



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: 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 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.





WONDERFULLY WILD MARTINI'S

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

SEASIDE MARTINI

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

£14.00

BURGH LEMON DROP

Greygoose vodka, Triple Sec, lemon and gomme syrup – A favourite of our American guests and a delicate sophisticated twist

£13.00

FRUITINI

Tutti Frutti Martini – Tarquins Rhubarb & Raspberry, apple juice and a dash of passionfruit syrup

£11.00

SMOKEY JOE MARTINI

Plymouth Gin & Sloe Gin, Knightor Dry Vermouth & orange bitters

£15.00

TONKA BEAN ESPRESSO MARTINI

Dry start and a creamy finish – Absolut Vanilla, Espresso, Tia Maria & Tonka bean syrup.

£11.00

GARY'S COCKTAIL CLUB

BURGH NEGRONI

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

£14.50

WATERMELON BASIL MARGARITA

With or without a rim and to your own good taste. Shelter in a time of need with this classic from the brow of Viktor – José Cuervo Tequila, watermelon syrup, basil syrup, lemon juice.

£10.00

WHISKEY SMASH

An American at Burgh. Passionate. Smooth. A bit like our staff. As silent and strong as you could wish it to be. Just ask. Woodford Reserve, lemone, gomme syrup & spearmint.

£12.00

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

BRAMBLIN' ON

Those lazy, hazy, crazy days of summer. They're still with us at Burgh. In fact, they never went away. Indulge yourself. Go on. A fruity answer to your prayers - Bombay Sapphire gin, lemon juice, honey and a dash of blueberry jam.

£11.00

FAIRY FLOSS

A cranberry based martini. Created for the Moulin Rouge in 1932 and revived here on Burgh in 2020 – Absolut Vanilla, Cranberry juice, lemon juice and fairy floss

£10.00

1920'S VINTAGE AFTERNOON TEA

Glass Taittinger Rosé

Pistachio & raspberry macaron

Gooseberry fool

Orange & lemon éclair

Chocolate brownie, chocolate delice

Plain and fruit scones

Strawberry & champagne preserve and Devon clotted cream

Crab & spring onion tartlet

Mini Croque Monsieur

Walnut, celery & creamed Devon Blue cheese finger sandwich

Savoury carrot flapjack

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 GREAT GATSBY AFTERNOON TEA

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

Gary's Cocktail Club Cocktail

Pistachio & raspberry macaron

Gooseberry fool

Orange & lemon éclair

Chocolate brownie, chocolate delice

Plain and fruit scones

Strawberry & champagne preserve and Devon clotted cream

Crab & spring onion tartlet

Mini Croque Monsieur

Walnut, celery & creamed Devon Blue cheese finger sandwich

Savoury carrot flapjack

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

— D | E | G —

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



SANDWICHES



'Beesands' white crab and
spring onion mayonnaise

— C | D | E | G | M U —

£18.00

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Burgh Croque madame:
Devonshire ham, cheddar,
white sauce & fried egg

— D | E | G | M U | S D —

£18.00

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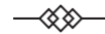
Roasted pepper, hummus
& rocket

— D | G | V —

£16.00

*All sandwiches come with
your choice of white or
malted bread.*

PLATES



½ dozen rock oysters,
shallot & red wine vinaigrette

— M O | S D —

£18.00

—

Poached Cuckoo farm eggs,
crushed avocado,
sour dough toast

— D | E | G | V —

£18.00

—

Teriyaki tofu, spring onion,
bok choy, Asian mushrooms,
soba noodles

— G | E | S —

£21.00

—

Lobster Mac 'n' Cheese

— C | G | D | M U —

£23.00

—

West Country steamed mussels,
cider, leek & chorizo

Small plate £12.50

Large plate £20.00

— M O | S D —

—

Five spiced pork belly,
watercress, cucumber, apple &
new potato salad

£21.00

—

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

— D | G | S D —

£22.00

DESSERTS



Iced Westcountry Berries,
warm white chocolate sauce

— D —

£10.00

Lemon Polenta cake,
vanilla ice cream

— D | E —

£10.00

Chocolate Brownie, salted
caramel ice cream

— D | E —

£10.00

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

— D | G | C E —

£10.00



LATE NIGHT SNACK

Cheese on toast

£15.00

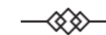
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How you like it, choose from
white or malted bread,
Tabasco, Worcestershire sauce,
mustard, tomatoes or ham

— D | G | M U —



BURGH SPRITZERS



APEROL TWIST

Aperol, St. Germain
topped up with
Prosecco and soda

£10.00

DONKEY PUNCH

Muddled raspberries,
Absolut Vodka topped
up with Corona and
lemonade

£9.00

SLOE GIN FIZZ

A refreshing start to a
delightful experience –
Sloe Gin, lavender
bitters topped up with
Prosecco

£12.00

BURGH TAILS



BURGH SUNSET

Grenadine, lemon and pineapple
topped up with Cranberry

£7

PINEAPPLE GENIE

Elderflower, Bitter Lemon,
pineapple and apple juice

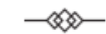
£8

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 £11
- 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
- Curio Rock Samphire £10
- 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

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 £2.70
- 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 Heritage Cider 500ml £7

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

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 £11
- 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



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
- St. Germain £8.50
- Luxardo Sambuca £6
- Metaxa Ouzo £6

CALVADOS & GRAPPA 50ml

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

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

IRISH WHISKEY 50ml

- Sexton Irish Whiskey £8
- Bushmills Black Bush Special £9
- Method and Madness - Single Pot Still £15

BOURBON 50ml

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