

FRIENDS OF HAM SUMMER 2020

BRUNCH – Served daily until 2pm

CHORIZO MONSIEUR	6.75	BEETROOT HUMMUS, AVOCADO, GOATS CHEESE (V)	7.50
Toasted sandwich made with chorizo and a cheddar béchamel		Served on toasted sourdough	
SMOKED SALMON & POACHED EGGS	8	GARLIC AND TRUFFLE MUSHROOMS (V)	7
Served on toasted sourdough with a honey and mustard béarnaise sauce		Sauteed garlic mushrooms with truffle olive oil and cheese shavings, served on toasted sourdough	
HAM'S BACON SANDWICH	7	SMASHED AVOCADO (V)	5.75
Served with chutney		/add Nduja	+2.5
HOT SMOKED BATH CHAPS & POACHED EGGS	6.75	RANCH-STYLE EGGS (V)	7.5
Served on toasted sourdough with a honey and mustard béarnaise sauce		Caramelized red onion, smashed avocado, salsa verde, two fried eggs & toasted sourdough.	
ADDITIONS		/add charcuterie or cheese +4	
/add poached eggs +2	/add smashed avocado +3		

CREATE YOUR OWN BOARD (Served with Leeds Bread Co-op sourdough)

CHEESE

BARON BIGOD BRIE – JONATHON AND DULCIE CRICKMORE
Strong Brie made in Bungay, Suffolk (UnP)
OLD WINCHESTER – MIKE AND JUDIE SMALES
Gouda-style cheese aged for 18 months, sweet and tangy, Wiltshire (V)(P)
KIRKHAMS LANCASHIRE – GRAHAM KIRKHAM
Buttery & yoghurt, melts in the mouth, Lancashire (UnP)
GORGONZOLA – MARCO ARRIGONI
Rich, creamy Italian blue, Lombardy (P)
ST ANDREWS CHEDDAR – JANE STEWART
Powerful, sharp cheddar aged for 14 months, Fife (UnP)
MANCHEGO SEMI-CURADO
Buttery with hints of green almond, La Mancha (P)
SPARKENHOE VINTAGE RED LEICESTER – JO CLARKE
Strong, powerful flavour aged 18 months, Leicestershire (UnP)
ASHLYNN – HARVEY AND BROCKLESS
Ash-rind, lactic goats cheese, aged for 4 weeks. Creamy and fresh, a little spicy (V)(UnP)
BIGGAR BLUE – SELINA ERRINGTON
Rich goats milk, complimented by a strong blue veining, Edinburgh (V)(UnP)
OXFORD ISIS – OXFORD CHEESE COMPANY
Strong washed-rind cheese, sprayed in honey-mead, Oxfordshire (V)(P)

MEAT

SERRANO GRAN RESERVA – MARTINEZ SOMALO
Hung to dry in the cool, clean mountain air, aged for 15 months
JAMON DU PAYS – PIERRE SAJOUS
French fruity ham with savoury notes, The Pyrenes
TUSCAN SALAMI - CARLO PIERI
Studded with cubes of the best fat, Tuscany
CAPOCOLLO – CARLO PIERI
Marbled coppa cured in black pepper and fennel
FINNOCHIONA – CARLO PIERI
Classic salami, seasoned with fennel seeds and fennel pollen
IBERICO CHORIZO – MONTANEGRA
Coarse cut and spicy, Extremadura
LOMO
Paprika cured pork loin, Teruel, Aragon
ISLINGTON SAUCISSON SEC - COBBLE LANE
Perfect balance of a lean meat and fatty salami, Islington
FENNEL AND GARLIC SALAMI – COBBLE LANE
Rounded off with a little red wine, Islington
PORK LOIN – CAPREOLUS
Cured in fennel and anise, Dorset
LARDO DI COLONNATA – FAUSTO GUADAGNI
Prime back fat cured with salt and herbs for 10 months in marble tanks, Tuscany

1 item	2 items	3 items	4 items
5.95	9.50	12.50	15.75

SET BOARDS (All served with sourdough)

SPANISH BOARD	19
Iberico Recebo ham, Iberico Chorizo, Murcia Al Vino DOP(Goat, P), Manchego (Sheep, P)	
PLOUGHMANS	13
Lishman's pork pie, Bath Chaps, Cheddar, chutney, balsamic onions, cornichons, rocket.	

