

FRIENDS OF HAM

BAR SNACKS

Gordal Olives	4.75	Crunchy Corn Kernels	3.75
Smoked Almonds	4.75	Lishman's Pork Pie with mustard	4.5

CHARCUTERIE AND CHEESE

SET BOARDS

Seasonal Board	26	Spanish Board	26.5
Mixed board of 2 meats and 2 cheeses chosen by our chefs with crackers, sourdough and chutney		Manchego, mahón, ibérico cebo de campo, ibérico chorizo with rosemary torta, quince and sourdough	
Veggie Board V S	25	Ploughman's	25
Whipped goat's cheese, padrón peppers and hummus, with gordal olives, cornichons, crackers and sourdough *can be made vegan		Yorkshire ham, cheddar, red leicester, pork pie, crackers, sourdough and chutney	

CUSTOM BOARDS

Choose any of the meats, cheeses and accompaniments from the list below

CHARCUTERIE

Serrano Gran Reserva	4.25	Chestnut Coppa	5.25	Bresaola di Montagna	5.25
A classic 14 month cured Spanish ham		British pork neck with black pepper & red wine, smoked over chestnut wood		Grass-fed beef rubbed in herbs and cured for 3 months	
Ibérico Chorizo	4.25	Venison Salami	4.75	Ibérico Cebo de Campo	7.75
Classic Spanish coarse cut chorizo cured with smoked paprika		Scottish venison gently spiced with green peppercorns		Acorn-fed Spanish ham - intense, rich and nutty	
Lishman's Yorkshire Ham	4.25	Finocchiona	4.75		
Locally sourced top quality ham cured then roasted		Rustic Italian salami made with wild fennel seeds and pollen			

CHEESE

Yoredale UnP Cow V PF	4.75	Finn V P Cow	5.25	Manchego Curado P Ewe	4.75
Traditional raw milk Wensleydale, fresh and light with a creamy texture		French-style British triple cream cheese. Fresh and lemony		Intense, caramel notes, semi-dry, quintessentially Spanish	
Westcombe UnP Cow PF	4.25	St Sunday P Cow V	5.25	Beenleigh Blue P V Sheep	5.75
Cheddar - smooth, well-rounded traditional farmhouse with some veins		A soft mountain cheese from the makers of St James, rich, soft and glossy		A delicate blue, moist and crumbly with a lemony sweetness, uses similar techniques to Roquefort	
Sparkenhoe UnP Cow PF	4.25	Mahón UnP Cow	4.75		
A vintage Red Leicester, aged for 14 months giving a lovely strong flavour		Paprika-rubbed rind, full-flavoured, fruity, semi-hard			

BOARD ACCOMPANIMENTS

Crackers* 6 or 12	1.75 3.5
Sourdough & EVOO*	4.25
Cornichons	1.25
Pot of chutney	1.5

* gluten free option available

WE ARE NOW CASHLESS

Cash and card tips welcome - our team receive 100% of all tips and service charges

A discretionary 10% service charge will be added to tables of 6 or more

PLEASE INFORM US OF ANY ALLERGIES

We handle allergens in a small kitchen, so cannot cater for severe allergies

V - veggie | Ve - vegan | N - contains nuts |

S - contains sesame

GF - gluten free

PF - pregnancy friendly cheese

HAM CLASSICS

Padrón Peppers Ve GF Charred green peppers with salt	5.75	Boquerones GF Marinated anchovies with salsa verde and lemon oil	9.25
Olive Tapenade Ve Homemade gordal olive tapenade with toasted sourdough	6.75	Raclette GF Raclette cheese melted over griddled potatoes, served with cornichons	9.25
Nduja Toast Spicy, spreadable Calabrian salami with a caper and cornichon salad on toasted sourdough	9.25	Why not add some charcuterie from our list - have a look overleaf	

