

# FRIENDS OF HAM

## BAR SNACKS

<b>Gordal Olives</b>	<b>4.5</b>
<b>Sourdough Bread*</b>	<b>4</b>
- with Arbequina Extra Virgin Olive Oil	
*gluten free bread available	

## CHARCUTERIE AND CHEESE

### SET BOARDS

<b>Spanish Board</b>	<b>25</b>	<b>Seasonal Board</b>	<b>25</b>	<b>Vegan Platter</b>	<b>20</b>
Manchego, mahón, ibérico cebo de campo, ibérico chorizo with rosemary torta, quince and sourdough		Mixed board of 2 meats and 2 cheeses chosen by our Chefs with crackers, sourdough and chutney		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

<b>Ibérico Bellota</b>	<b>16</b>	<b>Jésus du Pays Basque</b>	<b>4.5</b>	<b>Serrano Gran Reserva</b>	<b>4</b>
The King of Spanish Hams, rich and nutty with incredible depth		Rare breed salami with rum and black pepper		A classic 14 month cured Spanish ham	
<b>Bresaola di Montagna</b>	<b>5</b>	<b>Finocchiona</b>	<b>4.5</b>	<b>Ibérico Chorizo</b>	<b>4</b>
Grass-fed beef rubbed in herbs and cured for 3 months		Rustic Italian salami made with wild fennel seeds and pollen		Classic Spanish coarse cut chorizo cured with smoked paprika	
<b>Lardo di Colonnata</b>	<b>4</b>	<b>Ossocollo Affumicato</b>	<b>4.5</b>	<b>Salami Toscano</b>	<b>4</b>
Fat from the back layered with bay, rosemary, garlic & spices then aged for 10 months in Italian marble		An Italian coppa (neck) smoked with black pepper and wine		Tuscan salami made with the best back fat, black pepper and the butcher's own red wine	

### CHEESE

<b>Baron Bigod Brie</b> UnP Cow	<b>4.5</b>	<b>Westcombe Cheddar</b> UnP Cow PF	<b>4</b>	<b>Gorgonzola Dolce</b> UnP Cow	<b>4</b>
Incredible tasting Suffolk brie, runny, decadent and deliciously smelly		Smooth and well rounded Somerset farmhouse cheddar, occasional veining		A soft Italian blue loved by many, rich and sweet, silky in the mouth	
<b>Barkham Blue</b> P V Cow	<b>5.5</b>	<b>Rachel Reserva</b> V Goat UnP	<b>6.5</b>	<b>Cave Aged Gruyère</b> UnP Cow PF	<b>6</b>
A rich blue, interesting shape, deep yellow colour, enjoy with sweet wine		Hard Alpine-style goats cheese with a rich and complex flavour		Rich, tangy and nutty Swiss Alpine cheese. Aged for around 14 months	
<b>Sparkenhoe Vintage</b> UnP Cow PF	<b>4</b>	<b>Pastura Truffle</b> P Sheep	<b>6.5</b>	<b>Finn</b> V P Cow	<b>5</b>
Strong and powerful Red Leicester. Aged for 14 months to give more flavour		Sweet and creamy Spanish cheese with crushed Italian black truffles		French-style British triple cream cheese. Fresh and lemony	

### BOARD ACCOMPANIMENTS

<b>Crackers*</b>   6 or 12	<b>1.75   3.5</b>
<b>Cornichons</b>	<b>1</b>
<b>Pot of chutney</b>	<b>1.5</b>

\*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	5.5	<b>Boquerones</b> N   GF Marinated Spanish anchovies with chermoula	9
<b>Olive Tapenade</b> Ve Homemade gordal olive tapenade with toasted sourdough	6.5	<b>Lardo Toast</b> N Whipped lardo di colonnata, sliced lardo, honey & walnuts on toasted sourdough	9
<b>Nduja Toast</b> Spicy, spreadable Calabrian salami with a caper and cornichon salad on toasted sourdough	9	<b>Raclette</b> GF Raclette cheese melted over griddled potatoes, served with cornichons	9

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

## SMALL PLATES

<b>Giardiniera</b> Ve   GF Pickled vegetables	5	<b>Butter Beans</b> GF In a lardo broth with smoked garlic and chive oil	8
<b>Bresaola Carpaccio</b> GF Cured beef with pickled radish, capers & blackberries	9.5	<b>Venison Ragu</b> With handmade orecchiette pasta	15
<b>Winter Salad</b> N   V   GF Salt baked beetroot, St Sunday (P   Cow   V), bitter leaves and walnuts Vegan available: without St Sunday	9.5 6	<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>Roast Squash</b> V   GF With guindilla relish and cavolo nero crisps	7		

