

# FRIENDS OF HAM LEEDS - Food Menu

## BAR SNACKS

---

Gordal Olives	3.95
Cornichons	3.25
Bread, Arbequina Olive oil & PX balsamic	3.75
Padron peppers	4.75
Pork Pie & chilli jam	4.00

## SMALL PLATES

---

<b>Homemade Olive Tapenade</b>	6.25
Served with toasted sourdough	
<b>Wild Mushroom Pappardelle Pasta (V)</b>	8.00
Wild mushrooms, thyme, garlic and Old Winchester V - without Winchester	
<b>Roast Butternut Squash with Serrano (N)</b>	8.00
Served with smoked almond gremolata and swiss chard Without Serrano (Ve) 6.50	

<b>Nduja Stew</b>	8.50
Nduja and fennel ragu in a rich tomato sauce, served with a slice of toasted sourdough	

<b>Sweetheart Cabbage with Chorizo Butter</b>	7.50
Roast sweetheart cabbage with chorizo butter and lemon	

<b>German Style Raclette</b>	8.50
Crispy potatoes fried with onions, with melted Oglesfield cheese, sauerkraut & garlic & fennel salami	

<b>Boquerones</b>	7.00
Served with rocket, chilli and lemon oil	

<b>Iberico Bellota</b>	10.00/18.00
The king of Spanish ham, fed on a diet of acorns and cured for 4 years. Served with sourdough, figs, olives and cornichons	

## SOURDOUGH TOAST Add poached eggs (between 11-2) +£2.5

---

<b>'Nduja or Bath Chaps Toast</b>	8.95
Italian, spicy salami or smoked pigs cheeks and cornichons	

<b>Lardo Di Colonnata (N)</b>	8.95
Italian cured pork fat, honey and walnuts	

<b>Old Winchester Rarebit</b>	7.50
On Leeds Bread Co-op sourdough	

## SANDWICHES

---

<b>Classic Grilled Cheese (V)</b>	6.75
Grilled cheddar cheese sandwich with Ploughman's Pickle	

<b>Ossocollo and Burrata ciabatta</b>	11.50
Italian Coppa with whole burrata with tomato and basil	

<b>Goats Cheese Ciabatta (V)</b>	8.50
With Dorstone, chilli jam and rocket	

<b>Squash And Kale Pesto Ciabatta (Ve)</b>	7.95
Roasted Squash, Kale and spinach pesto with plum and ginger chutney	

<b>Chorizo/Croque Monsieur</b>	8.95
Toasted béchamel sandwich with chorizo or roast ham	

<b>The Hot One</b>	9.25
Grilled cheese sandwich with our spicy nduja	

<b>Add a meat:</b>	
Chorizo / Jambon / Lishman's ham / Bath Chaps / 'Nduja	1.75

## SHARING BOARDS

---

All served with Leeds Bread Co-op sourdough.

<b>Spanish Board</b>	21.00
Iberico Recebo ham, Iberico Bellota Chorizo, Manchego (sheep), Garrotxa (goat), Rosemary torta, figs, olives & cornichons.	

<b>Seasonal Board</b>	19.50
A selection of seasonal meat and cheese, picked by our kitchen team. Served with crackers, chutney, olives and cornichons.	

<b>Ploughman's</b>	17.00
Pork pie, Lishman's Bath Chaps, Ploughman's Pickle, cheddar, balsamic onions, crackers, olives & cornichons.	

<b>Vegan Platter (Ve)(N)</b>	15.00
Padron Peppers, tomato, caper and shallot bruschetta, mojo verde, gremolata, black tapenade, olives and cornichons.	

## CUSTOM BOARDS

---

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

<b>Serrano Gran Reserva</b>
Aged for 15 months.

<b>Iberico Chorizo</b>
Coarse cut, with smoked paprika.

<b>Rosette Salami</b>
Seasoned with white pepper

<b>Lardo di Colonnata</b>
Pig's back fat cured in herbs.

