



FOOD MENU

Pairings is a small independent business, run by sisters Kelly and Kate. We are passionate about sourcing specialist award winning suppliers to bring you the very best produce we can find.

An optional 10% service charge will be added to your bill. Please speak to a member of the team if you would like this to be removed.

PLEASE INFORM YOUR SERVER OF ANY DIETARY REQUESTS OR ALLERGIES UPON PLACING YOUR ORDER. NOT ALL ALLERGENS ARE LISTED ON THE MENU, A FULL LIST IS AVAILABLE. UNFORTUNATELY WE ARE UNABLE TO GUARANTEE ALLERGY REQUESTS DUE TO HIGH RISK OF CONTAMINATION IN OUR PREP AREA.

V - vegetarian **V+** - vegan **GF** - gluten free **N** - nuts **M** - mustard **S** - sesame

TASTY MORSELS

PIPERS CRISPS <i>Anglesey Sea Salt / Cider Vinegar Sea Salt / Kirkby Malham Chorizo</i>	£2.1
SALTED PRETZELS (S)	£2
CORNICHONS (M)	£2.5
PORK SCRATCHINGS	£3.5
GORDAL OLIVES	£4
BALSAMIC ONIONS	£5
SMOKED ALMONDS (N)	£5.5

SMALL PLATES

HAXBY BAKEHOUSE BREAD BASKET (<i>gluten free available on request</i>) <i>with EVO oil & balsamic or Netherend salted butter</i>	£4.5
HUMMUS (V+ N S) <i>Hummus served with crunchy fresh vegetables & toasted Haxby Bakehouse sour dough</i>	£4.5
PORK PIE (M) <i>Award winning local Voakes pork pie served with a choice of red onion or sweet chilli chutney</i>	£5.5
ANCHOVIES	£6
SMOKED MACKEREL PATE (M) <i>Homemade in house with Staal's oak smoked mackerel fillets. Served with toasted Haxby Bakehouse sour dough & caperberries</i>	£7
PORK RILLETTE (M) <i>Made from Norton Barton Farm Cornish Lop pork, poached in duck fat, shredded with wholegrain mustard & capers Served with toasted Haxby Bakehouse sour dough & cornichons</i>	£7
ARTURO SÁNCHEZ JAMÓN IBÉRICO DE BELLOTA GRAN RESERVA <i>Coming from only free range black pigs of 100% Iberian breed, fed on a unique diet of acorns & cured for a minimum of 48 months. A true gastronomic jewel. Served with Haxby Bakehouse sour dough, oil & balsamic</i>	£15

SALADS

WHOLE BURRATA & WATERMELON (V) <i>With rocket and mint</i>	£9.5	<i>Add Prosciutto di Parma + £4</i>
GREEN SALAD (V+) <i>Small dressed green salad with cucumber</i>	£3	



PAIRING FLIGHTS

The true Pairings experience

Enjoy three fine wines expertly paired to a selection of our finest charcuterie, cheese, cured fish or desserts.

Classic/Cheese Lovers Flight served with Haxby Bakehouse bread, crackers, chutney, EVO oil & balsamic & cornichons.

Fish Flight served with Haxby Bakehouse sour dough & caperberries (M)

CLASSIC FLIGHT (serves 1) <i>A set board with two white wines & one red paired with two meats & one cheese (N, M)</i>	£30
CHEESE LOVERS FLIGHT (serves 1) <i>A set board with one white wine & two reds paired with three cheeses</i>	£30
FISH FLIGHT (serves 1) <i>A set board with three white wines paired with beetroot cured smoked salmon, cold smoked trout & mackerel pate</i>	£30
SWEET TOOTH FLIGHT (serves 1) <i>Trio of mini desserts paired with three 50ml dessert wines - Ask for today's specials (N)</i>	£20

