



The Afternoon Tea and Bar menu is served from 12noon until 17.00 daily.

We make every possible effort to accommodate any dietary requirements. Please notify a manager if you have any known allergies, food intolerances or are concerned about the ingredients of any of the dishes. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens are correct at the time of printing.

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- C: Custaceans | CE: Celery | D: Dairy
 - E: Eggs | F: Fish | P: Peanuts | G: Gluten
 - L: Lupin | N: Nuts | MO: Molluscs
 - MU: Mustard | S: Soya
 - SD: Sulphur dioxide
 - SE: Sesame seeds
 - V: Vegetarian | VE: Vegan



The Palm court with its light and airy sun lounge and terrace, is often referred to as 'a temple of art deco'.

An exquisite feature of The Palm court lounge is the stained glass dome on the ceiling.

A mesmerizing kaleidoscope of blues, greens and turquoise. It was commissioned in 1929 by Archie Nettlefold, and it was under the up and coming architect Matthew Dawson, that Jane Wailes one of his proteges, created detailed drawings of the decadent Peacock dome that continues to adorn the ceiling of this beautiful space today.

The Palm Court lounge enlightens guests with its calm, airy ambience and an upliftingly bright sun lounge. It's the perfect spot to relax whilst listening to gentle music from the era or indulging in a light bite and a refreshing beverage. It is so easy to drift off back to a bygone era and imagine some of our iconic historical guests of the past, including Agatha Christie and Noel Coward, doing just the same.



THE
PALM COURT
LOUNGE

**SIGNATURE
MARTINI'S**

SHAKEN OR STIRRED
PERSONALLY FOR YOU

THE CLASSIC MARTINI

A quintessential Cocktail made with either Gin or Vodka, a lemon twist, olive or dirty as you wish. Stirred, caressed and never shaken.

From £10.00

SKYLINE

Vodka, cranberry, Elderflower liqueur and lime. Another special that you will only experience at Burgh Island – watch the sky tonight.

£10.00

LYCHEE BLUSH

Made with your choice of gin or vodka, added lychee purée and rose syrup. A flavour of the Far East which Winnie Nettlefold enjoyed all those decades ago and can still be enjoyed now in enlightened times.

£10.00

THE FLIRTINI

A flirtageous mix of vodka, raspberries, Chambord and pineapple. Who will you flirt with tonight?

£10.00

**GARY'S COCKTAIL
CLUB**

AVIATOR

A fragrant and dashing alternative to your pre-dinner Martini. Invented by us in 2019 and due to last forever. Gin, Maraschino, lemon syrup, lavender bitters.

£11.00

WALLIS WOULDN'T

We all know that Wallis probably did! Let your hair down with this one as she did down at the beach House: Sloe Gin, Chambord, grapefruit juice, lemon juice and gomme syrup.

£11.00

MINT CONDITION

An old recipe which goes back to a time when Burgh was known as 'Britain's little Bermuda' and was likewise colonised by like-minded sybarites – yes we know who you are. Muddled mint and blackberries, Vodka, lemon and topped up with soda.

£9.00

ROYAL FIZZ

Created by Viktor in 2018 – a very refreshing, very special gin and Tonic Cocktail incorporating Hendricks, limes and a drop of cucumber bitters and topped up with Mediterranean tonic.

£11.50

SING SLING

You cannot beat the original Raffles recipe – A classic feature film of a drink with gin, Triple sec, Cherry Brandy, Grenadine, Benedictine and finished off with pineapple and Angostura.

£12.00

YELLOW BIRD

White and dark rum, banana liqueur, orange, pineapple and Galiano. A Viktor creation and to die for.

£12.00

HIGH FASHIONED

The Grande Dame of Cocktails. Why settle for metal when you can have gold? Woodford Reserve, 10 years old Tawny Port, maple syrup, Angostura bitters

£12.00

HIBERNATION

Agatha's preferente – a nutty blanket of ingredients including Baileys, Kahlua, Amaretto and cream.