<b>Lishman's Roast Ham</b>
----------------------------

<b>Iberico Salchichon</b>
Rich and nutty semi-soft salami

<b>Finocchiona</b>
Seasoned with fennel seeds and fennel pollen

<b>Lomo</b>
Pork loin cured in smoked paprika

<b>Venison salami</b>
Gamey salami with peppercorns

<b>Iberico Recebo Ham</b>
Rich, savoury Iberico ham An additional +3.50

### CHEESES

<b>Old Winchester (V.P)</b>
Powerful, sweet and tangy.

<b>Lincolnshire Poacher (UnP)</b>
Earthy tangy cheddar like cheese.

<b>Kirkham's Lancashire (UnP)</b>
Buttery and fluffy.

<b>Gorgonzola (P)</b>
Rich blue, winey and silky

<b>Baron Bigod Brie (UnP)</b>
Rich, creamy Suffolk Brie

<b>Manchego (Sheep, P)</b>
Fully cured ewe's milks cheese.

<b>Harbourne Blue (Goat, V, P)</b>
Fresh, slightly floral and delicately sweet

<b>Langres (UnP)</b>
Champagne wash rind cheese

<b>Truffle Pecorino (P)</b>
Rich, creamy cheese with black truffle An additional +3.50

## SALADS

---

<b>Panzanella Salad (Ve)</b>	7.00
With heritage tomatoes, sourdough croutons, capers and basil	

<b>Kale And Courgette Salad (Ve)(N)</b>	6.50
Served with a refreshing mojo verde dressing and pine nuts	

<b>Italian Burrata Sharer</b>	12.00
With lemon bulgar wheat, pickled plums and rocket	

---

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>Filey Bay and Ginger</b> Filey Bay Muscatel with Ginger ale.	6.75
<b>Vermut Lecuesta</b> Simple serve of Vermouth with briny olive and orange.	3.75	<b>Filey Bay and Cola</b> Filey bay STR with smoked cola.	6.75
<b>Niepoort Dry White Port &amp; Tonic</b> Cooling Portuguese summer aperitif.	6.50	<b>Filey Bay and Grapefruit</b> Filey Bay Flagship with Pink Citrus Tonic..	6.75

## HOCKTOBERFEST WINE SPECIALS

<b>Josten &amp; Klein Schiefer Pinot Noir, Germany</b> Light and refreshing – cherries and damsons underpinned by delicate smoky chocolate.	8.50 / 34.00	<b>Josten &amp; Klein Schiefer Grauburgunder, Germany</b> Fresh and dry pinot gris, with cool citrus acidity and brief oak aging.	9.25 / 37.00
<b>Lothar Ketterer Pirat Riesling, Germany</b> Lemon and peach notes with complex minerality	9.25 / 37.00	<b>Renegade Melissa, UK</b> Pinot Gris grown in Pfalz and naturally fermented in Renegade's London winery. Dry and clean with stone fruits.	9.25 / 37.00

## WHITE WINE

175ml / Bottle

<b>Gran Cerdo Blanco, Rioja, Spain</b> Crisp & floral white Rioja. Easy drinking with great acidity.	5.80 / 23.00
<b>Samurai Chardonnay, Australia</b> Peaches and cream with zippy acid. No oak.	6.00 / 24.00
<b>José Pariente Sauvignon Blanc, Spain</b> Exotic fruit flavours with cut grass & herbal notes.	7.00 / 28.00
<b>Meirier Mosel Riesling Litre, Germany</b> Bright aromas of honeysuckle and lemon with lovely acidity balancing the residual sweetness.	6.75 / 30.00
<b>Matrobela Mtsvane, Kakheti, Georgia</b> Dry white with textured minerality and floral aromas	32.00
<b>Duckman Branco, Portugal</b> Cloudy, juicy, natural wine with clean lemon acidity.	8.20 / 33.00
<b>Les Cigare Blanc, California</b> Rounded, creamy, dry white. A US take on a Cotes Du Rhone white.	34.00
<b>Weigner Rampante Etna Bianco DOC, Sicily</b> Dry white with incredible tannic structure and hints of tropical fruit.	39.00

