

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 wine cellar.

Yorkshire Beer Bread

Trout

Hay smoked Rainbow trout, celeriac, apple, white miso, trout dashi, citrus & Mylor prawns

Duck

Roast Yorkshire duck, toasted oats with chorizo, salsify, ham
Graf von Schonborn, Spatburgunder, Rheingau, Germany 2018

Bass

Wild Cornish sea bass, roast Orkney scallop, charred cabbage, sardine
Bakestone Cellars, Chardonnay, California. USA 2016

Lamb

Yorkshire lamb, kohlrabi, Jerusalem artichoke with black garlic, oyster mushroom
Giuseppe Lonardi, Valpolicella Classico, Italy 2018

Cheese

Selection of 5 artisan cheeses from Andy Swinscoe at The Courtyard Dairy in Settle
(Optional extra course £10.50)

Strawberry

Poached outdoor rhubarb, fresh & poached strawberries, elderflower & ruby chocolate frosting, vanilla pastry cream

Pistachio

Egyptian cinnamon cream, glazed cherries, semi dried pistachio cake & candied pistachio ice cream
Nelson Estate, Late Harvest, Semillon, Paarl, South Africa 2014

Menu £75 per person

Matching Wines £50 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