

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



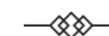
THE
NETTLEFOLD
AT BURGH ISLAND



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



Working with fresh produce, local freshly caught fish and foraged coastal herbs and plants, the menu has been curated by our Executive Tim and the team 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.

APÉRITIFS



SEASIDE MARTINI

A classic concoction with a seaside twist – choose from Curio Rock Samphire Cornish Gin or Isle of Wight Rock Salt Vodka

£14

BURGH NEGRONI

Be enchanted by the mermaids – Salcombe Gin, Campari, Suze and grapefruit bitters

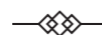
£14

FLEUR DE BURGH

Get into Burgh's flair with Fleur de Burgh! Cornish Dry Knightor Vermouth, St. Germain Elderflower liqueur, pear syrup topped up with soda

£11

CANAPÉS



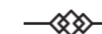
Chicken & lemon croquette
— G | E —

Cheddar & onion gougère
— G | E | D —

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



TASTING MENU



AMUSE BOUCHE

Scallop ceviche, soy & orange dressing
— C | D | S D —

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STARTER

Beesand's crab, soused cucumber, crème fraiche
— C | D | S D —

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INTERMEDIATE COURSE

Gin & lemon sorbet

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MAIN COURSE

Monkfish, gnocchi, spring onions, marmite butter sauce, pork skin crumb
— F | G | D | E —

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DESSERT

Elderflower cream, compressed strawberries, confit ginger
— D —

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CHEESE

(£13 SUPPLEMENT)

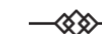
Cornish Smuggler, Sharpham Brie, Sharpham rustic, Godminster Cheddar, quince paste, celery, apple & crisp bread
— D | C | E | G —

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CAFETIERE COFFEE OR TEA & PETIT FOURS

£75

WINE MATCH



Robert Mondavi Fumé Blanc, Napa Valley California, USA
2017
50ml

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Le Versant Viognier, Languedoc, France
2018
125ml

—

Mâcon Lugny, Les Genievrès Burgundy, France
2018
175ml

—

Château Filhot Sauternes, 2eme Sauternes, France
2014
50ml

£40

PORT

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