



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: Crustaceans | 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 Nettlefold restaurant, with its beautifully rugged, cliff top setting and dazzling sea views, is the perfect spot for a high quality fish restaurant. We are very proud to offer a menu designed and created by one of the leading fish chefs in the world, served in all the splendour of a secluded Art Deco island retreat.

Working with fresh produce, local, freshly caught fish and foraged coastal herbs and plants, the menu has been curated to bring the best of the uniquely wild island location. Simplicity, freshness and vibrancy are key to our menus. Sustainability and the environment a key factor too, as all our food is sourced in line with marine stewardship standards. As a valued guest our aim is to delight you with a selection of larger plates, sharing small plates and platters, along with a handful of other non-seafood based dishes to suit all tastes.

The Nettlefold name pays homage to a distinctive character whose vision for the hotel is responsible for the unique and legendary status the island holds today. Archibald Nettlefold was a wealthy film maker and heir to the engineering firm founder of Guest, Keen and Nettlefold. It was he who commissioned the design of this great white palace.



THE  
NETTLEFOLD  
AT BURGH ISLAND

## WONDERFULLY WILD

### SEASIDE MARTINI

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

**£11.00**

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### BURGH NEGRONI

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

**£12.00**

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### ELDERFLOWER & CUCUMBER COLLINS

A refreshing start to a delightful experience – Salcombe Gin, St. Germain, cucumber bitters, topped up with elderflower tonic

**£11.00**

## OYSTERS

West Country oysters with a choice of dressing:

1, 3 and ½ dozen

**£3.00 each**

– MO –

–

Ginger & tamari

– C | SE | SD –

–

Pickled apple & wasabi

– C | MU | SD –

–

Shallot & red wine vinaigrette

– C | SD –

–

Japanese baked oysters

'motoyaki'

– C | S | E | MU | SD | D –

–

Rockefeller 'Burgh style'

– C | CE | D | SD –

The origin of the oysters may vary subject to availability, please speak to a member of the team who will be happy to advise; prices are offered in line with market availability and may differ.

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## SIDES

Mixed herb salad

**£4.50**

– CE –

–

Skinny chips

**£4.50**

–

Sprouting broccoli, flaked almonds

**£4.50**

– N | D –

–

Samphire

**£7.00**

–

Buttered spinach

**£4.50**

– D –

–

Mashed marfona potatoes

**£4.50**

– D –

–

Lobster mac and cheese

**£12.00**

– G | D | C | MU –

–

Herb New potatoes

**£4.50**

– D –

## DESSERTS

Dark chocolate torte, coconut ice cream

**£10.00**

– E | G | N | D –

–

Devonshire caramelised apple tarte tatin and vanilla ice cream

**£10.00**

– D | E | G –

–

Vanilla and chia seed panna cotta, Cornish rhubarb

**£10.00**

– D –

–

Chickpea meringue, raspberries coulis, toasted almonds, raspberry sorbet

**£10.00**

– VE –

–

Treacle tart, Devonshire clotted cream

**£10.00**

– D | G | E | N –

–

West Country cheese selection, apple chutney

**£12.50**

– D | G –

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## TIM'S CATCH

Caught by local fishermen, and carefully selected by our Chef, Tim. Every day Tim creates a dish designed to highlight the unique flavours of his Seafood choice. We will describe the ingredients to you, and we will recommend a wine to further enhance your experience. Tim will even share the recipe with you!

### LINGUINE WITH SKATE CHEEKS

Chorizo and peas, cream and chive sauce

**£22.00**

- G | F | D | E -

Our Sommelier recommends:

### MÂCON LUGNY, JOSEPH DROUHIN BURGUNDY, FRANCE

The nose is floral and fruity, with hints of white flowers, apple and lemon. Fresh and light, with a very pleasant aftertaste.

250ml: **£13.00**

Bottle: **£38.00**

## THE MAIN CATCH

### SPAGHETTI VONGOLE

White wine, parsley and chilli

**£20.00**

- G | E | SD | MO -

### WHOLE LEMON SOLE

Grilled or meunière

**£30.00**

- F | G | D -

### BAKED FILLET OF COD

Pistachio crust, samphire, miso sauce

**£24.00**

- F | G | S | N | D -

### NETTLEFOLD CRAB CAKES

Spring greens, parsley sauce

**£23.00**

- C | G | D | E -

### BEESANDS LOBSTER AND DEVON CRAB BURGER

Wasabi mayonnaise, leaf salad with lemon dressing

**£26.00**

- C | E | G | MU | SD -

### SMOKED HADDOCK 'MONTE CARLO'

Sautéed spinach, poached Cuckoo Farm organic egg

**£22.00**

- CE | D | E | SD -

### GRIBBLES' RIB EYE STEAK, 10oz

**£26.00**

With bearnaise sauce

- D | E | SD -

or peppercorn sauce

- D | MU -

### NETTLEFOLD ROSE VEAL SCHNITZEL

**£22.00**

- E | G | D | MU -

### ARTICHOKE AND PEA RISOTTO

Truffle oil

**£20.00**

- VE | D | CE | SD -

With lobster

**£26.00**

- VE | C | D | CE | SD -

## CAVIAR

Served with homemade blinis, finely diced shallots and sour cream.