MARISCOS BOARD	17
Smoked salmon, smoked mackerel, boquerones, cream cheese, lemon & capers	

CHEESE SHARER (2-4 people)	
CANAREJAL CREMOSO (V)	19
Spanish sheep's cheese with a soft, silky centre and a fresh mushroom aroma. Served with grapes and chutney.	

FRIENDS OF HAM SUMMER 2020

TOASTED SANDWICHES Available cold

GRIDDLED CHEESE SANDWICH(V) Cheddar, wholegrain mustard, pickles.	5.75
SPANISH SANDWICH Manchego, Iberico Chorizo, rocket, quince.	7.5
GOATS CHEESE SANDWICH(V) Goats Cheese, slow roasted tomatoes, honey	7
TUSCAN SALAMI SANDWICH Tuscan Salami, black olive tapenade, aubergine	7
HAM'S REUBEN SANDWICH Carne Salata, Cheddar, pickle relish, wholegrain mustard	7.5

SALADS AND SIDES

PANZANELLA SALAD(V) Tomatoes, slow roast tomatoes, capers, red onion, basil and croutons	4.25
BLUE CHEESE or GOATS CHEESE SALAD (N) Caramelised onions, honeyed walnuts, green apple & seasonal leaves	5.75
BUFFALO MOZZARELLA SALAD(N)(V) Green beans, radish, walnut pesto, basil	5.5
CRISPY AUBERGINE (V) With a caper, chilli & garlic dressing	4
BRUSCHETTA (V) /add mozzarella	5.25 +3
SOURDOUGH BREAD (V) Served with Arbequina olive oil & PX sherry vinegar	2.75

DESSERTS

Ask a member of staff about weekly dessert specials

SMALL DISHES

IBERICO BELLOTA The King of Spanish ham, fed on a diet of acorns and cured for 4 years in Extremadura	9.5/17.5
SAUTEED MUSHROOMS AND MELTED OGLESHIELD ON TOASTED SOURDOUGH (may substitute for blue cheese)	6.75
NDUJA ON TOASTED SOURDOUGH Italian, spicy, spreadable salami	7
OLIVE TAPENADE (V) Homemade green and black olive tapenade – served with toasted sourdough	5.25
BATH CHAPS ON TOASTED SOURDOUGH Hot-smoked pigs cheeks & cornichons	7
SPANISH SMOKED MACKEREL Radish, grapefruit, cream cheese & rocket	9.5
CARNE SALATA CARPACCIO Semi-cured, lightly smoked beef with rocket capers, lemon and cheese shavings.	9
MONTE ENEBRO Spicy Spanish goats cheese, smoked almonds, figs, honey & toasted sourdough	8
OLD WINCHESTER GNOCCHI (V)(N) Slow-roasted tomatoes, pesto, basil	6.75
RACLETTE Pan-fried potatoes covered with melted Ogleshield cheese. / add charcuterie	6.75 +4
BOQUERONES Large anchovies dressed in lemon, smoked paprika & parsley	6.25

SNACKS

LISHMAN'S PORK PIE	3.5
GORDAL OLIVES	3.5
CORNICHONS	2.5
GUINDALLAS	3.5
PADRON PEPPERS	4
LISHMAN'S BEER STICKS PLAIN/SPICY	6

<p>PLEASE MAKE US AWARE OF ANY ALLERGIES AND DIETARY REQUIREMENTS WHEN PLACING YOUR ORDER</p> <p>P - Pasteurised UnP - Unpasteurised GF – Gluten free V – Vegetarian N – Contains nuts</p>	<p>FRIENDSOFHAM.COM TROTTERS@FRIENDSOFHAM.COM 01132420275</p> <p>MONDAY/THURSDAY 11AM-11PM FRIDAY&SATURDAY 11AM-12AM SUNDAY 11AM-10PM</p> <p>4-8 NEW STATION STREET, LEEDS LS1 5DL</p>
---	--