£11.00

SNOWFLAKE

Dream away the winter away with this little snowflake – pure indulgence with Absolut Vanilla vodka, creamed apple juice and a hint of caramel.

£9.00

**1920'S VINTAGE
AFTERNOON TEA**

Glass Taittinger Rosé

Apple crème brûlée

Chocolate and orange macaron

Rhubarb crumble tart

Chocolate & coffee gateau

Plain and fruit scones

Strawberry & champagne preserve and Devon clotted cream

Celeriac remoulade finger sandwich

Crayfish & roasted red pepper wrap

Jubilee chicken sandwich

Devilled egg & cucumber sandwich

Choice of Cafetière or loose-leaf Assam, English Breakfast, Earl Grey

A wide range of herbal, green or white teas are available

£45.00

THE
PALM COURT
LOUNGE

**THE GREAT GATSBY
AFTERNOON TEA**

'Let the show begin with one of our signature Cocktails with your Afternoon Tea'

Burgh Signature Cocktail

Apple crème brûlée

Chocolate and orange macaron

Rhubarb crumble tart

Chocolate & coffee gateau

Plain and fruit scones

Strawberry & champagne preserve and Devon clotted cream

Celeriac remoulade finger sandwich

Crayfish & roasted red pepper wrap

Jubilee chicken sandwich

Devilled egg & cucumber sandwich

Choice of Cafetière or loose-leaf Assam, English Breakfast, Earl Grey

A wide range of herbal, green or white teas are available

£45.00

**DEVON
CHAMPAGNE
CREAM TEA**

Glass Taittinger Brut NV

Fresh scones, Devonshire clotted cream, strawberry jam

with coffee or tea of your choice

Choice of Cafetière or loose-leaf Assam, English Breakfast, Earl Grey

A wide range of herbal, green or white teas are available

Should you prefer a specialist coffee, choose from: Espresso, Americano, Macchiato, Cappuccino, Latte, Mochaccino or Hot Chocolate. (Supplementary charges apply)

£25

Served daily from 12.00-17.00
See reverse for allergen and intolerance advice



SANDWICHES



'Beesands' white crab and spring onion mayonnaise

£18.00

— C | E | G | M U —

Chicken club, bacon, lettuce, tomato, fried egg

£18.00

— D | E | G | M U | S D —

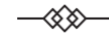
Tomato & mozzarella sandwich (v)

£16.00

— D | G | V —

All sandwiches come with your choice of white or brown bread.

PLATES



½ dozen rock oysters, shallot & red wine vinaigrette

£18.00

— M O —

Poached egg, crushed avocado, sour dough toast (v)

£21.00

— D | E | G | V —

Wasabi sirloin steak, spring onion, mushroom & sesame noodles

£22.00

— S | E | M U —

Steamed mussels, white wine & garlic cream, fries

Small plate £12.50

Large plate £20.00

— D | M O | S D —

Flaked poached salmon, baby gem, cucumber and dill yoghurt

£21.00

— F | D | G —

Cured meats, buffalo mozzarella, sun-blushed tomatoes, olives, crisp bread

£21.00

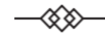
— D | G —

'Gribbles' Steak & blue cheese baguette

£22.00

— D | G —

DESSERTS



'Devonshire' strawberries, clotted or pouring cream

£10.00

— D —

Lemon polenta cake, vanilla ice cream

£10.00

— D | E | G —

Chocolate brownie, vanilla ice cream

£10.00

— D | E | G —

Selection of local cheeses, quince paste, crisp bread, celery and apple

£12.50

— D | G —

LATE NIGHT SNACK

Cheese on toast

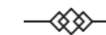
£15.00

How you like it, choose from white or malted bread, Tabasco, Worcestershire sauce, mustard, tomatoes or ham

— D | G | M U —



WONDERFULLY WILD



SEASIDE MARTINI

A classic concoction with a seaside twist – choose from Curio Rock Sapphire Cornish Gin or Isle of Wight Rock Sea Salt Vodka

