

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.

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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.

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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
GRAND BALLROOM
BURGH ISLAND



The magnificent Grand Ballroom with all its original splendour, is one of the hotels most prized attributes. The beautiful ceiling and original murals and furnishings can't fail to transport you back to the delightfully decadent times of the 1930's.

The spectacle of everyone dressed for dinner in black tie, glamorous attire and original 1920's and 1930's glad rags, is what lasting memories are made of. The ambience this unique setting creates is one of a kind. After dinner, you may even be enticed onto the dancefloor by the light tinkling of the ivories of our grand piano and the infectious sound of live jazz. Time to throw caution to the wind and let your hair down.

Our carefully compiled dinner tasting menu is of the highest quality and all ingredients are sourced as locally as possible, to ensure the freshest and tastiest dishes are served at all times. Fish and meat are bought from local fishermen and butchers, fruit and vegetables from local farmers and fresh cheeses are delivered daily to the island.



THE
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BURGH ISLAND

CANAPÉS



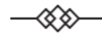
Chicken & lemon
croquette
— G | E —

Cheddar & onion
gougère
— G | E | D —

Brown shrimp,
tapioca wafer,
horseradish, cucumber
— C | D —

Wine flight £45
per person

AMUSE BOUCHE



Pea & truffle Gazpacho
— D —

Wine flight:
Mâcon Lugny,
Les Genièvres,
Burgundy, France
2018
50ml

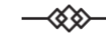
STARTER



Ham hock ballotine,
black pudding,
langoustine
— C | G | SD —

Wine flight:
Le Versant Viognier
Languedoc, France
2018
125ml

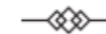
FISH COURSE



Cured brill, grapes,
Marcona almonds,
caper berries, dill yogurt
— N | D | F | SD —

Wine flight:
Sancerre, Domaine Bonnard
Loire, France
2019
125ml

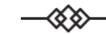
MAIN COURSE



Lamb rump, salsa verde,
braised baby gem
— D | SD —

Wine flight:
Woodstock Octogenarian
Grenache/Tempranillo,
McLaren Vale, Australia
2014
175ml

DESSERT



Lime tart, confit lemon,
Italian meringue
— D | G | E —

Wine flight:
Château Bélingard
Monbazillac
Bergerac, France
2016
50ml

CHEESE
(£13 SUPPLEMENT)



Cornish Smuggler,
Sharpham Brie,
Cornish Blue,
Godminster Cheddar,
quince paste, celery,
apple & crisp bread
— D | CE | G —

Wine flight:
Kopke 20 years
Tawny Port
Duoro, Portugal
75ml
£14

**CAFETIERE
COFFEE OR TEA
& PETIT FOURS**

See reverse for allergen and
intolerance advice