

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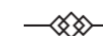
C: Crustaceans | CE: Celery
D: Dairy | E: Eggs | F: Fish
P: Peanuts | G: Gluten
L: Lupin | N: Nuts | MO: Molluscs
MU: Mustard | S: Soya
SD: Sulphur dioxide | SE: Sesame
V: Vegetarian | VE: Vegan



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 Devon 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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PALM COURT FIZZ

Noel enjoyed his raspberries, these are muddled and topped up with Framboise and Chambord and chilled Champagne.

£13

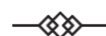
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CHILL PILL

The right medication for a break on this legendary island. Bourbon, elderflower liqueur, lemon juice, runny honey and a dash of camomile tea.

£14

WONDERFULLY BURGH



LYCHEE BLUSH

Made with your choice of gin or vodka, added lychee purée and rose syrup. A flavour of the Far East which Winnie Nettlefold enjoyed all those decades ago and can still be enjoyed now in enlightened times.

£11

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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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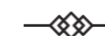
AVIATION

A fragrant and dashing alternative to your pre-dinner Martini. Due to last forever. Gin, Maraschino, lemon syrup, Violette liqueur.

£12



DESSERTS



Plum & frangipane tart, lavender custard

— D | G | E | N | S D —

£12.50

Whipped tofu, compressed strawberries, basil, strawberry sorbet

— G | S | V E —

£12.50

Warm chocolate & hazelnut cake, cherry compote, cherry sorbet

— E | D | N —

£12.50

Locally made sorbets & ice creams

— D* | N* | G* | E* —

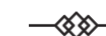
£12

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.

— S D | V | V E —

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 MAIN CATCH

Monkfish, mussel croquette,
clam sauce, sea vegetables

— F | G | D | E | SD | MO —

£27

Gribbles' ribeye steak,
Café de Paris butter, shallot,
truffle potato

— D | MU | S | F | SD —

£25

Roast cauliflower,
yeasted cauliflower purée,
girolles, Marcona almonds

— G | S | N | VE —

£23



OYSTERS

West Country oysters with a
shallot & red wine
vinaigrette:

1, 3 and ½ dozen

— MO | SD —

£4 each

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

Pan fried scallops,
preserved lemon, pine nuts,
raisins, aubergine
— MO | D | SD | N —
£14.50

—
Ham hock croquette, quail egg,
black pudding purée,
pickled onions
— G | D | E | MU | SD —
£13

Heritage tomato & parmesan tart,
tomato marshmallow
— G | D | E | V* | VE* —
£12.50



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