



THE  
**NETTLEFOLD**  
AT BURGH ISLAND



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.





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## WONDERFULLY WILD



### SEASIDE MARTINI

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

**£11.00**

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### BURGH NEGRONI

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

**£12.00**

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### ELDERFLOWER & CUCUMBER COLLINS

A refreshing start to a delightful experience – Mermaid Gin, 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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**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



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**FIRST CATCH**



Locally smoked salmon,  
pickled beetroot salad,  
fresh herbs

**£12.00**

- F -

-

Tofu & sea vegetable salad,  
Teriyaki dressing

**£12.00**

- VE | SE | SD -

-

Asian style mussels with  
ginger, lemongrass,  
coriander and chilli

**£12.50/£20.00**

- MO -

-

Start Bay pan-seared  
hand-dived king scallops,  
cauliflower, black garlic purée

**£14.50**

- MO | D -

Razor clams, roasted chorizo  
and tomato salsa

**£12.00**

- M | G | SD -

-

Hot smoked eel, Devon Blue,  
sweet apple, celeriac  
remoulade

**£13.50**

- F | D | E | CE | MU | SD -

-

Nettlefold's Bouillabaisse  
fish soup, rouille

**£11.50/£17.00**

- CE | C | E | F | G | MO -

-

Spiced courgette & mint soup

**£9.00**

- VE -

-

West Country rustic Bresaola,  
shaved parmesan, rocket,  
Devon rapeseed oil

**£11.00**

- SD | D -



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## 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.

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### 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.

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### 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 of each sparkling wine

**£25.00**

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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 MONK 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-

### BEE SANDS 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-



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## SIDES



Mixed herb salad

**£4.50**

-CE-

-

Skinny chips

**£4.50**

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Sprouting broccoli, flaked  
almonds

**£4.50**

-N|D-

-

Samphire

**£7.00**

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Buttered spinach

**£4.50**

-D-

-

Mashed marfona potatoes

**£4.50**

-D-

-

Lobster mac and cheese

**£12.00**

-G|D|C|MU-

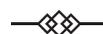
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Herb New potatoes

**£4.50**

-D-

## DESSERTS



Dark chocolate torte,  
coconut ice cream

**£10.00**

-E|G|N|D-

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Devonshire caramelised apple  
tarte tatin and vanilla ice cream

**£10.00**

-D|E|G-

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Vanilla and chia seed  
panna cotta, Cornish rhubarb

**£10.00**

-D-

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Chickpea meringue,  
raspberries coulis,  
toasted almonds,  
raspberry sorbet

**£10.00**

-VE-

-

Treacle tart, Devonshire  
clotted cream

**£10.00**

-D|G|E|N-

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West Country cheese  
selection, apple chutney

**£12.50**

-D|G-



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

