

Burlington

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, 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.

Pete, Lukasz 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

Quail

Poached Norfolk Quail, Aerated Duck Liver, Celeriac, Amontillado Sherry

Bass

Saint Austell Bay Mussels, Sardine Purée, Barollo

Deer

Tartare of Lakeland Roe Deer, Confit Yolk, Kholrabi cooked in Beef Fat, Juniper, Orange

Scallop

Confit Scallop, Crab, Charred Cabbage, Salty Fingers, Finger Lime

Lamb

Aged Yorkshire Lamb, Hot Pot Potato, Pumpkin, Parmesan

Savoury

Blue Cheese Mousse, Grape, Celery, Lovage, Montgomery Cheddar, Parmesan

Calamansi

Calamansi Parfait, Banana Mousse, Grue de Cacao, Confit Lime, Banana Ice Cream

Quince

Spiced Quince, Nikka Whiskey, Chocolate Tart, Walnut, Pine Vinegarette

Cheese

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

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

Fennel

Confit Fennel, Smoked Ricotta, Dill,
Apple, Quinoa

Celeriac

Celeriac baked in Oak Leaf, Cured Egg
Yolk, Black Garlic, Truffle

Beetroot

Salt-Baked Beets, Pine Nut,
Buttermilk Panna Cotta, Juniper, Orange

Pumpkin

Pumpkin Gnocchi, Caramelised Onion,
Parsley, Parmesan

Mushroom

Abalone Mushroom with Sansho Pepper,
Hen of the Woods, Mushroom Jam, Cep,
Artichoke

Savoury

Blue Cheese Mousse, Grape, Celery,
Lovage, Montgomery Cheddar, Parmesan

Calamansi

Calamansi Parfait, Banana Mousse, Grué
de Cacao, Confit Lime, Banana Ice Cream

Quince

Spiced Quince, Nikka Whiskey, Chocolate
Tart, Walnut, Pine Vinegarette

Cheese

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

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

Wine Matchings

Classic Wine Pairing £75

*Cotes du Jura, Domaine des Marnes
Blanches, France 2016*

*Plexus, John Duval, Barossa Valley,
Australia 2017*

*Pinot Noir, Spatburgunder, Shloss,
Germany 2013*

*Chardonnay, Schug, Sonoma Valley,
USA 1997*

*Biography Shiraz, Raka, South Africa
2010*

*Moscato D'Asti, Contero, Italy
2018*

Premium Wine Pairing £115

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

*Plexus, John Duval, Barossa Valley,
Australia 2017*

Carignan, Bouchon, Chile 2016

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

*Syrah, Clarendon Hills,
South Australia 2001*

*Champagne, Demi Sec, Laurent-
Perrier, France NV*

Starters

3 Courses £75 per person

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

Short Rib

Maple-Glazed Jacobs Ladder, Celeriac baked in Woodland Leaves, Parsley, Walnut Miso

Trout

Cured & Torched Chalk Stream Trout, Rillettes, Poached Oyster, Fennel, Buttermilk, Dill

Rabbit

Poached Rabbit Loin, Toasted Oats with Chorizo, Jerusalem Artichoke, Button Mushroom, Tarragon

Mackerel

Smoked Paté, Marinated & Roasted Mackerel, Apple Dashi Marshmallow, Crisp Nori, Oscietra Caviar

Main Courses

Duck

Aged Yorkshire Duck, Carrots with Five Spice, Walnut Miso, Confit Leg, Plum

Cod

Poached Cod, Roasted Langoustine, Cauliflower & Langoustine Aioli, Langoustine Tempura

Veal

Rose Veal Fillet Roasted with Dried Ceps, Sweetbread, Smoked Potato, Leeks cooked in Beef Fat, Gruyère, Mustard

John Dory

John Dory poached in Brown Butter, Cornish Mussels, Potato baked in Kombu, Caramelised Onion

Desserts

Apple

Confit Granny Smith Apple, Apple
Caramel Sabayon, Glazed Puff Pastry,
Cinnamon Ice Cream

Double Decker

Caramel Chocolate, Nougat, Moelleux
Raisin, Crisp Rice,
Salted Caramel Ice Cream

Quince

Spiced Quince, Nikka Whiskey, Chocolate
Tart, Walnut, Pine Vinaigrette

Cheese Trolley

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

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