



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.





# THE NETTLEFOLD

AT BURGH ISLAND



## OYSTERS



West Country oysters  
**£4.00 each**

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Natural

- MO -

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Wasabi & apple

- MO | MU | SD -

-

Soy, ginger & spring onion

- MO | SO | SE -

## STARTERS



Barbecued mackerel, devilled  
tartare, romesco sauce

**£12.50**

- N | F | G -

-

Turbot carpaccio, broad bean,  
caper & citrus salad, dill oil

**£13.50**

- F | SD -

-

Crab bisque, pork belly, chilli  
crab ravioli

**£13.50**

- G | CR | D | SD | CE -

-

Razor clam & pickled  
cucumber tartlet, poached  
egg, dill hollandaise

**£13.50**

- MO | G | D | SD | E -

Roast cauliflower, warm Devon  
oke mousse, parmesan crisp,  
pinenut pangritata

**£11.50**

- D | N | G | MU | V -

-

Seared king oyster mushroom,  
samphire, roast onion puree,  
chive oil

**£11.50**

- G | SO | VE -

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Smoked duck, fennel, charred  
peach & quinoa salad

**£12.50**

- ? | ? | ? -

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## TO REFRESH

Gin & lemon sorbet  
**£3.00**

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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MAIN COURSE



Pan fried hake, samphire,  
jersey royal potatoes, curried  
mussel broth

**£25.00**

- F | M O | D | M U -

-

Pan fried scallops, chicken  
ballotine, sweetcorn puree,  
chicken reduction

**£25.00**

- M O | D | C E -

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Turbot, pickled daikon, shimeji,  
bok choy, miso sauce

**£27.00**

- F | S D | S O -

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Broad bean arancini, pea &  
garlic puree, chanterelle &  
peas

**£22.00**

- C E | S D | V E -

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Baked globe artichoke, goats'  
cheese, ratatouille, red pepper  
& almond sauce

**£25.00**

- D | N | V -

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Lamb rump, broad beans,  
fine beans, artichoke, potato  
gnocchi, mint oil

**£25.00**

- D | E | G -

-

Grilled lobster, garlic butter,  
samphire, charred gem heart,  
crushed jersey toyal potatoes

**£Market price**

- C R | D -

-

Seafood platter for two  
(24 hours notice required)

**£80.00**

- M O | C R -

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DESSERTS



Matcha Green tea & almond  
tart, white chocolate ice cream

**£12.50**

- G | D | E | N -

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Gianduja entremet,  
hazelnut sherbet

**£13.00**

- G | D | E | N -

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Banana sorbet, caramelised  
biscuit, meringue & walnuts

**£12.50**

- G | N | S | V E -

-

Pistachio macaron, lemon  
crème diplomat, Westcountry  
berries

**£13.00**

- E | N | D -

-

Chocolate fondant, miso  
caramel, sesame tuile, salted  
caramel ice cream

**£12.50**

- G | E | D | S O | S E -

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Honey cake, mead syrup,  
lavender & goats' milk parfait,  
Bee pollen

**£12.50**

- G | E | D -

-

Locally made sorbets & ice  
creams, vanilla tuile

**£12.00**

- G | D | E | N -

-

Westcountry cheese, quince,  
celery & apple, crisp bread

**£13.00**

- D | G | E | N -



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

