



Burgh Hotel's *Nettlefold* *Restaurant* Opens

The latest stage in the island's multi-million-pound refurbishment sees the new seafood restaurant launched with ambitious head chef Tim Hall in charge.

The Nettlefold Restaurant, named after the hotel's founder, theatre producer Archie Nettlefold, is the latest initiative in the island's multi-million-pound refurbishment. It'll serve high-quality, locally sourced seafood, infused with a range of British, French and Asian inspired flavours, to the hotel's guests and visitors.

Led by ambitious executive head chef Tim Hall, the menu will reflect seasonal changes and be varied to ensure that guests staying more than one night will have the opportunity to sample contrasting culinary themes, flavours and produce.

A celebration of Devon's coast, Tim, who has been at the hotel for more than 15 years, will serve food sourced within 30 miles of the island, including lobsters and scallops caught in Beesands some 10 miles away, kept fresh in the island's Mermaid Pool, as well as seabass and sole caught from the day boats in Brixham 28 miles away.

The chef, who started his career at a Michelin star restaurant in Brittany, says, "The Nettlefold restaurant will make a great addition to the hotel's dining option for guests and it's been an exciting experience designing the new menus focused on locally sourced seafood of extraordinary quality and bursting with flavour."

Tim reveals some of the dishes guests and visitors will be able to enjoy including sole veronique, a classical French dish of pan fried

sole (landed in Brixham), with Vermouth butter sauce and white grapes. There are also fresh oysters from the estuaries of Devon and Cornwall served with granny smith and wasabi, ginger, soy and spring onion.

In addition there are plateaus de fruits de mer, dressed Brixham crab, oysters, Falmouth mussels, razor clams, clams and prawns and for dessert, apple tarte tatin - the classic French "apple pie" made with British Bramley apples and served with

Devonshire clotted cream.

"It will be an authentic seafood restaurant offering a more relaxed atmosphere compared to the fine dining at The Ballroom and I'm confident the excellent food will match the beauty of the view."

Penny Brown, Managing Director of Inn-telligence, which assumed full management of Burgh Island Hotel in April 2018, says, "One thing that was important to us was to keep the menu simple. A focus on seafood was a no-brainer





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TIMOTHY HALL
 EXECUTIVE HEAD CHEF
 AT BURGH ISLAND HOTEL

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given we're an island and we wanted to celebrate that in our food. You can't get this level of freshness very often so we're very careful in the design of our menus, which Tim does extraordinarily well, to enhance those natural flavours."

Adds Tim, "You don't need to over-complicate it. Last night, for example, we served a simple grilled lobster dish with garlic butter and some locally foraged sea vegetables. It didn't need any other additions to the plate. It was about presenting the flavours we have around us."

"One of the changing dishes we have on the menu is called Tim's Catch and recently we had a beautiful halibut served with a clam velouté. We're privileged to have some great local shellfish so it made sense marrying those flavour together with some fennel and seasonal broad beans."

The restaurant is a fitting homage to theatre producer Archie Nettlefold, who built the Burgh Island Hotel in 1929 as a retreat for his friends and London's social elite. Nettlefold's 'Great White Palace' was designed in accordance with modernist architectural principles and art-deco features, reflecting his theatrical taste. Burgh Island Hotel was widely considered "the best hotel west of the Ritz" and is considered one of the UK's most iconic properties and one of the world's most sought-after destinations.

The restaurant's opening comes after the first phase of the hotel's multi-million-pound refurbishment was completed earlier this year. Staying faithful to the hotel's art deco heritage while delivering new standards of modern contemporary luxury, the renovations have included upgrading all public areas, as well as the gardens.

As well as refurbishing The Ballroom, work has been completed on The Beach House too which is famous as the place which Agatha Christie used as a writer's retreat. It now boasts a stylish modern interior with sophisticated facilities and stunning sea views.

Addition of further bedrooms and a Spa is planned for 2020. The highly skilled team of craftsmen and tradesmen working on the project are all local from the surrounding areas of South Devon, providing a major boost for the local economy.

The hotel's refurbishment follows last year's renovation of the island's Pilchard Inn, which was established in 1336. This upgrade included establishing The Pilchard Café, and installing new kitchens. The Pilchard now serves a menu al fresco in the summer right on the beach or cosily in front of a roaring fire in the winter.

