



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



### **Crown Prince Mille Feuille**

Driftwood, Madeira, cranberry

-G-SD-V-VG\*-

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### **Orkney Diver Scallop**

Mackerel tartare, sesame toast,  
ponzu, radish, coriander

-M-F-S-G-SD-

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### **Native Lobster**

Brixham crab, kohlrabi, passionfruit,  
pink peppercorn, lemongrass oil

-D-C-

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### **Pigeon & Foie Gras Terrine**

Tahitian vanilla quince, watercress,  
Champagne pickle, mustard seeds

-SD-MU-

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**

Parsley root, chestnuts, pecorino gnocchi,  
trompette mushroom, Madeira glaze  
-D-E-G-N-SD- V -VG\* -



### **Hake**

Mussels, samphire, pomme puree,  
leek, warm tartare sauce  
-F-M-D-E-SD-



### **Creedy Carver duck**

Heritage baby beetroots,  
foie gras, orange suzette sauce  
-G-SD-



### **Saddle of Red Deer**

Pomme anna, red wine cabbage, turnip,  
purple sprouting broccoli, Maderia jus  
-SD-





## DESSERT



### **Almond panna cotta**

Crème de mure, blackberries, macadamia nut  
-SD-N-V-VG-

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### **Blood orange cheesecake**

Grand Marnier, white chocolate digestive  
-G-D-SD-V-

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### **Jivara chocolate & hazelnut crémeaux**

Grue sable, hazelnut tuille,  
Tahitian vanilla chantilly  
-D-E-G-N-

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### **Arabica**

Mascarpone, amaretto, iced latte  
-D-E-N-SD-



### **Petit fours**

Served with origin coffee or tea





## ARTISAN CHEESES



### **Cornish Yarg**

A striking cow's milk, nettle- wrapped cheese whose delicately earthy rind gives way a buttery breakdown and crumbly core, with notes of lemon and yogurt  
Truro, Cornwall - England



### **Devon Blue**

From the Cheddar family, unpasteurised cow's milk which typically boasts a smooth, densely creamy texture, fruity & nutty, strong taste with dominant flavours.  
Totnes, Devon - England



### **Tunworth**

A Camembert-style cheese characterised by truffley, garlicky and vegetal flavours. Soft and creamy textured paste.  
Basingstoke, Hampshire - England



### **Ticklemore**

A goat's milk cheese combines light and gentle lemony flavours with herbaceous notes that deepen with age. It has a chalky texture beneath its stark white rind.  
Totnes, Devon - England



### **Sheep Rustler**

A semi hard Ewe milk cheese. The flavour is warm and nutty with a lingering hint of sweetness.  
Shepton Mallet, Somerset - England

All served with  
Sourdough & crackers, fig chutney

**£15 SUPPLEMENT**





# BURGH ISLAND

HOTEL

