

# FRIENDS OF HAM

## BAR SNACKS

**Gordal Olives** 4.75

**Sourdough Bread\*** 4.25

- with Arbequina Extra Virgin Olive Oil

\*gluten free bread available

## CHARCUTERIE AND CHEESE

### SET BOARDS

**Spanish Board** 26.5

Manchego, mahón, ibérico cebo de campo, ibérico chorizo with rosemary torta, quince and sourdough

**Seasonal Board** 26

Mixed board of 2 meats and 2 cheeses chosen by our Chefs with crackers, sourdough and chutney

**Vegan Platter** 22

Winter salad, king oyster mushrooms, padrón peppers, olive tapenade and toasted sourdough

### CUSTOM BOARDS

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

### CHARCUTERIE

**Ibérico Bellota** 15

The King of Spanish Hams, rich and nutty with incredible depth

**Jésus du Pays Basque** 4.75

Rare breed salami with rum and black pepper

**Serrano Gran Reserva** 4.25

A classic 14 month cured Spanish ham

**Bresaola di Montagna** 5.25

Grass-fed beef rubbed in herbs and cured for 3 months

**Finocchiona** 4.75

Rustic Italian salami made with wild fennel seeds and pollen

**Ibérico Chorizo** 4.25

Classic Spanish coarse cut chorizo cured with smoked paprika

**Lardo di Colonnata** 4.25

Fat from the back layered with bay, rosemary, garlic & spices then aged for 10 months in Italian marble

**Ossocollo Affumicato** 4.75

An Italian coppa (neck) smoked with black pepper and wine

**Salami Toscano** 4.25

Tuscan salami made with the best back fat, black pepper and the butcher's own red wine

### CHEESE

**Baron Bigod Brie** UnP|Cow 4.75

Incredible tasting Suffolk brie, runny, decadent and deliciously smelly

**Westcombe Cheddar** UnP|Cow|PF 4.25

Smooth and well rounded Somerset farmhouse cheddar, occasional veining

**Gorgonzola Dolce** UnP|Cow 4.25

A soft Italian blue loved by many, rich and sweet, silky in the mouth

**Finn** V|P|Cow 5.25

French-style British triple cream cheese. Fresh and lemony

**Rachel Reserva** V|Goat|UnP 6.75

Hard Alpine-style goats cheese with a rich and complex flavour

**Aged Gruyère** UnP|Cow|PF 6.25

Rich, tangy and nutty Swiss Alpine cheese. Aged for around 14 months

**Sparkenhoe** UnP|Cow|PF 4.25

Strong vintage Red Leicester, aged for 14 months to give more flavour

**Pastura Truffle** P|Sheep 6.75

Sweet and creamy Spanish cheese with crushed Italian black truffles

**Beenleigh Blue** P|V|Sheep 5.75

A delicate blue, moist and crumbly with a lemony sweetness, uses similar techniques to Roquefort

### BOARD ACCOMPANIMENTS

**Crackers\*** | 6 or 12 1.75 | 3.5

**Cornichons** 1.25

**Pot of chutney** 1.5

\*gluten free crackers available

### 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

GF - gluten free

PF - pregnancy friendly cheese

### 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 all tables in Underbelly.**

## HAM CLASSICS

<b>Padrón Peppers</b> Ve   GF Charred green peppers with salt	5.75	<b>Boquerones</b> N   GF Marinated Spanish anchovies with chermoula	9.25
<b>Olive Tapenade</b> Ve Homemade gordal olive tapenade with toasted sourdough	6.75	<b>Lardo Toast</b> N Whipped lardo di colonnata, sliced lardo, honey & walnuts on toasted sourdough	9.25
<b>Nduja Toast</b> Spicy, spreadable Calabrian salami with a caper and cornichon salad on toasted sourdough	9.25	<b>Raclette</b> GF Raclette cheese melted over griddled potatoes, served with cornichons	9.25

