

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

Cured Duck Liver

Rhubarb, Ginger

Jersey Royals

Smoked Eel, Exmoor Caviar,

Foraged Herbs

Aged Hereford Beef Tartare

Pickled Onion, Smoked Beef Fat, Sorrel

Wild Sea Bass

Asparagus, Mussels, Buttermilk

Aged Yorkshire Hogget

Purple Sprouting Broccoli, Young Cheese

Cheese

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

Lemon

Skyr Yoghurt, Nasturtium

Chocolate

Vanilla, Barley

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

Salt Baked Beetroot

Beer Vinegar, Chard

Jersey Royals

Curds, Foraged Herbs

Slow Cooked Hen's Egg

Turnip, Hispi, Apple

Asparagus

Wild Garlic, Spring Peas, Onion

Wild Mushroom Ravioli

Spinach, Velouté

Cheese

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Wine Matchings

Classic Wine Pairing

£75

Jurancon, Domaine Laguilhon, France

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

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

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

*Pinot Noir, Innocent Bystander
Yarra Valley, Australia*

*The Bishop of Norwich, The Liberator,
South Africa*

Premium Wine Pairing

£115

*Vat 5 Botrytis Semillon, De Bortoli,
New South Wales, Australia*

*Coudoulet de Beaucastel, Cotes du
Rhône, France*

*Beaune 1er cru, Domaine Rossingol
Trapet, Les Teurons, France*

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

*Pinot Noir, Dundee Hills,
Domaine Drouhin, Oregon, USA*

*Warres Late Bottled Vintage,
Portugal*

Starters

3 Courses £75 per person

Cured Duck Liver

Rhubarb, Ginger, Duck Ham

Creel Caught Langoustine

Pig Cheek, Fennel, Granola

Salt Baked Beetroot

Smoked Goats Cheese, Beer Vinegar

Sea Reared Trout

Pine, Foraged Herbs, Buttermilk

Our Fish

Fish for the Burlington comes from Hodgsons of Hartlepool on the East Coast. One of the finest fish suppliers we know, Hodgsons has been run by the same family since 1916.

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, Chard, Hen Of The Woods

Isle of Gigha Halibut

Spring Peas, Hispi, Mussels

Yorkshire Shorthorn Beef

Asparagus, Morels,
Wild Garlic

Wild Mushroom Ravioli

Spinach, Velouté, Truffle

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.

Desserts

Fig

Yoghurt, Pistachio

Garigette Strawberry

Sweet Cicely, Custard

Chocolate

Blackcurrant, Hibiscus, Lemon

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