



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 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.





STARTER

Celeriac and truffle velouté

Pear, walnut

- V | VG -

Devon blue and shallot tartlet

Purple sprouting broccoli,
almond, shallot caramel

- V | VG* -

Cod cheek

Baby gem, garlic and parsley,
buttermilk

Glazed veal cheek

Quince, shallot, Parma ham,
Pommery, nasturtium

Some of our food & drink may contain nuts and other allergens. If you have any special dietary requirements please speak to a member of our restaurant team, who can advise you on your choice.

* Labelled dishes can be adapted to dietary requirements.

All prices include VAT.



MAIN COURSE

Jerusalem artichoke

Chervil root, pecorino gnocchi,
kalettes, thyme honey, walnuts

- V | VG* -

Turbot

Brandade croquette, brassicas,
apple, hazelnut, garlic, caper and
raisin

Creedy carver chicken

Leg meat casserole, turnip, onion,
piquillo parsnip, Riesling cream

Beef fillet

Feather Blade suet pudding,
red wine carrots, black garlic,
green sauce

2 courses

£60

3 courses

£80

DESSERT



Piña colada

Rum pineapple, coconut,
Thai basil and lime

-V|VG-

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Mandarin cheese cake

Ivoire white chocolate,
earl grey ice cream

—

Walnut bakewell

Pear compote, cardamom
anglaise

—

Manjari chocolate fondant

Mint flavours, almond
glaceé

—

Petit fours

Served with origin coffee
or tea

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ARTISAN CHEESES



Lincolnshire Poacher

From the cheddar family, unpasteurised cow's milk which typically boasts a smooth, densely creamy texture, fruity and nutty, strong taste with dominant flavours.

Lincolnshire | England

—

Comte AOC

The flavour profile for this 24 month aged unpasteurised cow's milk cheese is a balance of brown butter and roasted nut aroma.

This cheese is considered one of the best in the world.

Jura Massif | France

—

Barkham Blue

Jersey and Guernsey cow's milk, when young it is firm and dense with grassy notes, as it matures it softens with a smooth and buttery taste, scattered with dark blue-green veins which melts in the mouth.

Berkshire | England

Bath Soft

Organic Brie style unpasteurised cow's milk cheese, stamped with a red wax seal. It has a pedigree stretching back to the 1790s.

Soft texture with mushroom and citrus flavour.

Somerset | England

—

Katherine

A unique artisan cheese, cousin to 'Rachel' and aunty to 'Eve' from White Lake cheese company.

Katherine is a goat's milk, washed in cider brandy with a smooth, velvet texture, zesty, nutty and earthy in flavour.

Somerset | England

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All served with sourdough and crackers, plum chutney, cider apple jelly.

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£15 supplement