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<b>Cava Can Xa Rose Brut, Spain</b> Pinot Noir fizz with a clean raspberry nose and lemon acidity.	5.75 / 27.50
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<b>Le Dolci Colline Prosecco, Italy</b> Delicate, lively fizz with apple, peach and ripe grape flavours.	5.75 / 27.50
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<b>Domaine J Laurens Cremant de Limoux, France</b> Languedoc's answer to Champagne. Pear and grapefruit with savoury undertones.	7.00 / 37.00
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<b>Luis Pato Sparkling Maria Gomes, Bairrada, Portugal</b> Floral and fresh bubbly with apple and white plum notes, brioche.	7.80 / 38.00
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<b>Matic Mea, Slovenia.</b> Naturally cloudy, funky and fresh, with quince notes and a toasty base	7.60 / 46.00
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