



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.

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

TASTY MORSELS

PIPERS CRISPS (SEA SALT/SALT & VINEGAR/CHORIZO)	£1.5
HABAS FRITAS <i>fried & 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
ANCHOVIES <i>Sustainably fished, marinated in olive oil & parsley</i>	£5.5

SMALL PLATES

HAXBY BAKEHOUSE SOUR DOUGH <i>(gluten free available on request)</i> <i>with extra virgin olive oil & 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 chilli chutney</i>	£3.9
HUMMUS (V+ N S) <i>Hummus served with crunchy fresh vegetables and toasted Haxby Bakehouse sour dough</i>	£4.5
SMOKED SALMON PATE <i>Made with Staal's oak roasted salmon, served with toasted Haxby Bakehouse sour dough and capers</i>	£7
DUCK RILLETTE (M) <i>Free range duck legs, poached in their own fat, shredded and combined with aromatic spices and cranberries soaked in Grand Marnier. Served with toasted Haxby Bakehouse sour dough and cornichons</i>	£7
WHOLE BURRATA & HERITAGE TOMATOES <i>Drizzled with extra virgin olive oil and fresh basil</i>	£9
ARTURO SÁNCHEZ JAMÓN IBÉRICO DE BELLOTA RESERVA <i>Hand carved, so please be patient. Coming from only free range black pigs of the Iberian breed, fed on a unique diet of acorns and cured for a minimum of 36 months. Served with Haxby Bakehouse sour dough, oil and balsamic</i>	£10.5
GREEN SALAD (V+) <i>Small green salad with rocket, pea shoots and cucumber</i>	£3



BOARDS & PLATTERS

DELI PLATTER

£25

The ultimate Pairings offering (serves 2)

Your choice of three meats and three cheeses from the following page, an award winning pork pie, olives, Haxby bakehouse sour dough, oil and balsamic. Served with crackers, chutneys and scattered with our favourite accompaniments (M)

Include: Jamón Ibérico Bellota Reserva as one of the meats +£6

Lomo Ibérico Bellota as one of the meats +£2

YORKSHIRE BOARD (serves 1-2)

£16

Yorkshire chorizo, Yorkshire Blue, King Richard III Wensleydale and an award winning pork pie. Served with Haxby Bakehouse sour dough, crackers, chutney, local honey and scattered with our favourite accompaniments (M)

MEDITERRANEAN BOARD (serves 2)

£20

A selection of our finest Mediterranean charcuterie and cheeses. Served with olives, Haxby Bakehouse sour dough, oil and balsamic, chutney and scattered with our favourite accompaniments (M)

THE ULTIMATE CHEESE BOARD (serves 2-4)

£22.5

Our selection of the very best cheeses we have to offer. Served with Haxby bakehouse sour dough, crackers, fruit, walnuts chutneys, honey and scattered with our favourite accompaniments. Vegetarian cheeses available on request (M, N)

VEGGIE BOARD (serves 1)

£12.5

A selection of our vegetarian antipasti including cheese, hummus, caponata and artichokes. Served with Haxby bakehouse sour dough and scattered with our favourite accompaniments. Vegan option available on request

SOLO PLATTER (serves 1)

£12.5

Your choice of three meats/cheeses from the following page. Served with Haxby bakehouse sour dough, crackers, chutney and scattered with our favourite accompaniments (M)

PAIRING FLIGHTS

£24

The true Pairings experience. Enjoy three fine wines expertly paired to a selection of our finest charcuterie and cheese. Served with Haxby Bakehouse sour dough, crackers and scattered with our favourite accompaniments (M)

CLASSIC FLIGHT (serves 1)

Two white wines and one red paired with two meats and one cheese

CHEESE LOVERS FLIGHT (serves 1)

One white wine and two reds paired with three cheeses



CHEESE

WOOKEY HOLE CAVE AGED CHEDDAR (C 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

MANCHEGO (E P)

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

PICOS BLUE (C G/E P)

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

COMTE (C UP)

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

MAIDA VALE (C V P) (contains traces of gluten)

Semi-soft cheese, rind washed in beer. Tangy, pungent, full of flavour with a buttery and creamy texture

ASHLYNN (G V UP)

Ash-rind, lactic soft goats cheese, aged for 4 weeks. Creamy and fresh with a tingle of spice

KING RICHARD III WENSLEYDALE (C V P)

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

DELICE DE BOURGOGNE (C P)

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

JUST JANE SMOKED CHEDDAR (C V P)

Mature smoked cheddar with a beautiful strong flavour and creamy texture

CHARCUTERIE

SMOKED CHICKEN BREAST

Chicken breast from English farms lightly smoked over beechwood

LOMO IBÉRICO DE BELLOTA (+£2)

Authentic acorn-fed pork loin, cured for a minimum of six months. Sensational

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

TRUFFLE SALAMI

A true gourmet experience. Cured with real pieces of Italian truffle for a fresher, fuller taste and amazing truffle aroma

JAMÓN IBÉRICO DE BELLOTA RESERVA (+£6)

The King of Hams. Cured for a minimum of 36 months this leg 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

WILD BOAR SALAMI

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

DUCK RILLETTE (+£2)

Free range duck legs, poached in their own fat, shredded and combined with aromatic spices and cranberries soaked in Grand Marnier.

ISLINGTON SAUCISSON

The French should be worried! Spiced with white and black pepper, ginger and garlic, but the sweet, musky flavour of the pork is what makes it such a winner

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 sour dough/crackers, chutney and scattered with our favourite accompaniments (M)



DESSERTS

VEGAN STRAWBERRY & YUZU ICE CREAM	£5
SUMMER FRUIT ETON MESS (V, GF) <i>Suggested pairing: Nytimber Demi Sec</i>	£5.9
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 + £1.5</i>	£6.9
MANGO & PASSIONFRUIT PANNA COTTA <i>Suggested pairing: Sauternes, Château Monteils</i>	£7
SALTED CARAMEL & CHOCOLATE BILLIONAIRE TART (V) <i>Suggested pairing: Rutherglen liqueur Muscat, Stanton & Killeen</i> <i>Add a scoop of Yorvale real dairy vanilla ice cream + £1.5</i>	£7.5
TRIO OF MINI DESSERTS <i>Ask for today's specials</i>	£8

SWEET TOOTH FLIGHT	£18.5
<i>Trio of mini desserts paired with three 50ml dessert wines</i> <i>Ask for today's specials</i>	

SWEET TREATS

TRIPLE CHOCOLATE & CARAMEL BROWNIE <i>Suggested pairing: Malamado, Zuccardi dessert wine</i>	£3.8
MILLIONAIRES SHORTBREAD SLICE (GF) <i>Suggested pairing: Ferreira Quinta do Porto 10yo Tawny Port</i>	£4.2
LIQUEUR / ICED COFFEE <i>Bailey's / Irish / Brandy / Amaretto (N)</i>	£6.3