### EXMOOR CAVIAR BAERII

This caviar is quite traditional, showing a medium sized, dark brown to black grain. The flavour is full and pronounced, with a smooth texture and long finish.

Sturgeon species:

Acipenser Baerii (BAE)

- 10g -

**£48.00**

- F | G | E | D -

### EXMOOR CAVIAR CORNISH SALTED

An exquisite caviar with rich, creamy flavour with a nutty finish. Made in England using Cornish sea salt which supports and celebrates the natural flavours and richness of the roe, Exmoor caviar has a wonderfully unique mineral flavour.

Sturgeon species:

Acipenser Baerii (BAE)

- 10g -

**£80.00**

- F | G | E | D -

## CAVIAR MATCH MADE AT BURGH

### CAVIAR MEETS VODKA

Historically, the roe of sturgeon was served in banquets as far back as 400 BC according to records from the Greek philosopher Aristotle. Caviar later became a major luxury delicacy because of the Russian Tsars. However, the Persians were technically the salted caviar creators. The word 'caviar' actually comes from the Persian word 'khav-yar' which means 'cake of strength', because the people of Persia attributed many medicinal powers to caviar. The Persians collected the fish eggs on the Kura River.

The perfect combination:

### BELUGA TRANSATLANTIC RACING EDITION

Indulge in a chilled shot of this crisp and fresh-tasting vodka and then let the caviar linger on your palate.

- 50ml -

**£12.00**

See reverse for allergen and intolerance advice



## FIRST CATCH



Locally smoked salmon, pickled beetroot salad, fresh herbs <b>£12.00</b> - F - -	Razor clams, roasted chorizo and tomato salsa <b>£12.00</b> - M   G   SD - -
Tofu & sea vegetable salad, Teriyaki dressing <b>£12.00</b> - VE   SE   SD - -	Hot smoked eel, Devon Blue, sweet apple, celeriac remoulade <b>£13.50</b> - F   D   E   CE   MU   SD - -
Asian style mussels with ginger, lemongrass, coriander and chilli <b>£12.50/£20.00</b> - MO - -	Nettlefold's Bouillabaisse fish soup, rouille <b>£11.50/£17.00</b> - CE   C   E   F   G   MO - -
Start Bay pan-seared hand-dived king scallops, cauliflower, black garlic purée <b>£14.50</b> - MO   D -	Spiced courgette & mint soup <b>£9.00</b> - VE - -
	West Country rustic Bresaola, shaved parmesan, rocket, Devon rapeseed oil <b>£11.00</b> - SD   D -



## REFRESHING BREAK



Gin & lemon sorbet  
**£3.00**

## SEAFOOD TREATS



**NETTLEFOLD  
SEAFOOD PLATTER**  
- for 2 people -  
**£70.00**

- C | MO -  
-

**NETTLEFOLD  
SEAFOOD PLATTER**  
- for 4-5 people -  
**£140.00**

- C | MO -  
-

Today's seafood platter  
includes: Dressed crab,  
Prawns, crevettes, clams,  
mussels, oysters, razor clams.

**BEE SANDS WHOLE  
LOBSTER**

Cooked to your preference

-  
Grilled with garlic butter and  
seashore vegetables

- C | D -  
-

Thermidor

- C | D | CE | SD | MU -  
-

**Market price**

Price per kg

All seafood platters must be  
pre-ordered 24hrs in advance and  
are chargeable upon booking; all  
ingredients may vary depending  
on market availability



## A SPARKLING MATCH



**CLOUDY BAY PELORUS**  
MARLBOROUGH,  
NEW ZEALAND

A fresh, aperitif style sparkling  
wine with apple crisp flavours,  
underpinned by nutty yeast  
complexity.

-

**CAMEL VALLEY PINOT  
NOIR BRUT ROSÉ**  
CORNWALL, ENGLAND

Made from Pinot Noir grapes  
by the Traditional Method,  
grown on sun-baked slopes  
above the River Camel in  
Cornwall. It has a light salmon-  
pink colour, with lovely floral  
and delicate red fruit aromas.

It shows glorious spicy,  
strawberry and raspberry fruit  
on the palate, complete with a  
tingling, zesty finish.

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**TAITTINGER BRUT  
RESERVE NV**  
FRANCE

Light, delicate and elegant,  
dry, fresh and balanced with a  
green fruit and citrus character  
and it receives three to four  
years ageing prior to release,  
this results in subtle hints of  
biscuit and brioche.

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- 75ml -  
**£25.00**