

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.*

# Burlington Experience

£85 per person

Classic Wine Flight £75 per person

Premium Wine Flight £115 per person

## **Pressing of Yorkshire Duck**

Apricot, Wood Sorrel

## **Mayan Gold Potato**

Smoked Eel, Exmoor Caviar,  
Foraged Herbs

## **Aged Hereford Beef Tartare**

Lindesfarne Oyster, Parsley, Bone Marrow

## **Loin of North Sea Cod**

Nasturtium, Mussels, Girolles

## **Yorkshire Hogget**

Garden Courgettes, Sheep's Curd

## **Cheese**

A selection of cheeses from Andy at The Courtyard dairy, served from our cheese trolley (£10.50 Supplement)

## **Greengage**

Almond, Sour Cream

## **Raspberry**

Crème Fraiche, Lemon Verbena

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

# Vegetarian Tasting Menu

£85 per person

Classic Wine Flight £75 per person

Premium Wine Flight £115 per person

## **Tomato**

Artichoke, Nasturtium

## **Mayan Gold Potato**

Curds, Foraged Herbs

## **Baron Bigod Custard**

Brassicas, Apple, Turnip

## **Garden Salad**

Gnocchi, Truffle

## **Wild Mushroom Angelotti**

Hen's Yolk, Spinach, Summer Peas

## **Cheese**

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## **Greengage**

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either at the table or in the lounges  
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# Wine Matchings

Classic Wine Pairing                      £75

*Riesling Hargardun, Bibo Runge,  
Rheingau, Germany 2016*

*Plexus marsanne / Roussane /  
Viognier, John Duval, Barossa,  
Australia 2017*

*Julienas, Domaine Chataignier-  
Durand, Beaujolais, France 2013*

*Chardonnay, Newton Johnson,  
Hemel-en-Aarde, South Africa 2016*

*Pinot Noir, Innocent Bystander  
Yarra Valley, Australia 2017*

*Chateau Septy, Monbazillac,  
France 2014*

Premium Wine Pairing                      £115

*Riesling ,Auslese, J.J. Prum,  
Mosel ,Germany 2012*

*Hildegard, Au Bon Climat,  
Santa Maria, USA 2003*

*Morey-Saint-Denis 1er Cru, Le Forge  
de Tart, France 2007*

*Saint-Veran, Joseph Drouhin,  
Burgundy, France 2017*

*Geyserville, Ridge, California,  
USA 2012*

*Tierhock, Straw Wine,  
Piekenierskloof,  
South Africa 2006*

# Starters

3 Courses £75 per person

Please ask our sommelier for any wine recommendations, either by the glass or bottle.

## **Roasted Quail**

Summer Truffle, Baron Bigod, Brassicas

## **Creel Caught Langoustine**

Pig Cheek, Beans From The Garden, Celeriac

## **Greenhouse Tomatoes**

Hand Dived Scallop, Garden Salad

## **Sea Reared Trout**

Dill, Salsify, Yoghurt

## **Our Fish**

*Fish for the Burlington comes from Hodgsons of Hartlepool on the East Coast. One of the finest fish suppliers, Hodgsons has been run by the same family since 1916. Originally it was Whiting, Cod and Haddock that filled their filliting slabs whereas today's catches are much more diverse.*

*Our Langoustines come from Keltic Seafare in Dinwall, North of Inverness. Paul has built up a strong relationship after ten years working together. All our Langoustine are Creel caught in crystal clear Class A waters off the North West Coast of Scotland before being couriered overnight to arrive at the restaurant live and beautiful first thing in the morning.*

# Main Courses

## **Salt Aged Yorkshire Duck**

Turnip, Baby Gem, Hen of the Woods

## **Wild Turbot**

Yorkshire Salami, Mussels,  
Garden Brassicas

## **Yorkshire Limousin Beef**

Sweetbread, Alliums, Morels

## **Wild Mushroom Angelotti**

Hen's Yolk, Spinach, Summer Peas

## **Our Meats**

*Meat for the Burlington comes from Ryan Atkinson at R&J Yorkshire's Finest Butchers and Farmers of Kirkby Malzeard. Born and bred in the Dales their love of Yorkshire is evident in the produce they supply. R&J have their own farm as well as working with a network of co-operative farms that ensures both stunning quality and complete traceability from birth.*

*Much of our meat is aged in Ryan's Himalayan salt aging chamber. Only the finest meats that fit his strict criteria are used and the process leads to beautifully intense flavours.*

# Desserts

## **Cherry**

Nasturtium, Sour Cream

## **Yorkshire Strawberry**

Basil, Vanilla

## **Chocolate Tart**

Blood Peach, Lemon

## **Cheese Trolley**

*All of our Cheeses are supplied by our good friend Andy Swincoe, owner of The Courtyard Dairy in Austwick near Settle.*

*At The Courtyard Dairy Andy and the team champion small, independent cheese-making farmers. For the best depth of flavour, the cheeses are still made by hand on the farm, with most farmers using their own high-quality unpasteurised milk from a single herd of animals. Many of these farmers have less than 70 cows (the smallest, just twelve!). They are among the finest cheeses to be found anywhere in the world. Proper farmhouse British cheese!*

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