

Burlington
PAUL LEONARD

Welcome to The Burlington

It is with absolute pleasure that we welcome you to our home within the Devonshire Arms, Bolton Abbey. Our Menus are designed as an experience for the whole table to enjoy and to fill an entire evening together. Just as a note our Burlington Experience menu is expected to last around three hours.

Our philosophy is based around sourcing the best ingredients possible, utilising the Yorkshire Larder when at its best, or further afield when necessary. We treat each ingredient in a manner that allows it to shine.

To complement our menus Jack, Tom and the team can offer a recommendation from our cellar or alternatively try the wine flights where we match a particular wine with each course.

In the meantime please relax, enjoy the famous Yorkshire hospitality and we really hope you have a fantastic evening with us.

Paul, Jack and Tom

Some menu items may contain nuts and other allergens. As a result traces of these could be found in other products served here. If you require any more information regarding the ingredients in any of our dishes please do not hesitate to ask.

Starters

3 Courses £75.00 per person
With Wine Recommendations

Cured Duck Liver

Rhubarb, Ginger, Duck Ham
Domaine Laguillon, Jurancon, France
£12.50

Hand Dived Scallop

Pig Cheek, Fennel, Granola
Schug, Chardonnay California, USA £11.00

Salt Baked Beetroot

Smoked Goats Cheese, Beer Vinegar
Julienas, Domaine Chataignier Durand, France 12.50

Sea Reared Trout

Pine, Foraged Herbs, Buttermilk
Reuilly, Domaine Mabillot, Loire £12.00

Main Courses

Rare Breed Pork

Celeriac, Hispi, Apple
Newton Johnson, Pinot Noir,
South Africa £24.00

Isle of Gigha Halibut

Peas, Gem, Mussels
Macon-Uchizy, Domaine Talmard,
Burgundy, France
£14.50

Yorkshire Shorthorn Beef

Asparagus, Morels, Wild Garlic
Combe des Avaux, Cotes Du Rhone £12.00

Wild Mushroom Ravioli

Spinach, Velouté
Chateau du Prieure Des Morgues, Saint –
Chinian, France £12.50

Desserts

Fig

Yoghurt, Pistachio

Brachetto d'Aqui *Contero, Italy* £9.00

Tomlinson's Rhubarb

Vanilla Custard, Caramelised Puff Pastry

L'Effionte, Moelleux, France £9.00

Chocolate

Bergamot, Goat's Milk

M. Chapoutier, Banyuls, France £12.50

Cheese Trolley

The Courtyard Dairy supplies a carefully chosen range of unusual and exquisite farmhouse cheeses, selected direct from individual farms, and then only if the cheese is superior in quality and taste. No compromises.

The Courtyard Dairy's cheeses are among the finest to be found anywhere in the world.

Tea, coffee and petit fours served either at the table or in the lounges £4.75