



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 SERVER OF ANY DIETARY REQUESTS OR ALLERGIES UPON PLACING YOUR ORDER. 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
P - pasteurised **UP** - unpasteurised **C** - cow's milk **G** - goat's milk **E** - ewe's milk

TASTY MORSELS

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| YORKSHIRE CRISPS | £2 |
| SEA SALT / CHARDONNAY WINE VINEGAR / CHEDDAR & CARAMALISED ONION CHUTNEY | |
| HABAS FRITAS <i>fried & salted beans</i> | £2 |
| CORNICHONS (M) | £2.5 |
| SPANISH PORK SCRATCHINGS | £3 |
| BALSAMIC ONIONS (SU) | £3.6 |
| GORDAL OLIVES | £3.9 |

SMALL PLATES

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| GREEN SALAD (V+) | £3 |
| <i>Small green salad with baby spinach, lambs lettuce, pea shoots & cucumber</i> | |
| HAXBY BAKEHOUSE BREAD BASKET (<i>gluten free available on request</i>) | £3.5 |
| <i>with extra virgin olive oil & balsamic or Netherend salted butter</i> | |
| PORK PIE | £4 |
| <i>Award winning local Voakes pork pie served with a choice of spiced tomato, red onion or sweet chilli chutney</i> | |
| HUMMUS (V+ N S) | £4.5 |
| <i>Hummus served with crunchy fresh vegetables and toasted Haxby Bakehouse sour dough</i> | |
| ANCHOVIES | £5.5 |
| <i>Sustainably fished anchovies marinated in olive oil & parsley</i> | |
| SMOKED SALMON PATE | £7 |
| <i>Homemade in house with Staal's oak roasted salmon. Served with toasted Haxby Bakehouse sour dough and caperberries</i> | |
| DUCK RILLETTE (M) | £7 |
| <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> | |
| BEETROOT SALAD WITH ASHLYNN GOATS CHEESE & WALNUTS (N) | £8 |
| <i>Drizzled with EVO oil & honey dressing</i> | |
| ARTURO SÁNCHEZ JAMÓN IBÉRICO DE BELLOTA GRAN RESERVA | £12 |
| <i>Coming from only free range black pigs of 100% Iberian breed, fed on a unique diet of acorns and cured for a minimum of 48 months. A true gastronomic jewel. Served with Haxby Bakehouse sour dough, oil & balsamic</i> | |



PAIRING FLIGHTS

£24

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

CLASSIC FLIGHT (serves 1)

A set board with two white wines & one red paired with two meats & one cheese

CHEESE LOVERS FLIGHT (serves 1)

A set board with one white wine & two reds paired with three cheeses

FOR FLIGHTS WITHOUT FOOD, SEE OUR DRINKS MENU

BOARDS & PLATTERS

DELI PLATTER

£28

The ultimate Pairings offering (serves 2)

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

Supplements: Jamón Ibérico Bellota Gran Reserva +£6.5 Lomo Ibérico Bellota / Duck Rillettes +£2 Ashlynn Goats / Winslade +£1.5

YORKSHIRE BOARD (serves 1-2)

£17

Lishman's Roast Ham, Yorkshire Blue, Old Roan Wensleydale and a Voakes pork pie. Served with Haxby Bakehouse sour dough, crackers, chutney, local honey and scattered with our favourite accompaniments (M)

MEDITERRANEAN BOARD (serves 2)

£22

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

THE ULTIMATE CHEESE BOARD (serves 2-3)

£25

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

SOLO PLATTER (serves 1)

£15

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

VEGGIE BOARD (serves 1-2)

£15

A selection of vegetarian cheeses & antipasti including hummus, olives, stuffed peppers, artichoke hearts and balsamic onions. Served with Haxby Bakehouse sour dough and scattered with our favourite accompaniments. (M)

VEGAN BOARD (serves 1)

£15

Vegan Smoked Farmhouse cheese, antipasti including artichokes, olives, balsamic onions, hummus and habas fritas. Served with oatcakes, Haxby Bakehouse sour dough & scattered with our favourite accompaniments (V+, M, N)

ALL OUR CHEESES & MEATS ARE ALSO AVAILABLE TO ENJOY AT HOME

ASK YOUR SERVER FOR TAKEAWAY PRICES

T: 01904 848909 | E: hello@pairings.co.uk

www.pairings.co.uk



CHEESE

PITCHFORK CHEDDAR (C UP)

