



## AL FRESCO DINING 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.*

*Due to our small catering area there may be a wait in serving your food, especially during busy periods. We ask you please to be patient. It will be worth waiting for.*

**PLEASE INFORM YOUR WAITER OF ANY DIETARY REQUESTS OR ALLERGIES UPON PLACING YOUR ORDER, HOWEVER WE CANNOT ACCOMMODATE SPECIAL ALLERGY REQUESTS DUE TO HIGH RISK OF CONTAMINATION.**

**V** - vegetarian **V+** - vegan **GF** - gluten free **N** - nuts **M** - mustard **S** - sesame **P** - pasteurised  
**UP** - unpasteurised **C** - cow's milk **G** - goat's milk **E** - ewe's milk **EG** - egg **SU** - sulphur dioxide/sulphites

## TASTY MORSELS

PIPERS CRISPS (SEA SALT/SALT & VINEGAR/CHORIZO)	£1.5
HABAS FRITAS ( <i>fried &amp; salted beans</i> )	£2
CORNICHONS (M)	£2.2
SPANISH PORK SCRATCHINGS	£3
BALSAMIC ONIONS (SU)	£3.6
GORDAL OLIVES	£3.9
HARISSA ALMONDS (N)	£4.5

## SMALL PLATES

HAXBY BAKEHOUSE SOURDOUGH ( <i>gluten free available on request</i> ) <i>with extra virgin olive oil &amp; balsamic or butter</i>	£3.5
PORK PIE <i>Award winning local Voakes pork pie served with a choice of spiced tomato, red onion or sweet chili chutney</i>	£3.9
HUMMUS (V+ N S) <i>Hummus served with crunchy fresh vegetables and toasted Haxby Bakehouse sourdough</i>	£4.5
SMOKED SALMON PATE <i>Made with Staal's oak roasted salmon, served with toasted Haxby Bakehouse sourdough and capers</i>	£7
STAAL'S SALMON GRAVADLAX <i>Served with toasted bread, capers, cucumber and crème fraîche</i>	£8
MONTANEGRA IBÉRICO BELLOTA HAM <i>Hand carved, so please be patient. Served with Haxby Bakehouse sourdough, oil and balsamic</i> <i>This is the real deal, the King of Hams. Coming from only free range black pigs of the Iberian breed, fed on a unique diet of acorns and cured for a minimum of three years</i>	£10.5

## SALADS

PAIRINGS BUDDHA BOWL (V+ N S) <i>Selection of raw fresh vegetables, olives, hummus and quinoa</i>	£12
GREEN SALAD (V+) <i>Small green salad with rocket, pea shoots and cucumber</i>	£3



## BOARDS & PLATTERS

<b>DELI PLATTER</b>	£25
<i>The ultimate Pairings offering (serves 2)</i>	
<i>Your choice of three meats and three cheeses from the following page, an award winning pork pie, olives, Haxby bakehouse sourdough, oil and balsamic. Served with crackers, chutneys and scattered with our favourite accompaniments (M)</i>	
<i>Include Ibérico bellota ham as one of the meats +£6</i>	
<b>YORKSHIRE BOARD (serves 1-2)</b>	£16
<i>Yorkshire chorizo, Yorkshire Blue, King Richard III Wensleydale and an award winning pork pie. Served with Haxby Bakehouse sourdough, crackers, chutney, local honey and scattered with our favourite accompaniments (M, SU)</i>	
<b>MEDITERRANEAN BOARD (serves 2)</b>	£20
<i>A selection of our finest Mediterranean charcuterie and cheeses. Served with olives, Haxby Bakehouse sourdough, oil and balsamic, chutney and scattered with our favourite accompaniments (M, SU)</i>	
<b>THE ULTIMATE CHEESE BOARD (serves 2-4)</b>	£22.5
<i>Our selection of the very best cheeses we have to offer. Served with Haxby bakehouse sourdough, crackers, fruit, walnuts chutneys, honey and scattered with our favourite accompaniments. Vegetarian cheeses available on request (M, N)</i>	
<b>SOLO PLATTER (serves 1)</b>	£12.5
<i>Your choice of three meats/cheeses from the following page. Served with Haxby bakehouse sourdough, crackers, chutney and scattered with our favourite accompaniments (M)</i>	



