



## 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. 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

YORKSHIRE CRISPS <i>Sea Salt / Chardonnay Wine Vinegar / Cheddar &amp; Caramelised Onion Chutney</i>	£2
SALTED PRETZELS	£2
CORNICHONS (M)	£2.5
BALSAMIC ONIONS	£3.6
GORDAL OLIVES	£4.2
SMOKED ALMONDS	£4.8

### SMALL PLATES

HAXBY BAKEHOUSE BREAD BASKET <i>(gluten free available on request)</i> <i>with extra virgin olive oil &amp; balsamic or Netherend salted butter</i>	£4
CHARGRILLED ARTICHOKE (V+) <i>Marinated in sunflower oil, parsley, chilli &amp; garlic</i>	£4.5
HUMMUS (V+ N S) <i>Hummus served with crunchy fresh vegetables &amp; toasted Haxby Bakehouse sour dough</i>	£4.5
PORK PIE <i>Award winning local Voakes pork pie served with a choice of spiced tomato, red onion or sweet chilli chutney</i>	£4.9
ANCHOVIES <i>Sustainably fished anchovies marinated in olive oil &amp; parsley</i>	£5.5
SMOKED SALMON PATE <i>Homemade in house with Staal's oak roasted salmon. Served with toasted Haxby Bakehouse sour dough &amp; caperberries</i>	£7
PORK RILLETTE (M) <i>Made from Norton Barton Farm Cornish Lop pork, poached in duck fat, shredded with wholegrain mustard &amp; capers Served with toasted Haxby Bakehouse sour dough &amp; cornichons</i>	£7.5
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 &amp; cured for a minimum of 48 months. A true gastronomic jewel. Served with Haxby Bakehouse sour dough, oil &amp; balsamic</i>	£12

### SALADS

GREEN SALAD (V+) <i>Small dressed green salad with baby spinach, lambs lettuce, pea shoots &amp; cucumber</i>	£3
WHOLE BURRATA & HERITAGE TOMATOES <i>Drizzled with extra virgin olive oil and fresh basil</i>	£7.5
	<i>Add Serrano Ham</i> + £1.5
FETTLE, NECTARINE & WALNUT SALAD (V, N, M) <i>With spring onions and a honey &amp; mustard dressing</i>	£8



## PAIRING FLIGHTS

£28

*The true Pairings experience*

*Enjoy three fine wines expertly paired to a selection of our finest charcuterie and cheeses.*

*Served with Haxby Bakehouse bread, crackers, chutney, oil & balsamic 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

£30

*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 / Cold Smoked Mutton +£3 / Pork Rilette +£2.5*

*Smoked Duck Breast +£2.5 / Ashlynn Goats Cheese +£1.5 / Burrata +£1.5 / Slack Ma Girdle +£1.5*

YORKSHIRE BOARD (serves 1-2)

£18

*Lishman's Roast Ham, Yorkshire Blue, King Richard III 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)

£24

*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)

£28

*Our pick of our finest cheeses. Served with Haxby bakehouse sour dough, crackers, dried fruit, chutneys, honey 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, balsamic onions and pesto. 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 pesto. Served with oatcakes, Haxby Bakehouse sour dough & scattered with our favourite accompaniments (V+, M, N)*

ALL OUR CHEESES & MEATS ARE AVAILABLE TO ENJOY AT HOME

ASK YOUR SERVER FOR TAKEAWAY PRICES

# PAIRINGS

WINE BAR

## CHEESE

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

### HARD & FIRM CHEESES

**KING RICHARD III WENSLEYDALE (P C V)**  
*Made locally to an ancient recipe. Gentle with milky, lemony notes*

**MANCHEGO 12 MONTH DOP (P E V)**  
*Mildly lactic with a gently sweet aroma, buttery flavours & hints of green almonds & sherry*

**OLD WINCHESTER (P C V)**  
*Aged for 18 months, with an almost brittle texture & small crystals that add crunch. Fruity & nutty flavour 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*

**WINTERDALE SHAW (UP C V)**  
*Clothbound cheddar matured for 10 months & completely carbon neutral. Buttery & fruity with a pleasing earthy flavour*

**YORKSHIRE FETTLE (P E V)**  
*Yorkshire's version of Feta. Made locally to the traditional Mediterranean recipe*

### BLUE CHEESES

**GORGONZOLA DOLCE DOP (P C NV)**  
*Silky, sensuous and downright saucy, a mouthful of gooey Gorgonzola Dolce is a moment of pure indulgence*

**YORKSHIRE BLUE (P C V)**  
*Hand crafted mild, soft, creamy blue veined cheese made locally with a buttery texture & no sharp bite*

### SOFT & SEMI-SOFT CHEESES

**ASHLYNN (P G V) (+£1.5)**  
*Ash-coated goats with a line of charcoal through the centre. Deep, rich, savoury flavours. Gooey, goaty perfection*

**WHOLE BURRATINA (P C V) (+£1.5)**  
*The queen of Italian cheese made from mozzarella & cream*

**DELICE DE BOURGOGNE (P C NV)**  
*Decadent, bloomy rind cheese made with triple cream. Rich & decadent. Brie on steroids*

**TALEGGIO DOP (P C NV)**  
*Loved the world over for its perfumed orange rind & yielding texture. Italian soft cheese with gentle fruity notes & a slight tang*

**SLACK MA GIRDLE (P C V) (+£1.5)**  
*Awarded Gold at the 2019 British Cheese Awards. Almost runny with a progression of flavours from hints of rocket & almonds to a big brothy finish*

## MEATS

### BRITISH

**COLD SMOKED MUTTON (+£3)**  
*West Country leg of mutton cured with rosemary, juniper, garlic, black pepper & port, air-dried & beech wood smoked*

**LISHMAN'S ROAST HAM**  
*Cured in a traditional manner using only best quality local pork*

**PORK RILLETTE (M) (+£2)**  
*Made from Norton Barton Farm Cornish Lop pork, 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*

**SMOKED CHICKEN BREAST**  
*Chicken breast from English farms lightly smoked over beechwood*

### FRENCH

**SAUCISSON ROSETTE (contains lactose)**  
*Big funky salami from master curer Pierre Sajous. Dried & aged for up to 8 weeks, hints of hazelnuts*

### ITALIAN

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

**TRUFFLE MORTADELLA (N)**  
*Carefully prepared using selected cuts of pork shoulder, pieces of neck fat & flakes of choice summer truffle*

**WILD BOAR SALAMI**  
*Typical Tuscan salami with pork, wild boar & red wine delicately seasoned with wild fennel seeds*

### SPANISH

**CHORIZO VELA PICANTE**  
*Made in La Rioja with thick cuts of pork to make a lean & meaty sausage. Smoky & garlicky in flavour with a chili kick*

**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*

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)

# 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 Gewürztraminer 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 & KING RICHARD III WENSLEYDALE **(N, S, 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)** £4.2

*Suggested pairing: Malamado, Zuccardi dessert wine*

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

MILLIONAIRES SHORTBREAD SLICE **(GF, V)** £4.5

*Suggested pairing: Ferreira Quinta do Porto 10yo Tawny Port*

LIQUEUR / ICED COFFEE £6.5

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