



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.

Our allergen matrix is available on request. While we do our best, we cannot guarantee allergy requests due to the high risk of cross-contamination in our prep areas

V - vegetarian **V+** - vegan

TASTY MORSELS

PIPERS CRISPS <i>Anglesey Sea Salt (V+) Cider Vinegar Sea Salt (V)</i>	£2
SALTED PRETZELS (V+)	£2
GIANT SPICY CORN (V+)	£3
PORK SCRATCHINGS	£3
CORNICHONS (V+)	£4
GORDAL OLIVES (V+)	£4.5
BALSAMIC ONIONS (V+)	£5.5

SMALL PLATES

HAXBY BAKEHOUSE SOURDOUGH <i>(gluten free ciabatta available on request)</i> <i>with oil & balsamic (V+) or Netherend salted butter (V)</i>	£4.5
HUMMUS (V+) <i>Dusted with paprika. Served with root vegetable crisps & toasted sourdough</i>	£5.5
TAPENADE (V+) <i>Made in house black & green olive tapenade served with toasted sourdough</i>	£5.5
PORK PIE <i>Award winning local Voakes pork pie served with a choice of red onion, spiced tomato or sweet chilli chutney</i>	£5.5
ANCHOVIES <i>Dressed with lemon zest, caperberries & EVO oil</i>	£6.5
SMOKED MACKEREL PATE <i>Made in house with Staal's oak smoked mackerel fillets. Served with toasted sourdough & caperberries</i>	£7
PORK RILLETTE <i>Made from Norton Barton Farm Cornish Lop pork, poached in duck fat, shredded with wholegrain mustard & capers. Served with toasted sourdough & cornichons</i>	£7
WHOLE BURRATA <i>Italian cow's milk cheese made from mozzarella, Stracciatella and clotted cream.</i> <i>Served with a choice of: Heritage tomatoes, EVO and micro basil OR Rose petal Harissa & sourdough</i>	£10
ARTURO SÁNCHEZ JAMÓN IBÉRICO DE BELLOTA GRAN RESERVA <i>From free-range, acorn-fed black pigs of 100% Iberian breed. Aged for 48 months.</i> <i>50g portion. Served with sourdough, oil & balsamic</i>	£15

SALADS

SMOKED CHICKEN & APPLE SALAD <i>With a honey mustard dressing</i> <i>Swap out the Chicken for Oakwood Smoked Cheddar (V)</i>	£9
GREEN SALAD (V+) <i>Small dressed green salad</i>	£3

PAIRING FLIGHTS

The true Pairings experience

Enjoy three fine wines expertly paired. Classic, Cheese Lovers, Vegan & Alcohol Free Flight served with sourdough, crackers, chutney, oil & balsamic and scattered with our favourite accompaniments.

Fish Flight served with sourdough & scattered with our favourite accompaniments.

CLASSIC FLIGHT (serves 1) <i>A set board with three 75ml wines, two whites & one red paired with two meats & one cheese</i>	£30
CHEESE LOVERS FLIGHT (serves 1) <i>A set board with three 75ml wines, one white & two reds paired with three cheeses (contains blue)</i>	£30
FISH FLIGHT (serves 1) <i>A set board with three 75ml wines, two white & one red paired with beetroot cured smoked salmon, anchovies & mackerel pate</i>	£30
VEGAN FLIGHT (serves 1) <i>A set board with three 75ml wines, one white, one rose & one red paired with hummus, smoked farmhouse 'cheese' & tapenade (V+)</i>	£30
ALCOHOL FREE PAIRED FLIGHT (serves 1) <i>A set board with three 75ml alcohol free wines paired with Serrano ham, rosemary sheep's milk cheese & coppa</i>	£26
SWEET TOOTH FLIGHT (serves 1) <i>Trio of mini desserts paired with three 35ml dessert wines - Ask for today's specials</i>	£17

