

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

£85.00 per person

Wine Flight £75.00 per person

Cured Duck Liver

Rhubarb, Ginger

Domaine Laguilhon, Jurancon, France

Heritage Carrot

Smoked Eel, Curds, Spiced Seeds

Gutoggau, Winifred Rose, 2017 Magnum

Aged Hereford Beef Tartare

Pickled Onion, Smoked Beef Fat, Sorrel

*Julienas, Domaine Chataignier Durand,
France*

Isle of Gigha Halibut

Asparagus, Mussels, Buttermilk

*Macon-Uchizy, Domaine Talmard, Burgundy,
France*

New Season Yorkshire Lamb

Purple Sprouting Broccoli, Young Cheese

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

Cheese

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

Lemon

Crème Fraiche, Nasturtium

Chocolate

Vanilla, Barley

M. Chapoutier, Banyuls, France

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

£4.75

Vegetarian Tasting Menu

£85.00 per person

Wine Flight £75.00 per person

Salt Baked Beetroot

Beer Vinegar, Chard

*Julienas, Domaine Chataignier Durand,
France*

Heritage Carrot

Curds, Spiced Seeds

*Little Beauty, Dry Riesling, Marlborough,
New Zealand 2011*

Egg

Celeriac, Foraged Herbs, Hispi

*Macon-Uchizy, Domaine Talmard, Burgundy,
France*

Asparagus

Wild Garlic, Peas, Onion

Foundry Viognier, Stellenbosch, South Africa

Wild Mushroom Ravioli

Spinach, Velouté

*Chateau du Prieure Des Morgues, Saint –
Chinian, France*

Cheese

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Starters

3 Courses £75.00 per person
With Wine Recommendations

Cured Duck Liver

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

Creel Caught Langoustine

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
Reully, Domaine Mabilot, Loire £12.00

Main Courses

Rare Breed Pork

Celeriac, Hispi, Apple

Newton Johnson, Pinot Noir,

South Africa £24.00

Isle of Gigha Halibut

Spring 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