



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 music. Time to throw caution to the wind and let your hair down.

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



### **Minestrone**

Red pepper, cannellini beans,  
smoked paprika, garlic  
- V - VG\* -



### **Severn & Wye Smoked Haddock**

Dulse & potato blini, lemon, dill,  
Exmoor caviar



### **Native Lobster Tartlet**

Tomato essence, lettuce vichyssoise, oyster leaf



### **Pork Knuckle Terrine**

Piccalilli, watercress, sour dough

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.





## STARTER



### **Waldorf Salad**

Chicory, Granny Smith,  
celery, walnuts, Verjus dressing  
- V - VG -

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### **Heritage Beetroot Tart Fine**

Driftwood goats cheese, orange suzette,  
raspberries, tarragon  
- V -

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### **Gin Cured Sea Trout**

Cucamelon, lemon crème fraiche,  
violet potato, sea herb salad

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### **Creedy Carver Duck Leg**

Foie gras, ginger,  
chocolate granola





## MAIN COURSE



### **Buckwheat "Risotto"**

Oyster mushrooms, grelot onions,  
Modena balsamic, lovage

- V - VG -



### **Sea Bass**

Chorizo cassoulet, tomato, basil,  
fish & Vermouth velouté



### **Corn-fed Chicken**

Severn & Wye asparagus, pea,  
shimeji mushroom, wild garlic Kiev



### **Lamb Rump**

Smoked pomme anna, alliums,  
broad beans, sugar snaps, goats yogurt





## MAIN COURSE



### **Aubergine**

Black garlic, green lentils,  
roquito peppers, coriander essence

– V – VG –



### **Halibut**

Anchovies, Jersey royals, leeks,  
sea purslane, warm tartare sauce



### **Red Mullet**

Lobster & saffron raviolo,  
violet artichokes, courgette,  
américaine sauce



### **Beef Fillet**

Potato & truffle mousseline, kale,  
morrels, salsify, red wine jus





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H O T E L

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3 courses £80 per person