**Why not add some charcuterie from our list - have a look overleaf**

## SMALL PLATES

<b>Giardiniera</b> Ve   GF Pickled vegetables	5.25	<b>Venison Ragu</b> With handmade orecchiette pasta	15
<b>Bresaola Carpaccio</b> GF Cured beef with pickled radish, capers & blackberries	9.75	<b>Ibérico Pork &amp; Black Garlic Ketchup</b> The finest presa cut, like a beautifully marbled steak, served medium-rare with Café de Paris butter. <b>Sensational!</b> GF available: without the black garlic ketchup	17
<b>Winter Salad</b> N   V   GF Salt baked beetroot, St Sunday (P   Cow   V), bitter leaves and walnuts Vegan available: without St Sunday	9.75		
<b>Roast Squash</b> V   GF With guindilla relish and cavolo nero crisps	6.25		
	7.25		

## SOURDOUGH SANDWICHES | SERVED 11.00 – 17.00

All sandwiches can be made with GF bread

<b>Framhattan Grilled Cheese</b> Cured beef, English mustard and gherkins	10.5	<b>Chorizo   Serrano Monsieur</b> Layered with béchamel sauce, choose chorizo or serrano	9.5
<b>Hot Honey Grilled Cheese</b> With nduja, chorizo and hot honey on the side	10.5	<b>Roast Squash &amp; Chermoula</b> Ve Roasted squash with a herby sauce, frisée & pickled onions	9.5
<b>Classic Grilled Cheese</b> V With Fram's house cheese mix	7.75	<b>Goat's Cheese &amp; Cavolo Nero</b> N   V With homemade pesto	12
<b>Add meat: serrano   chorizo   nduja</b>	+2.25		

## DESSERT

<b>Classic Affogato</b> GF Northern Bloc Vanilla Ice Cream topped with an espresso	5	<b>Burnt Basque Cheesecake</b> Baked cheesecake	6.5
<b>Pedro Ximénez Affogato</b> GF Northern Bloc Vanilla Ice Cream topped with a shot of Pedro Ximénez sherry	7		

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## DRINKS

### APÉRITIF

#### Venetian Spritz 8.5

Classic bitter-sweet Italian apéritif served long over ice

#### Negroni 7

The classic bittersweet cocktail. Perfect for all occasions

#### Partida Creus MUZ Vermouth 5

Organic, small batch vermouth served with a gordal olive

#### Coastal Spritz | Cornwall (non-alcoholic) 7

Bitter AF apéritif with coastal flavours with tonic

#### Adrift Gin & Tonic | Cornwall (non-alcoholic) 6.5

AF spirit with botanicals including rock samphire, sage, lemon and Cornish sea salt

### SHERRY & PORT | 50ML & 100ML

#### Fino 3.5 | 6

Minimal intervention sherry, incredibly dry, our youngest, aged for only 4 years, pale in colour, delicate

#### Manzanilla | Pair with Ibérico Bellota 3.5 | 6

A young sherry - light, dry, a little salty with a creamy finish

#### Amontillado 4 | 7

Dry, amber colour, aromas of hazelnut, burnt caramel and oak with a long finish

#### Oloroso 4 | 7

Dry, richly coloured wine with aromas of walnuts, spice and a touch of orange peel

#### Pedro Ximénez 5 | 8

One for the sweet sherry fans! Dark in colour, intense dried fruit, decadent, intense, great depth

#### Graham's 6 Grapes Reserve Port 4 | 7

The '6' refers to the best wines from the harvest, full bodied, rich dark fruit, dark red colour

#### Graham's Fine White Port 3.5 | 6

Oak-aged with notes of nuts and grapefruit

#### Enjoy as a White Port & Tonic 6.5

### WHISKY & SPIRITS | 25ML

#### Woodford Reserve Bourbon 5

#### John Robert's London Dry Gin 4.5

#### Libations Spiced Rum 4

Doubles of all spirits available

### SOFTS & HOT

#### Hip Pop Kombucha 4.25

Apple & Elderflower | Blueberry & Ginger

#### Coca Cola | Diet Coke 3.5 | 3.25

#### San Pellegrino Sparkling 3.5

Lemon | Blood Orange

#### Mineral Water Small still | sparkling 2.75

#### Harrogate Spring Sparkling Water 4.25

#### Fruit Juice 3.25

Apple | Orange

#### Nikka Coffey Single Malt 6

#### Element 29 Vodka 4

#### Mixers: 2.5

Coke | Diet Coke | Lemonade | Tonic | Skinny Tonic | Ginger Beer | Soda Water

#### Canton Teas 3

Earl Grey | Berry & Hibiscus | Jade Green Tips | Triple Mint

#### Yorkshire Tea 2.5

#### Double Espresso | Americano 2.6 | 3

#### Latte | Flat White | Cappuccino 3.25

#### Hot Chocolate | Mocha 4.25

Darkwoods Coffee, Huddersfield

All coffees are double shot, unless requested otherwise  
Whole, semi-skimmed and oat milk are 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

