

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.

*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.

*Chris, Jimmy 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 Menu

£77.50 per person  
Classic Wine Flight £60.00 per person

## Choice of either

### Goats Cheese

Whipped Goats Cheese, Artichoke, Pear

Or

### Salmon

Beetroot Cured Salmon,  
Pumpnickel, Horseradish

oOo

### Venison

Salt Aged Venison, Caper Jam, Leeds Blue

oOo

## Choice of either

### Halibut

Pan Fried Halibut, Celeriac, Cockles, Champagne

Or

### Partridge

Roasted Partridge, Parsnip, Hazlenut, Truffle

oOo

### Toast & Honey

Sourdough Ice Cream, Caramelised Honey

oOo

## Choice of either

### Custard

Custard Tart, Blackberry,  
Tonka Bean Ice Cream

Or

### Chocolate

Dark Chocolate Delice, Coffee, Crème Fraiche

oOo

### Cheese

Selection of 5 artisan cheeses from  
Andy Swinscoe at The Courtyard Dairy in Settle  
(Optional extra course £12.50 per person)

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

# Vegetarian Menu

£77.50 per person

Wine Flight £60.00 per person

## **Goats Cheese**

Whipped Goats Cheese, Artichoke, Pear

oOo

## **Beetroot**

Salt Baked Beetroot,  
Caper Jam, Leeds Blue

oOo

## **Swede**

BBQ Swede, Puffed Rice Noodles,  
Katsu, Pickled Ginger

oOo

## **Toast & Honey**

Sourdough Ice Cream, Carmelised Honey

oOo

Choice of either

## **Custard**

Custard Tart, Blackberry,  
Tonka Bean Ice Cream

Or

## **Chocolate**

Dark Chocolate Delice, Coffee, Crème Fraiche

oOo

## **Cheese**

Selection of 5 artisan cheeses from  
Andy Swinscoe at The Courtyard Dairy in Settle  
(Optional extra course £12.50 per person)

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

Wine Pairing £60.00

*Rathfinny, Blanc de Noir,  
Sussex, 2015*

*oOo*

*Chenin Blanc, Jordan,  
Stellenbosch, South Africa 2018  
(selected to pair with the Goats' Cheese)*

*Or*

*Reuilly, Domaine, Mabilot,  
Loire, 2018  
(selected to pair with the Salmon and  
Beetroot)*

*oOo*

*Valpolicella, Classico, Lonardi,  
Italy 2018*

*oOo*

*Bakestone Cellars, Chardonnay,  
California, 2016  
(selected to pair with the Halibut)*

*Or*

*Marc Jambon, Morgon,  
Beaujolais, 2018  
(selected to pair with the Partridge)*

*oOo*

*De Bortoli, Vat 5 Botrytis Semillon,  
Riverina, Australia 2017  
(selected to pair with the Custard Tart)*

*Or*

*M Chapoutier, Banyuls,  
Roussillon, 2017  
(selected to pair with the Chocolate Delice)*