SOURDOUGH SANDWICHES | SERVED 11.00 – 17.00

Framhattan Grilled Cheese Cured beef, English mustard and gherkins	10.5	Chorizo Serrano Monsieur Layered with béchamel sauce, choose chorizo or serrano	9.5
Hot Honey Grilled Cheese With nduja, chorizo and hot honey on the side	10.5	Squash & Salsa Verde Ve Roasted squash with fennel and a herby sauce	9.5
The Rupert Grilled Cheese With pastrami, sauerkraut & thousand island dressing	10.5	The Veggie Framhattan Grilled Cheese V With sauerkraut, gherkins, shallots and mustard	9
Classic Grilled Cheese V With Fram's house cheese mix add meat: chorizo Yorkshire ham	7.75 +2.25	Halloumi and Tzatziki V Grilled halloumi, tzatziki and cucumber	10.5

SMALL PLATES

Homemade Hummus Ve S With EVOO, pomegranate molasses and sumac with toasted sourdough	8.5	Winter Salad Ve GF Roasted squash, fennel and chicory with a lemon dressing	6.5
Baked Chorizo GF Mini chorizo sausage baked in wine and honey	6.5	Homemade Soup Ve With sourdough - ask for today's soup	8.5
Whipped Goat's Cheese V With seeds, thyme, EVOO, orange blossom honey and toasted sourdough	10.5	Queso Fondido* (For One To Share) Cheddar, stewed peppers, jalapeños and nduja *Vegetarian version available	9.5 15
Panzanella Ve Sourdough croutons, cucumber, tomato, shallots, olives, EVOO and PX Balsamic Vinegar	8	Spanish Stew Chorizo, potatoes, carrots and puy lentils	11.5
		Portion of sourdough and butter	3.75

DESSERTS

Classic Affogato V Northern Bloc Vanilla Ice Cream topped with an espresso *Vegan available	5	Brownies Cakes Served with mascarpone Ask for today's availability	4.25
Pedro Ximénez Affogato V Northern Bloc Vanilla Ice Cream topped with a shot of Pedro Ximénez sherry *Vegan available	7		

DRINKS

APÉRITIF

Aperol Spritz Classic Aperol supercharged with prosecco	8.5	Negroni The classic bittersweet cocktail. Perfect for all occasions	7
Coastal Spritz (non-alcoholic) Alcohol-free take on an Aperol Spritz	7	Fram's Carajillo Mexico's answer to the espresso martini	6

FORTIFIED WINES | 50ML & 100ML

Gutiérrez Colosía Amontillado Nutty dry sherry with caramel and honey notes	5 9	Fernando de Castilla Pedro Ximénez One for the sweet sherry fans! Dark in colour, intense dried fruit, decadent, intense, great depth	5 9
Bodegas Barón Micaela Oloroso Lovely dark sherry with nuts, caramel and oak	4 7	Niepoort Ruby Dum Port Cherry and plums, great with hard cheese	5 9

GINS | 25ML & 50ML

John Robert's Botanic Request Leeds One of the best London Dry's we've tried!	4.5 9	Boatyard Old Tom Northern Ireland Delicious, aged in PX casks	4.5 9
Whitby Bramble & Bay Yorkshire Dry with a burst of jammy, tart blackberry	5 10	Pentire Adrift Cornwall (non-alcoholic) 50ml Non-alcoholic spirit with botanicals including rock samphire, sage, lemon and Cornish sea salt	4
Mixers:			2.5
Tonic Slimline Tonic Lemonade Ginger Ale			

SPIRITS | 25ML

Doubles of all spirits available

Libations Spiced Rum Leeds	4	Nikka Coffey Grain Japan	6
Woodford Reserve Bourbon USA	5	Element 29 Vodka London	4
Mixers:			2.5
Tonic Slimline Tonic Lemonade Ginger Ale			

SOFTS & HOT

Karma Drinks Lemonade Raspberry Lemonade Ginger Beer	3.5	Canton Herbal Tea Earl Grey Ginger & Lemongrass Decaf Berry & Hibiscus Jade Green Tips Triple Mint	3
Folkington's Sparkling Elderflower	3.25	Yorkshire Tea	2.5
Coke Diet Coke	3.5 3.25	Double Espresso Americano	2.6 3
Sparkling Mineral Water	2.75	Latte Flat White Cappuccino	3.25
Folkington's Fruit Juices Cloudy Apple Orange	3.75	Hot Chocolate Mocha	4.25
		Boozy Hot Chocolate Choose your tippie: PX sherry brandy spiced rum	7.5

Darkwoods Coffee, Huddersfield

All coffees are double shot, unless requested otherwise

Whole, semi-skimmed and oat available

WINE | 175ML & BOTTLE

125ml, 250ml and 500ml carafes also available

* Organic | ** Natural | Ve - Vegan

FRAM'S BOTTLE SHOP!

