

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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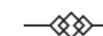
C: Crustaceans | CE: Celery
D: Dairy | E: Eggs | F: Fish
P: Peanuts | G: Gluten
L: Lupin | N: Nuts | MO: Molluscs
MU: Mustard | S: Soya
SD: Sulphur dioxide | SE: Sesame
V: Vegetarian | VE: Vegan



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.





WONDERFULLY WILD



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

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FIGRONI

A festive twist to the well renowned Negroni – Figgy Pudding gin, Campari & Knightor White Vermouth. Dedicated to the Hospitality Industry - £1 from every cocktail sold goes to Hospitality Action.

£12

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AVIATOR

A fragrant and dashing alternative to your pre-dinner Martini. Invented by us in 2019 and due to last forever. Gin, Maraschino, lemon syrup, lavender bitters.

£11

WONDERFULLY BURGH



ACCORD ROYAL CHAMPAGNE COCKTAIL

Keep it classic: Remy Martin 1738, Angostura bitters, brown sugar, topped up with Champagne.

£16

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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

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BLOOD ORANGE MARGARITA

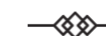
Jose Cuervo Tequila, blood orange syrup, Cointreau blood orange, lime juice & gomme. A wicked concoction to start the evening or indeed finish it.

Invented in 1948 by Margaret Sames. The recipe of which was 'wicked' by house guest Nicky Hilton of the hotel family – the rest is history.

£10



DESSERTS



White chocolate panna cotta, mirin marinated pink grapefruit

— D | SD —

£12.50

Carrot cake, cream cheese parfait, carrot jam, walnut

— G | N* | D | SD | V —

£12.50

Banana sorbet, caramelised biscuit, meringue & walnuts

— G | N* | VE —

£12.50

Warm Bramley apple streusel tart, cinnamon cream, Granny Smith sorbet

— D | G | E —

£12.50

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

— G | E | D | SO | SE —

£12.50

Locally made sorbets & ice creams, vanilla tuille

— D* | N* | G* | E* —

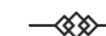
£12

Westcountry Cheese, quince, celery & apple, crisp bread

— D | N* | G* | E* —

£13

DESSERT WINE & PORT



(167) NEIGE APPLE ICE WINE NV

QUEBEC, CANADA

Apples are harvested from orchards in the Monteregeie region, stored until December before being pressed; the juice is then left outside during January in the intense cold to allow the process of freezing to separate the water from sugars. A very slow, six month, fermentation takes place. Shows aromas of freshly picked apples, with a striking intensity; it has a crisp, powerful palate, very sweet with balancing acidity.

— SD | V | VE —

50ML £11.00 | 37.5CL £75

(160) CHÂTEAU FILHOT SAUTERNES 2EME 2014

SAUTERNES, FRANCE

Light gold in colour. Very rich with a concentrated nose of honey, beeswax and toasted almonds.

— X —

50ML £6.00 | 75CL £59

(186) 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.

— X —

75ML £13.00 | 75CL £93



THE CATCH

BEESANDS WHOLE LOBSTER

Garlic butter, samphire, charred gem heart, crushed Jersey Royal potatoes

— C | D —

Market price
Price per kg

THE MAIN CATCH

Pan-fried hake, aloo gobi, fennel bhaji, coriander oil

— F | D | MU —

£25

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Pan-fried scallops, pork belly, celeriac & apple

— MO | D | E* | MU —

£25

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Mussel & clam fish stew, tomato, chorizo & Marcona almonds

— MO | F | N* | SD | CE —

£25

—

Butternut squash and pumpkin seed arancini, chestnuts & sage

£22

— G | SD | VE | CE | N —

Jerusalem artichoke & wild mushroom pastry, kale

— G | D | SD | V —

£23

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Sladesdown Farm duck breast, potato terrine, red cabbage, marmalade

— D | MU | N —

£25

OYSTERS

West Country oysters with a choice of dressing:

1, 3 and ½ dozen

£4 each

— MO —

—

Au naturelle

— MO —

—

Wasabi & apple

— MO | MU | SD —

—

Soy, ginger & spring onion

— MO | SO | SE —

OYSTER DELIGHTS

(15) LAURENT PERRIER GRAND SIÈCLE BRUT NV

FRANCE

A 50/50

Chardonnay/Pinot Noir blend from 12 Grand Cru vineyards. Round and rich, complex spectrum of honeyed, nutty aromas, such as crushed almond and freshly baked brioche.

— SD | G | V | VE —

£260

(3) R DE RUINART BRUT NV

FRANCE

The nose is delicate, fresh and fruity with toasty, nutty notes and a hint of spice. Well-balanced, rounded and full-bodied.

— SD | V | VE —

£102

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.



FIRST CATCH

Cod cheeks, Jerusalem artichoke
barigoule, bacon
— F | D* | SD* | CE —
£13.50

Chalk stream trout Gravadlax,
pickled beetroot,
horseradish crème fraiche
— F | D | SD —
£12.50

Red mullet, braised borlotti beans,
tarragon, chicken
— F | D | SD | CE —
£12.50

Mussels, clams,
oyster mayonnaise,
sea vegetables, tapioca crisp
— MO | MU | E* —
£13.50

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Shallot & yeast extract broth,
Devon Oke crouton
— G* | D* | SD | CE | V | VE* —
£11

Wild mushroom tart,
poached pear & hazelnuts
— G | D | SD | N | V —
£12.50

Game terrine en croute,
vegetable pickle
— G | D | E | SD —
£13



REFRESHING BREAK

Gin & lemon
sorbet
— VE —
£3

SEAFOOD TREATS

**NETTLEFOLD
SEAFOOD PLATTER**
— for 2 people —
— C | MO —
£80

Seafood platter includes:
Dressed crab, prawns,
crevettes, clams, mussels,
oysters, razor clams.

Pre-booking of minimum
24hrs notice required

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.
£89

**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.
£79

**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.
£75