



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.



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COFFEE

Coffee is sourced as organic, Soil Association approved and Fairtrade by Origin Coffee suppliers of Cornwall.

Cafetière coffee £4.50

Americano £4.50

Espresso £4

Macchiato £4.50

Cappuccino £4.50

Latte £4.50

Flat white £4.50

(Coffees can be made decaffeinated)

Hot chocolate £4

TEA

Teas are sourced from Canton Tea Company directly from small, traditional gardens where tea bushes have grown for hundreds of years.

English breakfast £4

Earl grey £4

Darjeeling £4

Wild chai £4.50

Honey orchid (oolong tea)
£4.50

Lapsang souchong £4.50

Raw puerrh tea £4.50

Green tea £4

Jasmine green tea £4.50

Lemon & ginger £4

Red berry & hibiscus £4

Rooibos £4

Camomile £4

Peppermint £4

AFTERNOON TEA

Available 12.30–15.30 daily

SANDWICHES

Egg mayonnaise, black pepper, watercress

Cucumber, cream cheese, lemon

Smoked salmon, lemon & dill crème fraiche

Honey roast ham, Pommery mayonnaise

CAKES & FANCIES

Assortment of seasonal afternoon tea pastries and cakes

SCONES

Freshly baked plain & fruit scones

Cornish clotted cream & strawberry preserve

AFTERNOON TEA
£55

CHAMPAGNE
AFTERNOON TEA
£70

Some of our food and 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.

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

All prices include VAT