



All Menuwatches go forward to the judging of the Menu of the Year Catey

MENUWATCH



Pork cheek, creel-caught langoustine, sea kale, celeriac

The Burlington

Yorkshireman Paul Leonard has returned home to take over as head chef of the Burlington restaurant at the Devonshire Arms in Bolton Abbey, with a mission to do his county proud. *Tom Vaughan* reports

For Paul Leonard, the Burlington isn't just any restaurant. "When I was growing up an hour and a half away in Hull, we were always looking at the Burlington as one of the best places in Yorkshire – if not the best. They had Michael Wignall, Steve Smith and then Adam Smith. It was the place to be."

Leonard was given a simple brief when he took over the reins at the Burlington in July 2017: to get a buzz about the place again, and to do it in a style befitting the rural, country house hotel vibe of the Devonshire Arms. "If I started getting chefs serving food out of a nitrogen tank table-side, I think people would be raising eyebrows," he says. "It's about getting the food to fit the venue, and I knew that if we could do that, we'd be alright."

The result of the past eight months is a pared-down, classically inspired menu that puts Yorkshire front and centre, but also draws on Leonard's stints at the Isle of Eriska hotel, Andrew Fairlie's two-Michelin-starred restaurant at Gleneagles and London's Pétrus.

Witness a starter of scallop served with turnip and caviar. "When I was at Eriska you

"We were always looking at the Burlington as one of the best places in Yorkshire"

Paul Leonard

could see the Isle of Mull from my window, where diver Guy Grieves goes hand-diving for scallops. They're the best in the business, so we try to keep it light." Plump, meaty scallops are served with diced turnip and apple, diced raw scallops, fermented ramson capers and caviar. Before cooking, the scallops themselves are brushed with the ramson juice. "We use these extra seasonings here and there that we don't talk about, but they lift the whole profile of the dish," Leonard explains. He finishes the dish with an apple dashi sauce, refreshed with cider vinegar immediately before service.

Looking closer to home is a dish courtesy of the Duke of Devonshire, who owns the hotel and the surrounding Bolton Abbey estate. The vegetable garden at the duke's ancestral home, Chatsworth House in Bakewell, Derbyshire, provides beetroot, which Leonard serves salt-baked, pickled and raw.

Leonard's favourite dish is the pork cheek. "It's influenced by so many things – by my time at Eriska, by how I learned to make sauces at Andrew Fairlie." The cheek is braised with ginger and stock and with a cartouche of kelp.



Salt-baked beetroot, smoked cod roe, linseed, sheep's yogurt



Turbot, mussels, leek, Champagne



Black cherry, chocolate, kirsch, almond



Heritage carrot, smoked eel, fermented garlic, fresh curds



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From the menu

- Cured duck liver, plum, hazelnut, duck ham
- Heritage carrot, smoked eel, fermented garlic, fresh curds
- Hand-dived scallop, apple, turnip, caviar
- Veal sweetbread, Gem, garlic, mushroom
- Salt-baked beetroot, smoked cod roe, linseed, sheep's yogurt
- Pork cheek, creel-caught langoustine, sea kale, celeriac
- North Sea plaice, artichoke, sea beet, clams
- Turbot, mussels, leek, Champagne
- Aged Yorkshire mutton, sheep's cheese, onions, mushroom
- Yorkshire duck, Hispi cabbage, curds
- Apple, celery, walnut, grape
- Blood orange, pistachio, toasted rice
- Milk chocolate mousse, coffee, barley
- Rhubarb, nasturtium, crème fraîche

Six-course menu, £70
Nine-course signature menu, £95

If the first seven courses don't see anything as flashy as a water-bath or espuma gun, Leonard allows pastry chef Phil Harris the freedom to get technical. For an exceptional dish of pickled Yorkshire rhubarb with a nasturtium foam, Harris makes nasturtium oil, infuses it with cream, then aerates and freezes it. "The end result melts in the mouth," says Leonard. This is served with crème fraîche and mini nasturtium leaves. It's an uncommon flavour combination, but it works – the pepperness of the leaves really complement the sweet yet slightly tart rhubarb.

As Leonard is more than happy to point out, he is following in illustrious footsteps at the Burlington. How far does he want to take it? "I had a staff briefing the other day and I said that we can talk about accolades if we want to because that's how we are measured by our peers. But if we have a full restaurant with 50 happy customers, accolades will come."

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