

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 Truffled Goats Cheese, Celeriac, Pear

Or

### Trout

Cured Sea Trout, Wasabi, Soya, Cucumber

oOo

### Beef

Salt Aged Beef, Caper Jam, Leeds Blue

oOo

## Choice of either

### Halibut

Pan Fried Halibut, Cauliflower, Clam, Bisque

Or

### Venison

Roasted Venison Loin, Parsnip, Hazlenut, Chicory,  
Maderia & Truffle Jus

oOo

### Toast & Honey

Sourdough Ice Cream, Roasted Honey

oOo

## Choice of either

### Custard

Custard Tart, Fig, Orange,  
Tonka Bean Ice Cream

Or

### Chocolate

Caramelised White Chocolate Delice,  
Quince Compote, Artichoke

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 Truffled Goats Cheese, Celeriac, 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, Roasted Honey

oOo

Choice of either

## **Custard**

Custard Tart, Fig, Orange,  
Tonka Bean Ice Cream

Or

## **Chocolate**

Caramelised White Chocolate Delice,  
Quince Compote, Artichoke

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

*Artelium, Curators Cuvee,  
East Sussex, 2014*

*oOo*

*Reuilly, Domaine, Mabillot,  
Loire, 2018  
(selected to pair with the Goats' Cheese)*

*Or*

*Chenin Blanc, Jordan,  
Stellenbosch, South Africa 2018  
(selected to pair with the Trout and Beetroot)*

*oOo*

*Valpolicella, Classico, Lonardi,  
Italy 2018*

*oOo*

*Bakestone Cellars, Chardonnay,  
California, 2018  
(selected to pair with the Halibut)*

*Or*

*Domaine Brunier, Megaphone, Rhone  
Valley, France 2012  
(selected to pair with the Vension)*

*Or*

*The Foundry, Viognier, Stellenbosch,  
South Africa 2019  
(selected to pair with the Swede)*

*oOo*

*The Liberator, Napoleon Bona Part 2,  
Paarl, South Africa 2018  
(selected to pair with the Custard Tart)*

*Or*

*Moscato d'Asti, Piemont, Italy  
(selected to pair with the Chocolate Delice)*