

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



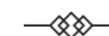
THE
NETTLEFOLD
AT BURGH ISLAND



The Nettlefold restaurant with its beautifully rugged, cliff top setting and dazzling sea views makes it 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.





COCKTAILS



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

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ELDERFLOWER SPLASH

Sharp and grassy. What crisis? Dive and make your own splash. Decadent but pure at heart.

Pear Vodka, St. Germain, lemon topped up with soda

£11.00

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BURGH NEGRONI

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

£14.50

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* Ask us about our local suppliers - many of whom welcome visitors to their farms/outlets. The main ingredients, where marked with an *, are sourced within 30 mile's radius.

STARTERS & MAIN COURSES



Seared King Oyster mushroom, samphire, roast onion puree, chive oil
— D | S | VE —

Smoked duck, fennel, charred peach & quinoa salad

Barbecued mackerel, devilled tartare, Romesco sauce
— N | G | F —

Cauliflower soup, Welsh rarebit
— D | G | MU | SD —

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Broad bean arancini, pea & garlic puree, chanterelle & peas
— CE | SD | VE —

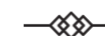
Pan fried Hake, samphire, Jersey Royal potatoes, curried mussel broth
— D | F | MO | MU —

Roast Gribbles beef sirloin, Yorkshire pudding, roast potatoes, parsnip, carrot, honey roast swede mash, cauliflower cheese, cabbage, beef gravy
— G | D | E | MU | SD —

Kitley Estate pork loin, pork crackling, roast potatoes, parsnip, carrot, honey roast swede mash, cauliflower cheese, cabbage, Cider sauce
— G | D | E | MU | SD —



DESSERTS



Banana sorbet, caramelised biscuit, meringue & walnuts
— G | N | S | VE —

Chocolate brownie, miso caramel, sesame tuille, salted caramel ice cream
— G | E | D | S | SE —

Locally made sorbets & ice creams, vanilla tuille
— G | E | D | N —

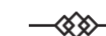
Westcountry Cheeses, quince, celery & apple, crisp bread
— G | E | D | N —

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Tea/Coffee & Petit Fours
£7

2 courses £39
3 courses £45

DESSERT WINES & PORT



(82) CHÂTEAU BÉLINGARD MONBAZILLAC BERGERAC, FRANCE

The bouquet is full with honey, citrus fruit and ripe apple notes. A powerful wine in which the sweetness is well-balanced with enough acidity to keep it fresh and lively.

50ML £5 | 50CL £36

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(164) BÉRES TOKAJI ASZÚ 5 PUTTONYOS 2011 HUNGARY

The wine spends two years maturing in oak barrels and has flavours of dried apricot, fig and lime sit alongside a fabulous balancing acidity that leaves the palate refreshed.

50ML £9 | 50CL £85

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(73) KOPKE LBV 2013 PORT DUORO, PORTUGAL

The palate is delicate with rich development of blackberries and raspberries complimented by a hint of chocolate.

75ML £7 | 75CL £59

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(75) KOPKE 20YO TAWNY PORT DUORO, PORTUGAL

Delicate orange-greenish coloured. Its splendid bouquet is a complex marriage between dried fruits, spices and fine wood notes.

75ML £13.00 | 75CL £78