



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 ON REQUEST. UNFORTUNATELY WE ARE UNABLE TO GUARANTEE ALLERGY REQUESTS DUE TO THE 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</i>	£2
SALTED PRETZELS (S)	£2
CORNICHONS (M)	£2.5
PORK SCRATCHINGS	£2.8
GORDAL OLIVES	£4
BALSAMIC ONIONS	£5
FIRE ROASTED ALMONDS (N)	£5.5

SMALL PLATES

HAXBY BAKEHOUSE BREAD BASKET <i>(gluten free available on request)</i> <i>with oil & balsamic or Netherend salted butter</i>	£4.5
HUMMUS (V+, N, S) <i>Hummus served with crunchy fresh vegetables & toasted Haxby Bakehouse sourdough</i>	£5
TAPENADE (V+) <i>Our homemade black & green olive tapenade served with toasted Haxby sourdough</i>	£5
PORK PIE (M) <i>Award winning local Voakes pork pie served with a choice of red onion, spiced tomato 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 sourdough & 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 sourdough & 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 sourdough, oil & balsamic</i>	£15

SALADS

NECTARINE, WALNUT & BURRATA SALAD (N) <i>With rocket and balsamic glaze</i>	£10
SMOKED CHICKEN & RED APPLE SALAD (M) <i>With a honey & mustard dressing</i>	£7.5
GREEN SALAD (V+) <i>Small dressed green salad with cucumber</i>	£3

PAIRING FLIGHTS

The true Pairings experience

Enjoy three fine wines (3x75ml) expertly paired. Classic, Cheese Lovers & Vegan Flight served with Haxby Bakehouse bread, crackers, chutney, oil & balsamic & scattered with our favourite accompaniments. Fish Flight served with Haxby Bakehouse sourdough & caperberries (M)

CLASSIC FLIGHT (serves 1) <i>A set board with two white wines & one red paired with two meats & one cheese (M)</i>	£30
CHEESE LOVERS FLIGHT (serves 1) <i>A set board with one white wine & two reds paired with three cheeses (contains blue) (M)</i>	£30
FISH FLIGHT (serves 1) <i>A set board with two white wines and one red paired with beetroot cured smoked salmon, cold smoked trout & mackerel pate (M)</i>	£30
VEGAN FLIGHT (serves 1) <i>A set board with one white wine, one orange and one red paired with hummus, smoked farmhouse 'cheese' & tapenade (V+, N, M, S)</i>	£30
SWEET TOOTH FLIGHT (serves 1) <i>Trio of mini desserts paired with three 50ml dessert wines - Ask for today's specials</i>	£22

BOARDS & PLATTERS

DELI PLATTER <i>The ultimate Pairings offering (serves 2)</i> <i>Your choice of three meats and three cheeses from the next page, award winning Voakes pork pie, olives, Haxby Bakehouse bread, 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, oil and balsamic, chutney & cornichons (M)</i>	£28
THE ULTIMATE CHEESE BOARD (serves 2) <i>Our pick of five cheeses. Served with Haxby bakehouse sourdough, crackers, 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 Blue & a Voakes pork pie. Served with Haxby Bakehouse sourdough, crackers, chutney, balsamic onions & 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 sourdough (M)</i>	£20
VEGGIE BOARD (serves 1-2) <i>Hummus, olive tapenade, Kit Calvert, antipasti, balsamic onions & cornichons. Served with crackers, flatbreads, & toasted Haxby Bakehouse sourdough (V, M, N, S)</i>	£17
VEGAN BOARD (serves 1-2) <i>Hummus, olive tapenade, smoked farmhouse 'cheese', antipasti, balsamic onions & cornichons. Served with oatcakes, flatbreads, & toasted Haxby Bakehouse sourdough (V+, M, N, S)</i>	£17
SOLO PLATTER (serves 1) <i>Your choice of three meats/cheeses from the following page. Served with Haxby bakehouse bread, oil & balsamic, crackers, chutney & cornichons (M)</i>	£15.5

CHEESE

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

HARD & FIRM CHEESES

OAKWOOD SMOKED CHEDDAR (**P C V**)

West Country Farmhouse Cheddar smoked over natural oak chippings

KIT CALVERT (**P C V**)

Old-style Wensleydale with a buttery & especially creamy texture

MANCHEGO DOP (**P E NV**) (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

SYKES FELL (**P E V**)

A delicately smooth, creamy cheese hand crafted from locally sourced fresh, pure sheep's milk

TRUFFLE CHEDDAR (**P C V**)

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

BLUE CHEESES

WENSLEYDALE BLUE (**P C V**)

Handcrafted in the heart of the Yorkshire Dales, this creamy blue has a delicate mellow, yet full flavour

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)

English goats cheese dusted with ash. Dense & creamy with 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 NV**) (+£2)

The queen of Italian cheese made from mozzarella & cream

SMOKED FARMHOUSE (**V+ N**) (+£2)

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

MEATS

BRITISH

AIR DRIED COPPA

The equivalent of the pork rib eye coming from Yorkshire gilt pigs. Marbled fat makes this succulent & flavoursome

CHAPEL & SWAN PASTRAMI (M)

Classic Romanian-style, spiced, cured & smoked / steamed beef brisket prepared in brick kilns

LISHMAN'S ROAST HAM

Cured in a traditional manner using only best quality local pork

PORK RILLETTE (M) (+£1.5)

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

ROSEMARY SALAMI

The finest cuts of pork, salt, spices, garlic, a little red wine & fresh rosemary leaves

SMOKED CHICKEN BREAST

Chicken breast from English farms lightly smoked over beechwood

SMOKED DUCK BREAST (+£1.5)

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

BRESAOLA

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

VENTRICINA PICCANTE SALAMI

A classic salami made from top quality pork meat & red wine. Coarsely ground & seasoned with pepper & spices giving it a delightful chili kick

SPANISH

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 & 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 | £15.5 for three items

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

DESSERTS

VEGAN CHOCOLATE ICE CREAM (V+ N)	£5
ICE CREAM FOR GROWN-UPS <i>One scoop of vanilla ice cream with a 25ml 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>Frangelico</i> <i>Add single shot Espresso + £2</i>	£4.5
SUMMER FRUITS BRÛLÉE TART (V) <i>Suggested pairing: Pineau des Charentes Rouge</i>	£7.5
LIME CHEESECAKE WITH A GINGER BISCUIT CRUMB (V) <i>Suggested pairing: Sauternes Chateau Villefranche</i>	£7.5
TRIO OF MINI DESSERTS (V) <i>Ask for today's specials</i>	£9

SWEET TOOTH FLIGHT	£22
<i>Trio of mini desserts paired with three 50ml dessert wines (V)</i> <i>Ask for today's specials</i>	

SWEET TREATS

TRIPLE CHOCOLATE & CARAMEL BROWNIE (V) <i>Suggested pairing: Malamado, Zuccardi dessert wine</i> <i>Add a scoop of vanilla ice cream + £1.5</i>	£5
TIFFIN (V+) <i>Suggested pairing: Moscatel de Setubal, Bacalhoa</i>	£5
MILLIONAIRES SHORTBREAD SLICE (GF, V) <i>Suggested pairing: Kopke 10 Y.O Tawny Port NV</i>	£5.5
LIQUEUR COFFEE / BOOZY HOT CHOCOLATE <i>Bailey's / Irish / Brandy / Amaretto (N)</i>	£7

TAKEAWAY FOOD & WINE AVAILABLE