

# The Burlington

## Tasting Menu £85

*To be enjoyed by the whole table  
Vegetarian alternative available*

### Snacks

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### Bread and butter

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### Walled Garden Squash & Foraged Mushrooms

Squash soup, roasted cep, truffle, mushroom parfait, mushrooms on toast  
*Artelium Devonshire cuvee, Sussex, England, 2017*

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### Thirkleby Poulard, Leek & Ham Hock

Sticky stuffed chicken wing, walled garden leek, smoked ham hock pie  
*Kendal Jackson Vinteners Reserve Chardonnay, California, USA, 2020*

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### Hand Dived Isle Of Skye Scallop,

maple glazed parsnip, parsnip puree, hazelnut & minuscule maple dressing  
*Joostenberg, fairhead, Paarl, South Africa, 2021*

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Nidderdale Mallard, Walled Garden Beetroot & Kale,  
sweet & sour beetroot, grilled kale, pickled walnut ketchup  
*Domaine Machard, Hautes-Cotes De Beaune, Burgundy, France, 2020*

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Warm Doughnuts, Estate Plums, Madagascan Vanilla Custard

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Bitter chocolate tart, caramelised Chatsworth banana, Maldon salted caramel, banana ice cream  
*M. Chapoutier, Banyuls Rimage, France 2018*

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Selection of 4 British cheeses from the trolley, house chutney, grapes, crackers, £22 supplement

Matching wines £75

Tea, coffee & petit fours £5.95

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# The Burlington

## A la carte menu

### To start

Walled Garden Squash & Foraged Mushrooms Soup  
Roasted cep, mushroom parfait, mushrooms on toast (v) £14

Hand Dived Isle of Skye scallop, maple glazed parsnip, parsnip puree,  
hazelnut & minus8 maple dressing £19.50

Thirkleby Poulard, Leek & Ham Hock  
Sticky stuffed chicken wing, walled garden leek, smoked ham hock pie £16

King Oyster Mushroom 'Risotto', Pickled Shimeji Mushrooms  
Madeira jelly, pumpkin seed pesto £18

### To follow

Roasted East Coast landed Cod loin  
crisp potatoes, tartare ketchup, black peas, parsley butter sauce £42

Stuffed Thirkleby Poulard Breast  
foraged wild mushrooms, Grelot onions, truffled creamed potato, 'coq au vin' sauce £40

Roasted Yorkshire Dales Venison loin  
red wine salsify, peppered swede, walled garden sprout tops, orange gel £46

Salt Baked Celeriac  
Estate honey, bbq apple puree, walled garden brassica, raisins, apple vinaigrette £24 (v)

### To finish

Roasted Estate Garden Bramley Apple  
caramel mousse, oat crumble, palmier, vanilla ice cream £19 (v)

Praline Mousse  
bitter chocolate, banana, sea salt caramel, banana ice cream £22 (v)

Hot Passion Fruit Soufflé  
Passion fruit gel, passion fruit ice cream £20 (v)

Selection of 4 British cheeses from the trolley, house chutney, grapes, crackers £22

Tea, coffee & petit fours £5.95