£13.00

BURGH NEGRONI

Be enchanted by the mermaids – Salcombe Gin, Campari, Suze and grapefruit bitters

£14.00

ELDERFLOWER & CUCUMBER COLLINS

A refreshing start to a delightful experience – Mermaid Gin, cucumber bitters, topped up with elderflower tonic

£12.00

A FIZZ TO FALL

Viktor has done it again – a living end of a drink to put you in the mood for sultry, summer's end – muddled blackberries, gomme syrup topped up with sumptuous Prosecco and Champagne.

£12.00

CRANBERRY TWIST

José Cuervo Tequila, cranberry purée, Triple Sec and lime juice. A wicked concoction that keeps your mind fondly memorising your last Christmas celebration.

£11.00

BURGH TIL' DAWN

A newcomer with good credentials. We have a lot of faith in this one. A sure fire winner – Gin, Dubonnet, apple juice, a dash of lemon and gomme syrup.

£11.00

FALL SOUR

A warming concoction for late summer and autumn nights. Cuddle up with your loved one and watch the evenings close in. Bottoms up! Don Papa rum, apple syrup, cinnamon bitters, egg white and nutmeg.

£12.00

BURGH TAILS



BURGH SUNSET

Grenadine, lemon and pineapple topped up with Cranberry

£7

PINEAPPLE GENIE

Elderflower, Bitter Lemon, pineapple and apple juice

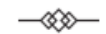
£8

A GLASS OF HURRICANE

Muddled blueberries, raspberries and blackberries, almond syrup, apple juice and lemon

£8

LITTLE BURGH TAILS



CHOCOLATE GINGER SYRUP

Elderflower cordial, ginger ale, cacao syrup topped up with apple juice

£7

BURGH ISLAND BREEZE

Passionfruit, apple juice and cranberry juice

£7



GIN'ISTORY

In the 16th century, when the Dutch began producing a spirit called "genever." It essentially consisted of a malt wine base and a healthy amount of juniper berries to mask its harsh flavour. It was, of course, a "medicinal" liquid like its predecessors. By the 1700s, it had taken on a new form: gin. "The first known written use of the word 'gin' appears in a 1714 book called 'The Fable of the Bees, or Private Vices, Publick Benefits' by Bernard Mandeville," Ford says. "He wrote: 'The infamous liquor, the name of which deriv'd from Juniper-Berries in Dutch, is now, by frequent use... shrunk into a Monosyllable, intoxicating Gin.'

GARY'S GIN CLUB

GIN 50ml

- Salcombe Gin £10
- Salcombe 'Island Queen' gin £15
- Teasmith £11
- Scapegrace £14
- Sipsmith V.J.O.P. £12
- Monkey 47 £14
- Martin Miller's Westbourne £9
- Half Hitch £10
- Tarquins Rhubarb & Raspberry £12
- Tarquins Blackberry £9
- Curio Rock Samphire £9
- Tanqueray No.10 £9
- Hendricks £9
- Etsu gin £11
- Tarsier gin £12
- Mombasa Club £11
- Elephant strength £14
- St. George Terroir £9
- Wrecking coast clotted cream £9
- Mermaid gin £9
- Botanist Gin £10
- Bombay Sapphire £7
- Plymouth Gin £8
- Plymouth Sloe gin £8
- Tarquins Figgy Pudding Gin £8

NON-ALCOHOLIC GIN 50ml

- Seedlip Grove 42 £7
- Seedlip Garden 108 £7
- Caleño £7

TONIC WATERS 200ml

- Luscombe Devon Tonic £3
- Fever Tree Tonic £2
- Fever Tree Tonic light £2
- Fever Tree Aromatic £3
- Fever Tree Mediterranean £2.50
- Fever Tree Lemon Tonic £2

