

The Burlington

Tasting Menu £85

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

Snacks

Home Baked Bread & Flavoured Butter

John Dory

Ponzu, egg yolk, kohlrabi

Artelium Devonshire Cuvee, Sussex, England, 2017

Estate Venison

Pumpkin seed, pickles, parmesan

Domaine Cret des Garanches, Brouilly, Beaujolais, France, 2022

Lemon Sole

Alliums, caviar champagne sauce, scallops

Joostenberg Estate, Fairhead, Paarl, South Africa, 2022

Yorkshire Duck

Beetroots, blackberries, salsify, dark chocolate

Domaine Machard de Gramont, Hautes Côtes de Beaune, Burgundy, France, 2020

Selection of British Cheese

(Additional Cheese Course - can be enjoyed before or after dessert)

Celery butter, grapes, crackers, quince jelly

£13 per person

Chocolate & Coffee Torte

Caramelised hazelnuts, baileys ice cream

Caramelized Banana Soufflé

Crème fraîche & Banana sorbet

De Bortoli, Deen Vat 5, Botrytis Semillon, Riverina, Australia

Matching wines £75

Tea, coffee & petit fours £5.95

A 5% service levy is added to all accounts & distributed directly to staff.

Wherever possible we will do our utmost to meet dietary requirements. Some products in our range contain nuts and other allergens. As a result traces of these could be found in other products served here. An allergen menu is available for your information. Please ask any member of staff for advice.

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A La Carte Menu

2 Courses £59

3 Courses £69

To start

Trout escabeche, caviar, carrot, fennel, saffron

Kitchen garden beetroot dumplings, doritone goats cheese, spiced apple sauce

Wild sea bass, ponzu, egg yolk, kohlrabi

Yorkshire venison, pumpkin, pickles, parmesan

To follow

Yorkshire duck, beetroots, blackberries, salsify, port

Estate farm beef, goose liver, pesto, beef rib, gruyere mash

Lemon sole, alliums, caviar champagne sauce, scallops

Kitchen garden carrot, hazelnut satay, chicory, wild rice

To finish

Salted caramel tart, garden apples, coffee, mascarpone

Caramelized banana soufflé, crème fraiche & banana sorbet

Chocolate & coffee torte, caramelised hazelnuts, baileys ice cream

Cheese selection, celery butter, grapes, crackers, quince jelly

Tea, coffee & petit fours £5.95

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