



BURLINGTON HOTEL

MENU

BREAD

Freshly baked bread, unsalted butter, olive oil, balsamic vinegar £2

STARTER

Chef's homemade soup of the day (ve, gf, v) | 294 kcal £6

Salt and pepper calamari, chilli lime mayo | 322 kcal £9

Honey glazed ham hock terrine, granny smith puree, pork crackling, piccalilli (gf) | 194 kcal £9

Chicken and wild mushroom terrine, tomato chutney sour dough crisps (gf) | 275 kcal £8

Whipped goat's cheese & heritage beetroot, candied walnuts, watermelon (v, gf) | 365 kcal £7

MAIN COURSE

Slow cooked belly of pork, savoy cabbage, mash potatoes, red wine sauce (gf) | 934 kcal £18

Pan fried fillet of hake, crushed new potatoes, white wine sauce (gf) | 432 kcal £16

Cajun spiced chicken supreme, spinach bon bons, wild mushroom madeira sauce (gf) | 897 kcal £18

Spinach and potato vegetable cutlets, served with a tomato and cheese sauce (v,ve,gf) | 229 kcal £14

Pan fried gnocchi, squash, parmesan, and chives (v, *ve, *gf) | 923 kcal £14

Chargrilled 21 day aged steak, tomato, mushroom, hand cut chips (gf)

Rib eye 220g | 1737 kcal £26

Sirloin 220g | 1183 kcal £28

SAUCES

Garlic butter

Peppercorn sauce

DESSERT

Tiramisu torte, Chantilly cream, chocolate sauce | 666 kcal £9

Chocolate fondant, hazelnuts, caramelized bananas, ice cream | 654 kcal £9

Sticky toffee pudding, toffee sauce, vanilla ice cream | 841 kcal £8

Chocolate cheesecake (gf, ve) | 497 kcal £7

Selection of ice cream and sorbets (gf, ve*) | 217 kcal £7

SIDES

Onion Rings | Sweet potato fries | Fries | Seasonal vegetables £5 each

COFFEE

Twining's tea or freshly brewed coffee £3

*gf – gluten free option available | *ve – vegan option available

A 10% discretionary service charge will be applied to your bill. We hope you enjoyed your visit

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance please speak to your server before you order your meal or drinks.

IT'S ALL ABOUT THE FOOD — 

At Macdonald Hotels & Resorts, we are dedicated to serving the highest quality food and this starts with the importance we place on sourcing; we care where and how all our ingredients have been reared or produced. Our white fish is caught from wild sustainable sources and all our lamb and beef is Scottish, with our beef matured for a minimum of 21 days. All our poultry and pork is farmed in the UK, our bacon is British dry cured and our shelled eggs are 100% free range.

We are fully committed to prioritising animal welfare and will only work with suppliers who share the same level of commitment to best practice in animal welfare management on their farms.