Full bodied, dense and nutty Cheddar from Somerset, with a juicy bite and creamy texture. Named after the pitchforks that are used to toss the curds during salting

YORKSHIRE BLUE (C V P)

Hand crafted mild, soft, creamy blue veined cheese made locally with a buttery texture & no sharp bite

MANCHEGO (E P)

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

FOURME D'AMBERT (C UP)

Known as 'the connoisseurs blue' for its unique mildness & balanced flavour. Beautiful earthy undertones couple with the sweeter creamy flavours

TALEGGIO DOP (C P)

Loved the world over for its perfumed orange rind & yielding texture. Italian soft cheese with gentle fruity notes & a slight tang

TRUFFLE CHEDDAR (C V P)

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

WINSLADE (C V P) (+£1.5)

Award winning British creation - a cross between Vacherin & Camembert. Soft & gooey with gentle floral & piney notes

ASHLYNN (G V P) (+£1.5)

Ash-coated goats with a line of charcoal through the centre. Deep, rich, savoury flavours. Gooey, goaty perfection

BERWICK EDGE (C UP)

Northumberland's version of aged Gouda. Strong, sharp flavour, offset by a caramel sweetness & crystalline texture

OLD ROAN WENSLEYDALE (C UP)

Made locally in small batches by hand. Fresh, sharp yet light flavour & supple creamy texture

DELICE DE BOURGOGNE (C P)

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

YORKSHIRE PECORINO FRESCO (E P)

Semi-soft & only 30 days old. Smooth, yoghurt & sweet. You could easily over-indulge...

MEATS

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

LISHMAN'S ROAST HAM

Cured in a traditional manner using only best quality local pork

BRESAOLA

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

VENISON & GREEN PEPPER SALAMI

Dry cured & oak smoked this salami has a distinctive gamey flavour with a little heat from the peppercorns

JAMÓN IBÉRICO DE BELLOTA GRAN RESERVA (+£6.5)

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

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.

SAUCISSON ROSETTE (contains lactose)

Big funky French salami from master curer Pierre Sajous. Dried & aged for up to 8 weeks, hints of hazelnuts.

YORKSHIRE CHORIZO

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

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

£5.5 for one item | £15 for three items

Served with Haxby Bakehouse bread, oil & balsamic, crackers, chutney and scattered with our favourite accompaniments (M)

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PAIRINGS

WINE BAR

DESSERTS

VEGAN STRAWBERRY & YUZU ICE CREAM **(V+)** £5

ICE CREAM FOR GROWN-UPS £7

Yorvale real dairy vanilla ice cream with a 50ml shot of the following:

Alvear Pedro Ximenez Solera 1927

Mozart Dark Chocolate Liqueur

*Saliza Amaretto **(N)***

Kahlúa

Limoncello

Add single shot Espresso + £1.5

RHUBARB & PISTACHIO PANNA COTTA **(N)** £7

Suggested pairing: Casa Silva Late Harvest Gewurtztraminer Semillon Viogner

APPLE & BLACKBERRY CRUMBLE TART *(served cold)* **(V)** £7

Suggested pairing: Coteaux Du Layon 1ER Cru Chaume, Domaine Des Forges

Add a scoop of Yorvale real dairy vanilla ice cream + £1.5

INDULGENT DARK CHOCOLATE MOUSSE WITH CHERRY COMPOTE **(V)** £7

Suggested pairing: Pythagorean Music of the Spheres, Vakakis 2017

BOOZY FRUIT CAKE & OLD ROAN WENSLEYDALE **(N, V)** £7

Suggested pairing: Rutherglen Liqueur Muscat, Stanton & Killeen

TRIO OF MINI DESSERTS £8

*Ask for today's specials **(N)***

SWEET TOOTH FLIGHT £20

Trio of mini desserts paired with three 50ml dessert wines

*Ask for today's specials **(N)***

SWEET TREATS

TRIPLE CHOCOLATE & CARAMEL BROWNIE **(V)** £3.8

Suggested pairing: Malamado, Zuccardi dessert wine

Add a scoop of Yorvale real dairy vanilla ice cream + £1.5

MILLIONAIRES SHORTBREAD SLICE **(GF, V)** £4.2

Suggested pairing: Ferreira Quinta do Porto 10yo Tawny Port

LIQUEUR / ICED COFFEE £6.3

*Bailey's / Irish / Brandy / Amaretto **(N)***