Fruity, medium-bodied and vibrant, similar to a Pinot Noir, with notes of cherry and redcurrant

**Samurai Shiraz | South Australia** \*\*|Ve 6.75 | 27

Nicely full-bodied and punchy new world red with notes of damson, plum, vanilla and tobacco

**Gran Cerdo Tinto | Rioja, Spain** \*|\*\*|Ve 7.25 | 29

100% Tempranillo, bright red berries and a little spice. Very much a friend of ham!

**Irreptible Malbec Syrah | Spain** \*|Ve 7.25 | 29

Mature fruit and spice with subtle creamy oak, enjoy with any Iberian pork cuts

**Ciù Ciù Rosso Piceno | Le Marche, Italy** \*|Ve 7.5 | 30

Juicy medium-bodied Sangiovese/Montepulciano blend. Delightful red cherries and raspberry

**Rouge de L'Azerolle | Minervois, France** \*|Ve 8.25 | 33

A blend of Cinsault, Syrah and Grenache. Ripe blackberry, well-rounded with a juicy finish - a gem!

**Mesdi Nebbiolo | Piemonte, Italy** \* 9.25 | 37

Bold Italian from a Barolo estate. Beautifully smooth with red fruits and aged for a short time in cask

**Le Petit Clos Pinot Noir | New Zealand** \*|Ve 10.25 | 41

Medium-bodied with notes of plum and cherry, a subtle smokiness with a peppery finish

### WHITE

**Ciello Bianco Catarratto | Sicily, Italy** \*\*|Ve 6.25 | 25

A delightful introduction to natural wine.

Fresh and easy drinking. Unfiltered, so a little hazy

**Chin Chin Vinho Verde | Portugal** \*|Ve 6.75 | 27

Incredibly fruity with hints of apple and lemon, refreshing with a light spritz. Super drinkable

**Gran Cerdo Blanco | Rioja, Spain** \*|\*\*|Ve 7.25 | 29

Super juicy, slightly funky and very moreish. The pig bottle, a Friends of Ham classic!

**Ballena del Sur Torrontes | Argentina** \*|Ve 7.5 | 30

Semillon/Torrontes blend. Fresh with big tropical fruits, great for Sauvignon drinkers

**Pirineos Gewürtztraminer | Spain** \*|Ve 8.25 | 33

Dry and crisp, light coloured, flavours of citrus fruit with aromas of peach and jasmine

**José Pariente Sauvignon Blanc | Spain** \* 8.5 | 34

Exotic fruit with cut grass and herbal notes. A top class sauvignon to rival Marlborough!

**Goisot Burgundy Aligoté | France** \*|\*\*|Ve 10 | 40

Fresh and acidic. Orchard and citrus fruits with a hint of nuttiness, a great value Burgundy

**Jumpin Juice Riesling | Australia** \*|\*\* 42

A first class riesling from the incredible winemaker Patrick Sullivan, bone dry with zippy acidity

### ROSÉ

**Réserve De Gassac | France** \* 6.75 | 27

Pale pink in colour and packed with fresh berries, an easy drinking rosé

**Tremendus Rioja Rosé | Spain** \*|Ve 7.5 | 30

Provençal in style, a crisp dry rosé with fresh stone fruits and red fruits, tremendous!

### ORANGE

**Salamandre Orange | France** \*|\*\* 8.25 | 33

A gentle entry-level orange wine for those who are curious. A beautiful colour with summer fruit flavours. Great with cheese!

**Arndorfer Schlehe | Austria** \*|\*\*|Ve 9.75 | 39

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

Delicate and lively classic Italian fizz with notes of apple and peach

**Moussamoussettes Pétnat | France** \*|\*\* 48

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 sparkling with fine bubbles. Delightful with soft and blue cheeses