## 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	<b>Chorizo   Serrano Monsieur</b> Layered with béchamel sauce, choose chorizo or serrano	9
<b>Hot Honey Grilled Cheese</b> With nduja, chorizo and hot honey on the side	10	<b>Roast Squash &amp; Chermoula</b> Ve Roasted squash with a herby sauce, frisée & pickled onions	9
<b>Classic Grilled Cheese</b> V With Fram's house cheese mix <b>Add meat: serrano   chorizo   nduja</b>	7.5 +2	<b>Goat's Cheese &amp; Cavolo Nero</b> N   V With homemade pesto	12

## DESSERT

<b>Classic Affogato</b> GF Northern Bloc Vanilla Ice Cream topped with an espresso	4.5	<b>Burnt Basque Cheesecake</b> Baked cheesecake	6
<b>Pedro Ximénez Affogato</b> GF Northern Bloc Vanilla Ice Cream topped with a shot of Pedro Ximénez sherry	6.5		

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## DRINKS

### APÉRITIF

#### Venetian Spritz 8

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

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

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

#### Fino 3 | 5.5

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

#### Manzanilla | Pair with Ibérico Bellota 3 | 5.5

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

#### Amontillado 3 | 5.5

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

#### Oloroso 3 | 5.5

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 3.5 | 6

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

### SPIRITS | 25ML

#### Woodford Reserve Bourbon 5

#### John Robert's London Dry Gin 4

#### Libations Spiced Rum 3.5

Doubles of all spirits available

#### Nikka Coffey Single Malt 6

#### Element 29 Vodka 3.5

#### Mixers: 2.25

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

### SOFTS & HOT

#### Hip Pop Kombucha 4

Apple & Elderflower | Blueberry & Ginger

#### Coca Cola | Diet Coke 3.25 | 3

#### San Pellegrino Sparkling 3.25

Lemon | Blood Orange

#### Mineral Water Small still | sparkling 2.5

#### Harrogate Spring Sparkling Water 4

#### Fruit Juice 3

Apple | Orange

#### Canton Teas 2.8

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

#### Yorkshire Tea 2.2

#### Double Espresso | Americano 2.4 | 2.8

#### Latte | Flat White | Cappuccino 3

#### Hot Chocolate | Mocha 4

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 | 24

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

**Samurai Shiraz | South Australia \*\*|Ve** 6.5 | 26

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

**Gran Cerdo Tinto | Rioja, Spain \*|\*\*|Ve** 6.75 | 27

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

**Ciù Ciù Rosso Piceno | Le Marche, Italy \*|Ve** 7 | 28

Juicy medium-bodied Sangiovese/Montepulciano blend. Delightful red cherries and raspberry  
**Staff favourite and great with charcuterie!**

**Irreptible Malbec Syrah | Spain \*|Ve** 7 | 28

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

**Rouge de L'Azerolle | Minervois, France \*|Ve** 8 | 32

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

**Mesdi Nebbiolo | Piemonte, Italy \*** 9 | 36

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 | 40

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

### WHITE

**Ciello Bianco Catarratto | Sicily, Italy \*\*|Ve** 6 | 24

A delightful introduction to natural wine. Fresh and easy drinking. Unfiltered, so a little hazy

**Chin Chin Vinho Verde | Portugal \*|Ve** 6.5 | 26

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

**Gran Cerdo Blanco | Rioja, Spain \*|\*\*|Ve** 6.75 | 27

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

**Ballena del Sur Torrontes | Argentina \*|Ve** 7.25 | 29

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

**Pirineos Gewürtztraminer | Spain \*|Ve** 8 | 32

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

**José Pariente Sauvignon Blanc | Spain \*** 8.25 | 33

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 \*** 6.5 | 26

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

**Tremendus Rioja Rosé | Spain \*|Ve** 7 | 28

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

### ORANGE

**Salamandre Orange | France \*|\*\*** 8 | 32

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** 9.5 | 38

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 | 30

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 | 30

Fresh, vibrant traditional method sparkling with fine bubbles. Delightful with soft and blue cheeses