

Welcome to The Burlington

It is with absolute pleasure that we welcome you to our home within the Devonshire Arms Hotel, Bolton Abbey. Our menus are designed by Head Chef Chris O'Callaghan to fill an entire evening together, and to be an experience, not just a meal.

Chris' philosophy is based around sourcing the best ingredients possible, utilising the Yorkshire Larder when at its best, or further afield when necessary. He treats each ingredient in a manner that allows it to shine.

To complement our menus, Tom Stockdale, our Sommelier, and the team can offer a recommendation from our vast cellar. Alternatively why not try our wine flight, where we match a particular wine with each dish.

In the meantime, please sit back, relax & enjoy the famous Yorkshire hospitality.

Evan Williams-Box
Food & Beverage Manager

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. Adults should consume around 2000 calories per day

Burlington Menu

£82.50 per person

Snacks

(248.2kcal)

Bread

Treacle Soda Bread, Milk Loaf,
Estate Wild Garlic Butter

(216.9kcal)

Yorkshire Asparagus

Oyster, Egg Yolk, Pickled Morel

(142.4kcal)

Trout

Cured Sea Trout, Wasabi, Soya, Cucumber

(191.2kcal)

Yorkshire Duck

Breast, Confit Leg, Garden Rhubarb, Black
Garlic

(817.7kcal)

Strawberry

Strawberry Cheesecake, Pistachio, Vanilla Ice
Cream

(339.3kcal)

Cheese

Selection of 5 artisan cheeses from Andy
Swinscoe at The Courtyard Dairy in Settle

(418.9kcal)

Nightcap

Tea, Coffee & Petit Fours (£4.75 supplement)

(291.8kcal)

Matching Wine Flight £65.00 per person

Vegetarian Menu

£82.50 per person

Snacks

(248.2kcal)

Bread

Treacle Soda Bread, Milk Loaf,
Estate Wild Garlic Butter

(216.9kcal)

Yorkshire Asparagus

Egg Yolk, Pickled Morel

(142.4kcal)

Goats Cheese

Whipped Truffled Goats Cheese, Celeriac,
Pear

(55.6kcal)

Mushroom

Mushroom Tortellini, Spinach, Kohlrabi

(144.7kcal)

Yorkshire Strawberry

Yuzu, Lemon Balm

(245.3kcal)

Cheese

Selection of 5 artisan cheeses from Andy
Swinscoe at The Courtyard Dairy in Settle

(418.9kcal)

Nightcap

Tea, Coffee & Petit Fours (£4.75 supplement)

(291.8kcal)

Matching Wine Flight £65.00 per person

Wine Pairing £65.00

*Artelium Curators Cuvee
Sussex, England, 2014*

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

*Pinot Noir, Olivier Merlin, Burgundy,
France, 2017
(selected to pair with the duck)*

*Brachetto D'acqui, Contero,
Piedmont, Italy
(selected to pair with the strawberry)*

*Warre's 1994 Vintage Port
(selected to pair with the cheese)*