## CHEESE

### WOOKEY HOLE CAVE AGED CHEDDAR (C V P)

*Rich, tangy and mature Farmhouse cheddar combined with earthy and nutty flavours*

### YORKSHIRE BLUE (C V P)

*Hand crafted blue cheese made locally with a buttery texture and creamy taste*

### RACHEL GOATS (G V UP)

*Award-winning medium strength, semi hard goat's cheese with a sweet and nutty flavour*

### TRUFFLE CHEDDAR (C V P)

*Flecks of fine truffle are added to 12 month matured organic cheddar, giving it a wonderfully nutty and earthy flavour*

### DELICE DE BOURGOGNE (C P)

*Decadent, bloomy rind cheese from Burgundy made with triple cream. Brie on steroids*

### MANCHEGO (E P)

*Semi-cured, Spanish sheep's milk cheese aged in natural caves for a minimum of 90 days*

### PICOS BLUE (C G P)

*A strong, spicy Spanish blue with a smooth rich flavour, creamy texture, hand-wrapped in maple leaves*

### KING RICHARD III WENSLEYDALE (C V P)

*Made to an ancient recipe, gentle with milky, lemony notes*

### COMTE (C UP)

*Aged for 24 months, this hard, fruity mountain cheese has a silky texture and a nutty, sweet flavour*

### GODMINSTER OAKED SMOKED CHEDDAR (C V P)

*Award-winning vintage organic cheddar smoked over sustainably sourced oak chippings for its unique flavour*

## CHARCUTERIE

### SMOKED CHICKEN BREAST

*Chicken breast from English farms lightly smoked over beechwood*

### YORKSHIRE CHORIZO

*Moderately spicy chorizo made from Yorkshire pigs, seasoned with paprika & garlic*

### SPECK

*Lightly smoked Italian cured ham enriched with a secret blend of herbs and spice for a delicate flavour*

### BRESAOLA

*Air-dried, salted beef fillet aged for several months giving it a deep red colour. Lean and tender with a sweet smell*

### WILD BOAR SALAMI

*Typical Tuscan salami with pork, wild boar and red wine delicately seasoned with wild fennel seeds.*

### MONTANEGRA IBÉRICO BELLOTA HAM (+£6)

*The King of Hams. Cured for a minimum of three years, this shoulder has a deep and savoury flavour with a marbled fat and exquisite flavour. Hand carved, so please be patient.*

### SERRANO HAM RESERVA

*Cured for up to 14 months. Soft and mild in texture with savoury notes*

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

*£5 for one item | £12.5 for three items*

*Served with Haxby Bakehouse sourdough/crackers, chutney and scattered with our favourite accompaniments*



## SWEET TREATS

TRIPLE CHOCOLATE & CARAMEL BROWNIE <i>Suggested pairing: Malamado, Zuccardi dessert wine</i>	£4.2
SEA-SALTED CARAMEL MILLIONAIRES SHORTBREAD <b>(GF)</b> <i>Suggested pairing: Ferreira Quinta do Porto 10yo Tawny Port</i>	£3.8
SEASONAL VEGAN CAKE	£4
VEGAN STRAWBERRY & YUZU ICE CREAM	£5
ICE CREAM FOR GROWN-UPS <i>Yorvale real dairy vanilla ice cream with a 50ml shot of the following:</i> <i>Mozart Dark Chocolate Liqueur</i> <i>Saliza Amaretto <b>(N)</b></i> <i>Kahlúa</i> <i>Limoncello</i> <i>Add single shot Espresso +£1.5</i>	£6.9
LIQUEUR / ICED COFFEE <i>Bailey's / Irish / Brandy / Amaretto <b>(N)</b></i>	£6.3

