



THE
NETTLEFOLD
AT BURGH ISLAND



Welcome to Nettlefold Restaurant, where simplicity meets excellence.

Craig Davies, Executive Chef is very proud to offer a classic seafood menu with a modern twist served in all the splendour of a secluded Art Deco Island retreat.

We believe that exceptional seafood starts with the finest ingredients. Our commitment to sustainability and support for local fisheries means you can enjoy your meal knowing it is as good for the environment as it is for your palate. Working with fresh produce, local freshly caught fish and foraged coastal herbs and plants, the menu has been curated to bring the best of the uniquely wild island location. Simplicity, freshness and vibrancy are key to our menus. To source some of the ingredients, we went a little further afield to ensure the highest quality produce for our dishes. Our aim is to delight you with a selection of seafood and fish dishes along with a handful of other non-seafood based dishes to suit all tastes.

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.



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OYSTERS

Porthilly oysters

Lemon, shallot vinegar & Tabasco

- MO | SD -

Single £5 | Six £27 | Dozen £54



(4) Laurent-Perrier Blanc de Blancs Brut Nature

France

100% Chardonnay from the best crus of the Cote de Blanc and the Mountains de Reims. A Blanc de Blanc without any dosage. The wine has a white gold colour with a fine sparkle, it is balanced with a fresh finish and notes of Lemon. The nose displays minerality and hints of citrus.

- V | VE -

£180

CAVIAR

Exmoor caviar

Seaweed blinis & lemon crème fraiche

- D | F | G -

30g £85



X Muse Vodka

The perfect pairing for your caviar

- 'Tenth Muse' is a creamy vodka made with Plumage Archer and Marris Otter heritage barley grown

in the UK. The two types of barley were distilled separately and blended together to create a soft, creamy texture. You will discover notes of vanilla and sweet malt that work brilliantly with your Exmoor caviar.

50ml £18





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STARTERS



Isle of Wight tomato velouté

Basil, crème fraîche

- D* | SD | V | VE* -

£12

Wye Valley asparagus

Goats curd, peas, hens' egg,

lemon Hollandaise

- D* | E* | SD -

£14

Confit chicken & pancetta terrine

Celeriac & apple remoulade, watercress

- CE | E | G | MU | SD -

£16





SHELLFISH & FISH



Plateau de Fruits de mer for two

Six oysters, Atlantic prawns, crab cakes, scallop, tuna

- C | D* | E | F | G | MO | SE | SD -

£120



(3) Ruinart Rosé NV

France

This golden pink Champagne shows aromas of cherry and red-berries on the nose; the palate is well-balanced with vibrant and refreshing fruit character.

A blend of 45% Chardonnay and 55% Pinot Noir.

- SD | V | VE -

£185



Orkney Diver Scallop in the shell

Garlic & chervil

- D | MO -

£14

Shellfish linguine

Chilli, garlic, parsley, lime

- C | D | E | F | G | SD -

£16

Brixham crab cake

Mango, chilli, coriander

- C | E | G -

£16

Yellowtail Sashimi Tuna

Pickled ginger, ponzu, wasabi, prawn & sesame

- C | E | F | G | SD | SE | SO -

£16





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SEA



Roasted shellfish for two

Whole lobster, scallops, prawns,
seaweed butter

- C | D* | MO | SD -
£110

Lobster Thermidor

- C | CE | D | E | F | MU | SD -
Half £35 | Whole £70

Sea bass

Vermouth & caviar velouté

- D | F | SD -
£32

SIDES

- V | VE -
£7

**Pierre Koffmann's
pomme frites**

Jersey Potatoes
lemon & parsley

Fine Beans
confit shallot

Spring vegetables
Tarragon oil

**Isle of Wight Tomato &
fennel salad**



WINE SUGGESTION

**(41) Meursault Château de Blagny 1er Cru
Côte de Beaune, France
2017**

Distinct and fresh on the nose showing lemon and acacia honey.
Ripe citrus, exotic fruits and toasty oak create wonderful complexity.

- V | VE -
£295





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DESSERTS



Wild berry pavlova

Elderflower

- V | VE -

£ 12.50

Kaffir lime crème caramel

- D | E | N | G* | V -

£12.50

Tarte au citron vert

Pistachio

- D | E | G | N | SD | V -

£12.50

**Coffee & chocolate
choux bun**

- D | E | G | V -

£12.50

Icecreams

Madagascan vanilla

Mint

- D | E | V -

£7

Sorbets

Strawberry & lime

Passion fruit & banana

- V | VE -

£7

PETIT FOURS

Handmade chocolate truffles

- VE -

£8.50





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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 crackers & Somerset cider & apple brandy chutney



£15 Supplement



BURGH ISLAND

HOTEL

Food allergies and intolerances

Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink.

C: Crustaceans | CE: Celery | D: Dairy | E: Eggs
F: Fish | G: Gluten | L: Lupin | MO: Molluscs
MU: Mustard | N: Nuts | P: Peanuts | SO: Soya
SD: Sulphites/Sulphur dioxide | SE: Sesame
V: Vegetarian | VE: Vegan | O: Organic
X: Allergens not known
All prices include VAT

Three courses £80