

Burlington

It is with absolute pleasure that we welcome you to our home within The Devonshire Arms Hotel & Spa, Bolton Abbey. Our philosophy is to source the best ingredients possible, utilising the abundant Yorkshire Larder, or further afield when necessary. To complement our menu, Tom and the team can offer a recommendation from our award-winning cellar.

Pete, Jimmy and Tom

Mackerel

Cornish mackerel, satay sauce, brown shrimp, trout roe

Veal

Spiced veal sweetbread, tongue, swede, green chilli pickle

Duck

Aged Yorkshire duck pastrami, beetroot and horseradish relish, crispy leg, dill and mustard emulsion

Mushroom

Roasted hen of the woods, button mushroom gnocchi, Jerusalem artichoke chips, Yorkshire black garlic

Venison

Aged Yorkshire Venison, plum glazed liver, roasted tenderstem broccoli, heritage carrot, grand veneur, miso cashew

Cod

Lightly poached cod, heritage potatoes cooked in kombu, scallop, native lobster, braised fennel

Lamb

Aged Yorkshire lamb, braised neck, sheep's ricotta, olive, nicoise garnish

Leek

Dale end cheddar crust, braised peppers, chickpea panisse, broad beans

Apple

Apple tarte tatin, honeycomb, cinnamon, lemon butterscotch

Carrot

Carrot cake, anise poached heritage carrots, yoghurt ice cream, ginger, candied walnuts, cream cheese frosting

Pineapple

Compressed pineapple in Malibu, coconut milk and white chocolate ganache, lime meringue, coconut sorbet

Cheese

Selection of five artisan cheeses from Andy Swinscoe at The Courtyard Dairy in Settle (Taken as an extra course £10.50)

Three courses - £75 per person

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.

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Sommeliers Recommendations

White Wine

2054 Jordan, Chenin Blanc, Stellenbosch, South Africa 2017 £40.00
Green apple, nectarine, juicy, full palate

A2 Mountadam Chardonnay, Eden Valley, Australia, 2018 £39.00
Peach and melon aromas, nice acidity, lingering finish

1452 Domaine Roland Scmitt, Riesling, Alsace, France 2017 £55.00
Lemongrass and lime zest. Great acidity and a little residual sugar

2102 Greywacke, Sauvignon Blanc, Marlborough, New Zealand, 2018 £60.00
Ex Cloudy Bay winemaker, crisp and refreshing

1044 Domaine Talmard, Macon Uzichy, Burgundy, France, 2017 £39.00
Unoaked Chardonnay, satisfying long finish

Red Wine

A11 Rioja, Cerro Anon, Spain, 2015 £39.00
Tempranillo from Northern Spain, cherry, chocolate and spice

1620 Domaine Brancier, Megaphone Ventoux, Rhone, France, 2012 £60.00
Grenache and Syrah blend, medium body, smooth and warming

2026 Innocent Bystander, Pinot Noir, Yarra Valley, Australia, 2018 £55.00
Pinot Noir with summer fruits, light and fresh

1966 Arboleda, Syrah, Chile, 2016 £54.00
Cherries and red apples on the nose, well balanced with soft tannins

1101 Domaine Durand Julienas, Beaujolais, France, 2017 £45.00
100% Gamay, fruit driven, earthy and full bodied