## ROSÉ

175ml / Bottle

<b>Reserve De Gassac Rose, France</b> Pale pink in colour and packed with fresh berries.	6.25 / 25.00
<b>Res Forte Rose, France</b> Grenache and Syrah make a wonderfully dry and floral super drinkable rose.	31.00
<b>Esprit Détente Rose, France</b> Gamay. Full of vibrant berries and juicy sweetness.	7.70 / 31.00

<b>Lavradores De Feitoria, Portugal</b> Medium-sweet rose with bold strawberries and a subtle mineralic finish.	33.00
--	-------

## ORANGE

175ml / Bottle

<b>Duas Vinhas, Portugal</b> Fruity and full of zingy citrus. Alvarinho grapes with very gentle skin contact; a great entry level orange wine.	7.00 / 28.00
<b>Vincenzo Bianco, Tuscany</b> Tangerine and grapefruit come through in this crunchy skin contact white.	31.00
<b>Demarie Sabbia Alba Vino Bianco</b> Very clean Piedmontese orange wine with subtle, intriguing tannins balancing delicate fruit.	8.25 / 33.00
<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

## RED WINE

175ml / Bottle

<b>Gran Cerdo Tinto, Rioja, Spain</b> 100% Tempranillo. Bright red berry fruit and subtle spice. A Friends of Ham classic.	5.80 / 23.00
<b>Samurai Shiraz, Australia</b> Punchy red with damson, plum, vanilla and spice.	6.00 / 24.00
<b>Ciu Ciu Rosso Piceno, Italy</b> Medium bodied Sangiovese/Montepulciano blend. Juicy, with red cherry & fresh raspberry flavours.	6.50 / 26.00
<b>Mouro Tinto, Alentejo, Portugal</b> Jammy, juicy fruit and easygoing tannins make this a big, ripe, sunny red	32.00
<b>Shumi Saperavi, Georgia</b> Full bodied, dry red with complex bouquet, very easy drinking.	7.50 / 30.00
<b>Weigner Tourquato, Sicily</b> Intense Aglianico with a full body balancing spicy notes. Great with cheese!	34.00

<b>Renegade "Courtney", England</b> Puglian Nero di Troia grapes macerated in the arches of Bethnal Green viaducts. Wonderful ripe red fruits.	8.50 / 34.00
---	--------------

<b>Uncondemned Medieval, Portugal</b> Cloudy wine formed of Fernao Pires and Trincadeira in the Palhete method. Chocolatey fig notes.	8.80 / 35.00
--	--------------

<b>40/40 Malbec, Argentina</b> French old vines given a new lease of life in Mendoza. Big black cherry and bold fruits.	8.80 / 35.00
--	--------------

<b>Le Cigare Volant Syrah, California</b> Medium to light bodied, with bright fruit and smoky undertones – USA made with Cotes Du Rhone style.	35.00
---	-------

## 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
--	--------------

<b>Le Dolci Colline Prosecco, Italy</b> Delicate, lively fizz with apple, peach and ripe grape flavours.	5.75 / 27.50
---	--------------

<b>Roc Ambulle, France</b> Sparkly and pink, ripe red fruits and gentle citrus.	6.00 / 30.00
--	--------------

<b>Tour Des Gendres, France</b> A soft haze of gentle bubbles pushes forward notes of pineapple and sharp kiwi.	7.00 / 37.00
--	--------------

<b>Mali Kmetija Stekar</b> Sparkling red with well developed pomegranate and strawberry flavours	35.00
---	-------

<b>Duckman Lucky Duck</b> Pet Nat with brioche notes balancing lemons and limes	37.50
--	-------