BOARDS & PLATTERS

DELI PLATTER <i>The ultimate Pairings offering (serves 2)</i> <i>Your choice of 3 meats & 3 cheeses from the following pages. Includes either an award-winning Voakes pork pie, hummus, or tapenade. Served with olives, sourdough, oil & balsamic, crackers, chutneys & cornichons</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, sourdough, oil & balsamic, chutney & cornichons</i>	£30
THE ULTIMATE CHEESE BOARD (serves 2) <i>Our pick of five cheeses. Served with sourdough, crackers, fruit, chutneys, honey & cornichons</i> <i>Vegetarian cheeses available on request. Include Clara Goats</i>	£30 +£2
YORKSHIRE BOARD (serves 1-2) <i>Lishman's Roast Ham, Kit Calvert, Wensleydale Blue & a Voakes pork pie. Served with sourdough, crackers, chutney, balsamic onions & cornichons</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 & sourdough</i>	£20
VEGGIE BOARD (serves 1-2) <i>Hummus, olive tapenade, Kit Calvert, antipasti, balsamic onions & cornichons. Served with crackers, flatbreads, & toasted sourdough (V)</i>	£18
VEGAN BOARD (serves 1-2) <i>Hummus, olive tapenade, smoked farmhouse 'cheese', antipasti, balsamic onions & cornichons. Served with oatcakes, flatbreads, & toasted sourdough (V+)</i>	£18
SOLO PLATTER (serves 1) <i>Your choice of 3 meats/cheeses from the following page. Served with sourdough, oil & balsamic, crackers, chutney & cornichons</i>	£15.5

CHEESE

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

HARD & FIRM CHEESE

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**) (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

ROSEMARY SHEEP'S MILK (**P E V**) (contains egg)

Coated in rosemary & aged for 3 months to give a wonderful, herbaceous flavour

TRUFFLE CHEDDAR (**P C V**)

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

BLUE CHEESE

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**)

Silky, sensuous and downright saucy, a mouthful is a moment of pure gooey indulgence

SOFT & SEMI-SOFT CHEESE

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**)

French bloomy rind cheese made with triple cream. Rich & decadent. Brie on steroids

DAIRY FREE

SMOKED FARMHOUSE (**V+**) (+£2)

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

MEATS

BRITISH

CHAPEL & SWAN PASTRAMI

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 (+£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

ITALIAN

BRESAOLA (+£1.5)

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

COPPA MAGRA VERONI

The equivalent of the pork rib eye. Marbled fat makes this succulent & flavoursome

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 sourdough, EVO oil & balsamic, crackers, chutney & cornichons

DESSERTS

ICE CREAM FOR GROWN-UPS

£5.5

One scope of vanilla ice cream with a 25ml shot of the following:

Alvear Pedro Ximenez Solera 1927

Mozart Dark Chocolate Liqueur

Saliza Amaretto (N)

Kahlúa

Limoncello

Frangelico (N)

Add single shot Espresso + £2.5

STRAWBERRY & CHAMPAGNE CREAM TART (V)

£7.5

Suggested pairing: Spätlese Merlot, Hans Tschida

EARL GREY & LEMON CURD PANNA COTTA (contains caffeine)

£7

Suggested pairing: Muscat Beaumes de Venise, Domaine Durban

TRIO OF MINI DESSERTS

£10

Ask for today's specials

SWEET TOOTH FLIGHT

£17

Trio of mini desserts paired with three 35ml dessert wines (serves 1)

Ask for today's specials

SWEET TREATS

TRIPLE CHOCOLATE & CARAMEL BROWNIE (V)

£6

Suggested pairing: Late Harvest Mourvèdre, Cline

Add a scoop of vanilla ice cream + £2

BANANA & CHOCOLATE CAKE (V+)

£5

Suggested pairing: Moscatel de Setubal, Bacalhoa

MILLIONAIRES SHORTBREAD SLICE (V)

£6.5

Suggested pairing: Kopke 10 Y.O Tawny Port NV

LIQUEUR COFFEE / BOOZY HOT CHOCOLATE

£7.5

Bailey's / Irish / Brandy / Amaretto

ALL OUR PRODUCE & WINE IS AVAILABLE TO TAKEAWAY