



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 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



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 -

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Sea Bass

Chorizo cassoulet, tomato, basil,
fish & Vermouth velouté

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Corn-fed Chicken

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

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Lamb Rump

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





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MAIN COURSE



Aubergine

Black garlic, green lentils,
roquito peppers, coriander essence
- V - VG -

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Halibut

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

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Red Mullet

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

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Beef Fillet

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





BURGH ISLAND

HOTEL

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2 courses £60

3 courses £80

All prices include VAT.