SOFT DRINKS 200ml

- Coca Cola £2.50
- Diet Coke £2.50
- Fever Tree Ginger Ale £2.50
- Fever Tree Lemonade £3
- Frobisher Tomato £4

LUSCOMBE SOFT DRINKS 270ml

- Cranberry Crush £3.50
- Raspberry Crush £4
- Wild Elderflower Bubbly £4.50
- Orange Juice £3.50
- Sicilian Lemonade £4
- Madagascan Vanilla £3.50

BEERS & CIDERS

- Bath Ales Gem 500ml £6
- Budweiser 275ml £5.50
- Chimay Gold cap 330ml £7
- Stefanus Blonde 330ml £8
- Peroni red 330ml £5.50
- Anchor Porter 355ml £7

- Cornish Orchards Cider 330ml £5.50

NON-ALCOHOLIC BEER Peroni Libera 0% 330ml £4



SPIRITS & LIQUEURS

RUM 50ml

- Plantation 3yrs white rum £8.50
- Dead Man's Fingers £8
- Don Papa £9
- Mountgay Eclipse £7
- Hattiers rum £12
- Chairman Reserve forgotten casks £11
- Goslings Family Reserve £16
- Brugal 1888 £12
- Diplomatico Reserva £12
- Lamb's Navy £8
- Takamaka spiced £10
- Sailor Jerry £8
- Koko Kanu £8

LIQUEURS 50ml

- Cointreau £7
- Chambord £8
- Benedictine £8.50
- Glavya £8
- Grand Marnier £8
- Frangelico £6
- Kahlua £5.50
- Baileys Irish Cream £5
- Tia Maria £5.50
- Disaronno Amaretto £6
- Drambuie £8.50
- Midori £6
- Luxardo Limoncello £8
- Galliano £7.50
- Luxardo Sambuca £6
- Metaxa Ouzo £6

CALVADOS & GRAPPA 50ml

- Adrien Camut 6yo Calvados £23
- Grappa Prosecco, Alexander Aqua di Vita £8

APERITIFS 50ml

- Tarquins Cornish Pastis £8
- Dubonnet £4
- Knightor Vermouth White/Dry/Rosé £6
- Martini Extra Dry/Bianco/Rosso £4
- Campari £6
- Noilly Prat £4

SHERRY & MADEIRA 50ml

- Blandy's Madeira £7
- Tio Pepe £4.50
- Croft Original Pale £5
- Harveys Bristol Cream £5.50
- Stones Ginger £4

VODKA 50ml

- Kauffman Vodka £14
- Beluga Transatlantic £12
- Belvedere £11
- Aval Dor £10
- Rock Sea Salt Vodka £10
- Gold Symphony £12
- Absolut £7
- Absolut Vanilla £6.50
- Greygoose £11

BRANDY/COGNAC & ARMAGNAC 50ml

- Courvoisier VSOP £11.50
- Mandarine Napoleon £8
- Courvoisier XO £30
- Martell VS £7.50
- Remy Martin VSOP Mature Cask Finish £12
- Janneau VSOP £10
- Baron de Sigognac 25 Year Old £25

BLENDED WHISKEY 50ml

- The Famous Grouse £7.50
- J&B Rare £6
- Johnny Walker Black Label £9

SINGLE MALTS 50ml

- Lagavulin 16years £18
- The Glenmorangie £18.50
- The Macallan Gold £10.50
- Caol Isla 12 years £13
- Oban 14 years £14
- Glenfiddich 12 years £11
- Highland Park 12 years £11
- Jura 10 years £11
- Glenkinchie 12 years £12
- Monkey Shoulder £10
- Talisker 10 years £13
- Knockando 12 years £10
- Dalwhinnie 15 years £10
- Laphroaig 10 years £13
- Nikka from the Barrel £13
- Suntory Hibiki
- Japanese Harmony £18

BOURBON 50ml

- Wild Turkey 101 £10
- Makers Mark £10
- Woodford Reserve £13
- Jim Beam £7.50
- Southern Comfort £7