

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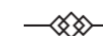
C: Crustaceans | CE: Celery  
D: Dairy | E: Eggs | F: Fish  
P: Peanuts | G: Gluten  
L: Lupin | N: Nuts | MO: Molluscs  
MU: Mustard | S: Soya  
SD: Sulphur dioxide | SE: Sesame  
V: Vegetarian | VE: Vegan



The Nettlefold restaurant with its beautifully rugged, cliff top setting and dazzling sea views makes it the perfect spot for a high quality restaurant.

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.

Our Executive Chef, Craig Davies, draws influences from European flavours and techniques, whilst also showcasing the true authenticity of British cuisine. Textures and presentation all play an integral part in creating exciting new dishes served in all the splendour of a secluded Art Deco island retreat. Our ethos is to embrace originality, providing you with a unique dining experience. Our team of chefs pride themselves on preparing inspiring dishes, created from sustainably sourced ingredients selected from quality suppliers locally and throughout the UK.



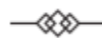


## CANAPÉS



Chef's choice canapés

## STARTERS



Driftwood & Caramelised Brioche,  
Agen prune, Madeira glaze

— G | D | E | SD | V —

Beetroot, Celery, Apple,  
Raspberry Vinegar, Tarragon, Walnuts

— CE | SD | N | VE —

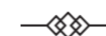
Cured Salmon,  
Brown Shrimps, Lemon & Dill Buttermilk,  
Wasabi Cracker

— C | D | F | SD —

Glazed Beef Cheek,  
Quince, Onion, Parma Ham, Pommery

— C | MU | SD —

## MAIN COURSES



Crowne Prince Ravioli,  
Ricotta, Sea Buckthorn,  
Blackberries, Red Vein Sorrel

— G | D | E | V —

Jerusalem Artichoke,  
Kalettes, King Oyster Mushroom,  
Salted Caramel Truffle

— SD | VE —

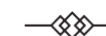
Halibut,  
Exmoor Caviar, Salsify,  
Blood Orange, Tarragon

— D | F | MU | SD —

Creedy Carver Duck,  
Fermented Barley, Miso Plum,  
Barbeque Carrot, Crispy Cavolo  
Nero

— CE | G | SO | SD —

## DESSERTS



Mandarin Bavaois,  
White chocolate, Earl Grey,  
Marmalade

— D | E | SD —

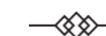
Tofu Manjari Chocolate,  
Coffee, Oats, Whiskey

— SD | VE —

Manjari Chocolate,  
Coffee, Oats, Whiskey

— D | SD —

## CHEESES



Cornish Yarg, Oxford Blue, Bath  
Soft, Driftwood,  
crackers, Thyme Honey, Grapes,  
Celery

— D | CE —

**£13**

Dow's Vintage Port 1985,  
Douro, Portugal

75ml

**£22**

## CAFETIERE COFFEE OR TEA & PETIT FOURS

**£12**

2 courses £55  
3 courses inclusive of  
tea/coffee & petit fours £75