

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
MARTINIS

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 £12

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

BREAKFAST CLUB

Not only a delightful start to the morning – Orange Marmalade, Orange Blossom honey, Plantation 3yrs white rum & Lapsang souchong tea

£12

SMOKEY JOE MARTINI

Plymouth Gin & Sloe Gin, Knightor Dry Vermouth & orange bitters
An infusion of local gins, vermouth and bitters. More fun than tea with Hercule Poirot. rest your "little grey cells" and discover Nirvana

£15

HAZELNUT ESPRESSO MARTINI

A straight forward alternative to your Espresso needs with a Patron XO Tequila twist.

£12

GARY'S COCKTAIL
CLUB

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

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

HIGH FASHIONED

The Grande Dame of Cocktails. Why settle for metal when you can have gold? Woodford Reserve, 10 years old Tawny Port, maple syrup, Angostura bitters

£12

MANDARINE PASSION

History mixed with passion: Created for Napoleon Bonaparte in late 1700s or very early 1800s and was first sold to the public in 1892. While the recipe is a secret, what we know is that it's a mixture of aged cognac, mandarin orange peel, herbs and spices. With added passionfruit syrup, Bombay Sapphire gin & lemon juice.

£10

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

£16

FALL SOUR

A warming concoction for late summer and autumn nights. Cuddle up with your loved one and watch the evenings close in. Don Papa rum, apple syrup, cinnamon bitters, egg white and nutmeg.
Bottoms up!

£12

KATI'S CUP OF TEA

No words left to say: Plymouth gin & Plymouth sloe(w) gin, Campari, St. Germain, Angostura bitters & Fever Tree Indian tonic.

£12

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

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

1920'S VINTAGE
AFTERNOON TEA

Glass Taittinger Rosé

Chocolate & marzipan Yule log
Mince Pie, brandy butter
Gingerbread, clementine cream
Cherry brandy ball, griottine cherry

Plain and fruit scones

Strawberry & champagne preserve and Devon clotted cream

Pig in blanket sausage roll
Turkey, bacon & cranberry stuffing finger sandwich
Brie & cranberry crostini
Salmon & watercress pinwheel

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

Chocolate & marzipan Yule log
Mince Pie, brandy butter
Gingerbread, clementine cream
Cherry brandy ball, griottine cherry

Plain and fruit scones

Strawberry & champagne preserve and Devon clotted cream

Pig in blanket sausage roll
Turkey, bacon & cranberry stuffing finger sandwich
Brie & cranberry crostini
Salmon & watercress pinwheel

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

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

THE
PALM COURT
LOUNGE

SANDWICHES

—◆◆—
'Beesands' white crab and
spring onion mayonnaise
—C|D|E|G|MU—
£18.00

—
Burgh Croque madame:
Devonshire ham, cheddar,
white sauce & fried egg
—D|E|G|MU|SD—
£18.00

—
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
—MO|SD—
£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|MU—
£23.00

—
West Country steamed mussels,
cider, leek & chorizo
Small plate £12.50
Large plate £20.00

—
Five spiced pork belly,
watercress, cucumber, apple &
new potato salad
£21.00

—
Cured meats, buffalo mozzarella,
sun-blushed tomatoes, olives,
crisp bread
—D|G|SD—
£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|CE—
£10.00

—◆◆—
LATE NIGHT
SNACK

—
Cheese on toast
£15.00

—
How you like it, choose from
white or malted bread,
Tabasco, Worcestershire sauce,
mustard, tomatoes or ham
—D|G|MU—

THE
PALM COURT
LOUNGE

FESTIVE
BURGH
SPRITZERS

—◆◆—
PEAR & ROSEMARY GIN FIZZ

Henry C. Ramos invented
the Ramos gin fizz in 1888
at his bar, the Imperial
Cabinet Saloon on Gravier
Street, New Orleans,
Louisiana. With a touch of
festivities we present:
Bombay Sapphire, Pear
syrup, lemon juice & soda.
£11

A FIZZ NIGHT

Refreshing winter punch to
help you unwind. Simple
and fruity. To match your
mood. Jose Cuervo
Tequila, Grand Marnier,
pineapple, lime and lemon
juice topped up with
Prosecco and soda.
£11

THE BUBBLY ISLAND

A refreshing start to a
delightful experience –
Aperol, Sloe gin, Prosecco
& soda. Nothing too
demonstrative.
Long and delicate but
with a hidden punch.
£10.50

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
- 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 £13
- 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
- Monkey 47 Sloe Gin £12.50
- Tarquins Figgy Pudding £8.50

NON-ALCOHOLIC GIN 50ml

- Seedlip Grove 42 £7
- Seedlip Garden 108 £7
- Caleño £7

TONIC WATERS 200ml

- Luscombe Devon Tonic £3
- Fever Tree Tonic £2.50
- Fever Tree Tonic light £2.50
- Fever Tree Aromatic £3
- Fever Tree Mediterranean £2.50
- Fever Tree Lemon Tonic £2
- Fever Tree Elderflower Tonic £3

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 £4
- Damascene Rose Bubbly £4.50
- Wild Elderflower Bubbly £4.50
- St. Clements £4.50
- Sicilian Lemonade £4

BEERS & CIDERS

- Bath Ales Gem 500ml £6
- Budweiser 275ml £5.50
- Stefanus Blonde 330ml £8
- Peroni red 330ml £5.50
- Guinness West Indies Porter 500ml £7.50
- Cornish Orchards Heritage Cider 500ml £7.50
- Luscombe Devon 320ml Cider £5

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
- Martell VS £7.50
- Remy Martin 1783 £12
- Janneau VSOP £10
- Baron de Sigognac 25 Year Old £25
- Hine XO £30
- Courvoisier XO £37

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
- Doorly's 5yrs £8

LIQUEURS 50ml

- Cointreau £7
- Chambord £8
- Benedictine £8.50
- Glavya £8
- Grand Marnier £8
- Frangelico £6
- Baileys Irish Cream £5
- Kahlua £5.50
- Tia Maria £5.50
- Patron XO Café £8
- Disaronno Amaretto £6
- Drambuie £8.50
- Midori £6
- Luxardo Limoncello £8
- Galliano £7.50
- St. Germain £8.50
- Luxardo Sambuca £6

CALVADOS & GRAPPA 50ml

- Adrien Camut 6yrs 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