All wines available to take home for £10 off the menu prices

RED

GreDos Garnacha Spain * ** Ve	6.25 25	Ciù Ciù Rosso Piceno Italy * Ve	7.5 30
Fruity, medium-bodied and vibrant, similar to a Pinot Noir, flavours of cherry and redcurrant		Juicy medium bodied Sangiovese/Montepulciano blend. Vibrant red cherries and raspberry	
Samurai Shiraz Australia ** Ve	6.75 27	Rouge de L'Azerolle Minervois, France * Ve	8.25 33
Punchy red with damson, plum, vanilla and pepper		A blend of Cinsault, Syrah and Grenache. Ripe blackberry, well-rounded with a juicy finish - a gem!	
Gran Cerdo Tinto Rioja, Spain ** Ve	7.25 29	Mesdi Nebbiolo Piemonte, Italy *	9.25 37
100% Tempranillo, bright red berries and a little spice. Very much a friend of ham!		Bold Italian from a Barolo estate. Beautifully smooth with red fruits and aged for a short time in cask	
Irrepetible Malbec Syrah Spain * Ve	7.25 29	Le Petit Clos Pinot Noir New Zealand * Ve	10.25 41
Bold, with mature fruit and spice and creamy oak		Medium-bodied with notes of plum and cherry, a subtle smokiness with a peppery finish	

WHITE

Ciello Bianco Catarratto Italy ** Ve	6.25 25	Ballena del Sur Torrontes Argentina * Ve	7.5 30
A delightful introduction to natural wine. Fresh and easy drinking. Unfiltered, so a little hazy		Semillon/Torrontes blend. Fresh with big tropical fruits, great for Sauvignon drinkers	
Samurai Chardonnay Australia ** Ve	6.75 27	José Pariente Sauvignon Blanc Spain *	8.5 34
Peaches and cream with zippy acid, not oak		Exotic fruit with cut grass and herbal notes. A top class sauvignon to rival Marlborough!	
Chin Chin Vinho Verde Portugal * Ve	6.75 27	TWR Sauvignon Blanc New Zealand * Ve	9.5 38
Hints of apple and lemon, refreshing with a light spritz. Super drinkable		Soft, elegant and exotic with great depth of flavour, an exquisite NZ Sauvignon	
Gran Cerdo Blanco Rioja, Spain ** Ve	7.25 29	Goisot Burgundy Aligoté France * ** Ve	10 40
Super juicy, slightly funky and very moreish. The pig bottle, a Friends of Ham classic!		Fresh and acidic. Orchard and citrus fruits with a hint of nuttiness, a great value Burgundy	

ROSÉ

Réserve De Gassac France *	6.75 27	Tremendus Rioja Rosé Spain * Ve	7.5 30
Pale pink in colour and packed with fresh berries, an easy drinking rosé		Provençal in style, a crisp dry rosé with fresh stone fruits and red fruits, tremendous!	

ORANGE

Salamandre Orange France * **	8.25 33	Arndorfer Schlehe Austria * ** Ve	9.75 39
A gentle entry-level orange wine for those who are curious. A beautiful colour with summer fruit flavours. Great with cheese!		Grüner Veltliner blend, a rich juicy wine, Autumnal fruits and pepper with a bittersweet finish	

SPARKLING | 125ML & BOTTLE

Le Dolci Colline Prosecco Italy Ve	6.25 31	Moussamoussettes Pétnat France * **	48
Delicate, lively classic Italian fizz with notes of apple and peach		Sparkling rosé, bright and full of fruit. Notes of raspberry and red cherry, we love it as an apéritif	
Cava Can XA Brut Spain * Ve	6.25 31		
Fresh, vibrant traditional method with fine bubbles, delightful with soft and blue cheese			