

## 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**

*(308.6kcal)*

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## **Bread**

Treacle Soda Bread, Milk Loaf,  
Estate Wild Garlic Butter

*(216.9kcal)*

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## **Yorkshire Asparagus**

Oyster, Egg Yolk, Pickled Morel

*(142.4kcal)*

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## **Trout**

Cured Sea Trout, Wasabi, Soya,  
Cucumber

*(191.2kcal)*

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## **Yorkshire Duck**

Breast, Confit Leg, Garden Rhubarb,  
Black Garlic

*(817.7kcal)*

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## **Strawberry**

Strawberry Cheesecake, Pistachio,  
Vanilla Ice Cream

*(339.3kcal)*

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## **Nightcap**

Tea, Coffee & Petit Fours (£4.75  
supplement)

*(291.8kcal)*

Matching Wine Flight £65.00 per  
person

# Vegetarian Menu

£82.50 per person

## **Snacks**

*(308.6kcal)*

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## **Bread**

Treacle Soda Bread, Milk Loaf,  
Estate Wild Garlic Butter

*(216.9kcal)*

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## **Yorkshire Asparagus**

Egg Yolk, Pickled Morel

*(142.4kcal)*

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## **Goats Cheese**

Whipped Truffled Goats Cheese,  
Celeriac, Pear

*(55.6kcal)*

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## **Mushroom**

Mushroom Tortellini, Spinach,  
Kohlrabi

*(144.7kcal)*

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## **Yorkshire Strawberry**

Yuzu, Lemon Balm

*(245.3kcal)*

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## **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*

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

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

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

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*Barbeito Madeira NV  
(selected to pair with the cheese)*