

# 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

## Mushroom

Roasted king oyster, button mushroom gnocchi, Jerusalem artichoke chips, Yorkshire black garlic, autumn truffles

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## Venison

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

## Cod

Lightly poached cod, heritage potatoes cooked in kombu, razor clams, scallop, braised fennel

## Lamb

Aged Yorkshire lamb, braised neck, pumpkin, anchovy, Kind oyster

## Squash

Butternut squash, ravioli, goat's cheese, amaretto and beurre noisette, cavlo nero

### Invisible Chips

0% fat, 100% charity

Small £3.00, Large £5.00

By adding our Invisible Chips to your order, you are choosing to donate to the worthy charity Hospitality Action. Thank you for chipping in!

Hospitality  
Action

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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*Desserts can be taken in your room, please inform your server of your preference*

## Peanut

Peanut parfait, peanut cake, coriander, dulce

## Parsley

Caramelised white chocolate, limoncello, roots, aero, meringue

## Pineapple

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

## Cheese

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

## Cafetiere Coffee, Infusions & Petit Fours

### Dessert wine by the glass (100ml measure)

The Liberator Napoleon Bona Part Two, Paarl, South Africa £10.00  
100% muscat grapes, rich and raisiny with a lasting finish

Domaine Lauihon, Jurancon, France £8.50  
Light and fresh with notes of honey and pineapple with a soft and textured finish

Banyuls, M.Chapoutier, France 2017 £12.50  
Made with Granache grapes. Stewed fruit aromas with a rich palate and warming finish

### Port served by the glass

Grahams LBV Port, Douro, Portugal £12.50  
Very rich and fullbodied on the palate, packed with layers of red fruit flavours balanced by peppery by peppery tannins.

Grahams 10 Year Tawny Port, Douro, Portugal £12.50  
Complex nutty aromas, combined with hints of honey and figs.  
Rich, mature fruit flavours, with a luscious finish

Grahams 20 year Tawny Port, Douro, Portugal £20.00  
Amber and golden in colour with an excellent bouquet that is characteristically nutty with delicious mature fruit, hints of orange peel, that are mellowed by careful aging. It is rich, softly sweet and smooth and perfectly balanced with a long and elegant finish.

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