BOARDS & PLATTERS

DELI PLATTER <i>The ultimate Pairings offering (serves 2)</i> <i>Your choice of three meats and three cheeses from the following page, award winning Voakes pork pie, olives, Haxby Bakehouse bread, EVO oil & balsamic. Served with crackers, chutneys & cornichons (M)</i> <i>Some items are subject to a supplement - see the following pages</i>	£35
MEDITERRANEAN BOARD (serves 2) <i>A selection of our finest Mediterranean charcuterie, cheeses and antipasti. Served with olives, Haxby Bakehouse bread, EVO oil and balsamic, chutney and scattered with our favourite accompaniments (M)</i>	£30
THE ULTIMATE CHEESE BOARD (serves 2) <i>Our pick of our finest cheeses. Served with Haxby bakehouse sour dough, crackers, dried fruit, chutneys, honey & cornichons (M). Vegetarian cheeses available on request. Include Clara Goats</i>	£28 + £2
YORKSHIRE BOARD (serves 1-2) <i>Lishman's Roast Ham, Kit Calvert Wensleydale and a Voakes pork pie. Served with Haxby Bakehouse sour dough, crackers, chutney, local honey & cornichons (M)</i>	£20
FISH BOARD (serves 1-2) <i>Our selection of artisan smoked and cured fish sourced from local award winning Staals Smokehouse. Homemade mackerel pate, beetroot cured smoked salmon and cold smoked trout. Served with anchovies, caperberries, green salad & Haxby Bakehouse sour dough (M)</i>	£20
VEGGIE BOARD (serves 1-2) <i>A selection of vegetarian cheeses & antipasti including hummus, olives, semi-dried cherry tomatoes, artichokes, balsamic onions, cornichons & pesto. Served with crackers, Haxby Bakehouse sour dough (V, M)</i>	£17
VEGAN BOARD (serves 1) <i>Vegan Smoked Farmhouse cheese, hummus, olives, semi-dried cherry tomatoes, artichokes, balsamic onions, cornichons & pesto. Served with oatcakes & Haxby Bakehouse sour dough (V+, M, N)</i>	£17
SOLO PLATTER (serves 1) <i>Your choice of three meats/cheeses from the following page. Served with Haxby bakehouse bread, EVO oil & balsamic, crackers, chutney & cornichons (M)</i>	£15.5

ALL OUR CHEESES & MEATS ARE AVAILABLE TO ENJOY AT HOME

ASK YOUR SERVER FOR TAKEAWAY PRICES

PAIRINGS

WINE BAR

CHEESE

C - cow's milk **P** - pasteurised
E - ewe's milk **UP** - unpasteurised
G - goat's milk **V** - vegetarian
B - buffalo's milk **NV** - non-vegetarian

HARD & FIRM CHEESES

ASIAGO (**UP C NV**)

Semi-hard cheese from Northern Italy. Delicately sweet with savoury notes & a buttery aroma

JUST JANE SMOKED (**P C V**)

Mature smoked cheddar with a beautiful strong flavour & creamy texture

KIT CALVERT WENSLEYDALE (**P C V**)

Old-style Wensleydale with a buttery, & especially creamy texture

MANCHEGO DOP (**P E V**) (contains egg)

Mildly lactic with a gently sweet aroma, buttery flavours & hints of green almonds & sherry

OLD WINCHESTER (**P C V**) (contains egg)

Aged for 18 months, with an almost brittle texture & small crystals that add crunch. Fruity & nutty with a long caramel finish

TRUFFLE CHEDDAR (**P C V**)

Flecks of truffle are added to 12 month matured organic cheddar, giving a wonderfully nutty & earthy flavour

BLUE CHEESES

BUFFALO BLUE (**P B V**) (+£2)

Single-herd, water buffalo blue cheese made in Yorkshire. Decadent richness offset by the salt & spice of the streaky blue veins

GORGONZOLA DOLCE DOP (**P C NV**)

Silky, sensuous and downright saucy, a mouthful is a moment of pure gooey indulgence

SOFT & SEMI-SOFT CHEESES

CLARA (**P G V**) (+£2.5)

English goats cheese dusted with ash. Dense & creamy with a buttery flavour, lemony notes, hints of freshly cut grass & a long savoury finish

DELICE DE BOURGOGNE (**P C NV**)

