# The Burlington

## Tasting Menu £89

Snacks

Artelium Devonshire Cuvee, Sussex, England, 2017

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Bread Homemade Bread & Butter

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Brassicas Broccoli & Milk Tea, Sesame Sable Biscuit

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Asparagus

Wye Valley Asparagus, Morel, Garden Peas, Smoked Butter Sauce Jordan, Inspector Peringuey Chenin Blanc, Stellenbosch, South Africa, 2022

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Crab

Whitby Bay Crab, Crumpet, Apple, Sorrel, Buttermilk

Domaine Vincent Dampt, Chablis, Burgundy, France, 2022

Lamb

Nidderdale Lamb Rack & Spiced Breast, Wye Valley Asparagus, Smoked Aubergine,

\*Altadonna, Chianti Classico, Tuscany, Italy, 2021\*

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Chocolate Valrhona Chocolate & Orange, Olive Oil

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Mille Fuille

Tomlinsons Rhubarb & Stem Ginger Mille Fuille, Stem Ginger Ice Cream De Bortoli, Deen, Vat 5, Botrytis Semillon, Riverina, Australia, 2018

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Cheese Selection of 4 Cheeses from the Courtyard Dairy £14 Supplement

> Treats £5.95 Tea, Coffee, & Petite Fours

> > Matching Wines £75

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

# The Burlington

### A La Carte Menu

2 Courses £62 3 Courses £72

#### To Start

Trout Escabeche, Caviar, Carrot, Fennel, Saffron
Whitby Bay Crab Crumpet, Apple, Sorrel, Buttermilk
Duck Liver Parfait, Blood Orange, Brioche
Broccoli & Milk Tea, Sesame Sable Biscuit

#### To Follow

Nidderdale Lamb Rack & Spiced Breast, Wye Valley Asparagus, Smoked Aubergine
Waterford Farm Beef Fillet, Oyster "Rockefeller", Aspen Fry, Au Poivre Sauce
Wye Valley Asparagus, Morel, Garden Peas, Gnocchi, Smoked Butter Sauce
Skrei Cod, Wild Garlic, Samphire, Smoked Mussel Sauce

### To Finish

Amalfi Lemon Meringue, Blueberry, Lavender, Mascapone Sorbet

Tomlinsons Rhubarb & Stem Ginger Mille Fuille, Stem Ginger Ice Cream

Valrhona Chocolate & Orange, Olive Oil

Selection of 4 Cheeses from the Courtyard Dairy

Tea, Coffee & Petit Fours £5.95