

FRIENDS OF HAM

BAR SNACKS

Gordal Olives 4.75

Sourdough Bread* 4.25

- with Arbequina Extra Virgin Olive Oil

*gluten free bread available

SET BOARDS

Spanish Board 26.5

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

Iberian Ham Plate 17.5

Ibérico cebo de campo, ibérico bellota and serrano gran reserva with cornichons and olive oil crackers

Smoked Almonds N 4.75

Giardiniera Pickles Ve|GF 5.25

Seasonal Board 26

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

Vegan Platter 22

Courgette & gremolata, king oyster mushrooms, padrón peppers, olive tapenade and toasted sourdough

CHARCUTERIE & CHEESE 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

Coppa Trentina 4.75

Pork shoulder rubbed with herbs and smoked over chestnut & beech

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

Finocchiona 4.75

Rustic Italian salami made with wild fennel seeds and pollen

Prosciutto Crudo 5.5

Sweet & salty Italian ham with savoury depth. Aged 2 years

CHEESE

Baron Bigod Brie UnP|Cow 4.75

Incredible tasting Suffolk brie, runny, decadent and deliciously smelly

Summer Field UnP|Cow|V|Org|PF 5.5

Alpine style hard cheese with bite from the North York Moors

Bath Blue P|Cow|Org 6

Creamy stilton style blue made with organic milk from the family's herd

Mothais Sur Feuille UnP|Goat 6.75

Creamy soft French goat's cheese wrapped in a chestnut leaf

Gorgonzola Dolce UnP|Cow 4.25

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

Sparkenhoe UnP|Cow|PF 4.25

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

Hafod UnP|Cow|PF 4.5

Earthy rich and tangy clothbound Welsh cheddar, occasional veining is normal

St James UnP|Ewe 6

Savoury washed rind cheese with a little sweetness - each batch has its own distinct flavours

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

Padrón Peppers Ve GF Charred green peppers with salt	5.75	Boquerones GF Marinated Spanish anchovies with chermoula	9.25
Olive Tapenade Ve Homemade gordal olive tapenade with toasted sourdough	6.75	Lardo Toast Thinly sliced lardo with preserved lemon on toasted sourdough	9.25
Nduja Toast Spicy, spreadable Calabrian salami with a caper and cornichon salad on toasted sourdough	9.25	Raclette GF **LAST BATCH BEFORE SUMMER!** 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

Courgette & Burrata Salad GF With an orange gremolata	10	Bresaola Carpaccio GF Cured beef with pickled radish, capers & blackberries	9.75
Tomato Tonnato GF Heritage tomatoes with a tuna & anchovy glaze	8.5	Chicken Butter Cavotelli Handmade pasta with a chicken butter sauce and topped with Old Winchester	10
Roast Squash V GF With guindilla relish and cavolo nero crisps	7.25		

SOURDOUGH SANDWICHES | SERVED 11.00 – 17.00

All sandwiches can be made with GF bread

Framhattan Grilled Cheese Cured beef, English mustard and gherkins	10.5	Chorizo Serrano Monsieur Choice of chorizo or serrano with béchamel sauce	9.5
Hot Honey Grilled Cheese With nduja, chorizo and hot honey on the side	10.5	Classic Grilled Cheese V With Fram's house cheese mix Add meat: serrano chorizo nduja	7.75 +2.25

DESSERT

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

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.

PLEASE INFORM US OF ANY ALLERGENS

We handle allergens in a small kitchen, so we cannot cater for severe allergies
V - veggie | Ve - vegan | N - contains nuts
GF - gluten free

DRINKS

APÉRITIF

Aperol Spritz Classic bitter-sweet Italian apéritif served long over ice	8.5	Coastal Spritz Cornwall (non-alcoholic) Bitter AF apéritif with coastal flavours with tonic	7
Negroni Another classic Italian cocktail, perfect for all occasions	7	Adrift Gin & Tonic Cornwall (non-alcoholic) AF spirit with botanicals including rock samphire, sage, lemon and Cornish sea salt	6.5
Partida Creus MUZ Vermouth Organic, small batch vermouth served with a gordal olive	5		

SHERRY & PORT | 50ML & 100ML

Fino Minimal intervention sherry, incredibly dry, our youngest, aged for only 4 years, pale in colour, delicate	3.5 6	Pedro Ximénez One for the sweet sherry fans! Dark in colour, intense dried fruit, decadent, intense, great depth	5 8
Manzanilla Pair with Ibérico Bellota A young sherry - light, dry, a little salty with a creamy finish	3.5 6	Graham's 6 Grapes Reserve Port The '6' refers to the best wines from the harvest, full bodied, rich dark fruit, dark red colour	4 7
Amontillado Dry, amber colour, aromas of hazelnut, burnt caramel and oak with a long finish	4 7	Graham's Fine White Port Oak-aged with notes of nuts and grapefruit	3.5 6
Oloroso Dry, richly coloured wine with aromas of walnuts, spice and a touch of orange peel	4 7	Enjoy as a White Port & Tonic	6.5

WHISKY & SPIRITS | 25ML

Woodford Reserve Bourbon	5	Nikka Coffey Single Malt	6
John Robert's London Dry Gin	4.5	Element 29 Vodka	4
Libations Spiced Rum Doubles of all spirits available	4	Mixers: Coke Diet Coke Lemonade Tonic Skinny Tonic Ginger Beer Soda Water	2.5

SOFTS & HOT

Hip Pop Kombucha Apple & Elderflower Blueberry & Ginger	4.25	Canton Teas Earl Grey Berry & Hibiscus Jade Green Tips Triple Mint	3
Coca Cola Diet Coke	3.5 3.25	Yorkshire Tea	2.5
San Pellegrino Sparkling Lemon Blood Orange	3.5	Double Espresso Americano	2.6 3
Mineral Water Small still sparkling	2.75	Latte Flat White Cappuccino	3.25
Harrogate Spring Sparkling Water	4.25	Hot Chocolate Mocha	4.25
Fruit Juice Apple Orange	3.25	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

Moussamousettes 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