French bloomy rind cheese made with triple cream. Rich & decadent. Brie on steroids

WHOLE BURRATA (**P C V**) (+£1.5)

The queen of Italian cheese made from mozzarella & cream

SMOKED FARMHOUSE (**V+**) (contains nuts) (+£2.5)

Dairy free cheese made from cashew nuts & infused with hand-harvested smoked Dorset Sea Salt

MEATS

BRITISH

LISHMAN'S ROAST HAM

Cured in a traditional manner using only best quality local pork

PASTRAMI

Cured and smoked British beef with a spiced pepper rub

SMOKED CHICKEN BREAST

Chicken breast from English farms lightly smoked over beechwood

PORK RILLETTE (M) (+£1.5)

Pork from Norton Barton Farm Cornish Lop poached in duck fat & shredded with wholegrain mustard & capers

SMOKED DUCK BREAST (+£2)

Gressingham duck breast twice smoked to give a rich flavour & a beautiful pink meaty centre

FRENCH

SAUCISSON ROSETTE (contains lactose, nuts)

Traditional dry cured sausage made from lean pork, garlic, wine & spices. A staple on any charcuterie board

ITALIAN

PROSCIUTTO DI PARMA

Coming from pigs exclusively fed on a diet of grain & whey from local Parmesan production. Cured for 18 months. Flavourful, delicately sweet & salty

SPANISH

CECINA DE LEON NIETO

Slow cured in the Leon mountain air & smoked with oakwood, this beef comes from four pieces, Silverside, Flank, Topside and Rump

CHORIZO VELA PICANTE

Made in La Rioja with thick cuts of pork to make a lean & meaty sausage. Smoky & garlicky in flavour with a chilli kick

JAMÓN IBÉRICO DE BELLOTA GRAN

RESERVA (+£9.5)

The King of Hams (50g). Cured for a minimum of 48 months this leg has a deep and savoury flavour with a marbled fat and exquisite flavour

SALCHICHÓN IBÉRICO

Free-range ibérico pork is blended with black peppercorns and cured for a minimum of 4 months

Build your own board from the list above (some items are subject to a supplement):

£5.5 for one item | £15.5 for three items

Served with Haxby Bakehouse bread, oil & balsamic, crackers, chutney & cornichons (M)



DESSERTS

VEGAN CHOCOLATE ICE CREAM (V+ N)	£5
ICE CREAM FOR GROWN-UPS <i>Yorvale real dairy vanilla ice cream with a 50ml shot of the following:</i> <i>Alvear Pedro Ximenez Solera 1927</i> <i>Mozart Dark Chocolate Liqueur</i> <i>Saliza Amaretto (N)</i> <i>Kahlúa</i> <i>Limoncello</i> <i>Add single shot Espresso + £2</i>	£8
STRAWBERRY CURD TART (V) <i>Suggested pairing: Kardos Tündérmese Late Harvest</i>	£7.5
MANGO PANNA COTTA (GF) <i>Suggested pairing: Chateau Jany Sauternes</i>	£7
TRIO OF MINI DESSERTS (V, N) <i>Ask for today's specials</i>	£9

SWEET TOOTH FLIGHT	£20
<i>Trio of mini desserts paired with three 50ml dessert wines</i>	
<i>Ask for today's specials (V, N)</i>	

SWEET TREATS

TRIPLE CHOCOLATE & CARAMEL BROWNIE (V) <i>Suggested pairing: Malamado, Zuccardi dessert wine</i> <i>Add a scoop of Yorvale real dairy vanilla ice cream + £1.5</i>	£4.5
STICKY TOFFEE GINGER PARKIN (V) <i>Suggested pairing: Rutherglen Liqueur Muscat, Stanton & Killeen</i>	£4.5
MILLIONAIRES SHORTBREAD SLICE (GF, V) <i>Suggested pairing: Kopke 10 Y.O Tawny Port NV</i>	£4.9
LIQUEUR COFFEE / BOOZY HOT CHOCOLATE <i>Bailey's / Irish / Brandy / Amaretto (N)</i>	£7