



THE  
**NETTLEFOLD**  
AT BURGH ISLAND

Welcome to Nettlefold Restaurant, where simplicity meets excellence. Our chefs are 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





## STARTERS



### **Isle of Wight tomato velouté**

Basil, crème fraiche

- D\* | SD | V | VE\* -

£12

### **Wye Valley asparagus**

Goats curd, peas, hen's egg,  
lemon Hollandaise

- D\* | E\* | SD | V -

£14

### **Confit chicken & pancetta terrine**

Celeriac & apple remoulade, watercress

- D | 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

**Roast lobster, Thermidor sauce**

- 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**  
shallot, Tarragon oil

**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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## LAND



**Aubergine Caponata**  
Cannellini beans, rose harissa  
- CE | SD | V | VE -  
£32

## FARM



**Creedy carver chicken**  
Potato rösti, asparagus, shimeji,  
Riesling Sauce  
- D\* | SD -  
£38

**Devon longhorn beef fillet**  
Pomme frites,  
sand carrot,  
Café de Paris  
- D\* | F\* | MU\* | SD -  
£46



**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**

Madagascar vanilla

Mint

- D | E | V -

£7

**Sorbets**

Strawberry & lime

Passion fruit & banana

- V | VE -

£7

**PETIT FOURS**

Handmade chocolate truffles

- VE -

£8.50

# 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 | S: Soya  
SD: Sulphites/Sulphur dioxide | SE: Sesame  
V: Vegetarian | VE: Vegan | O: Organic  
X: Allergens not known

All prices include VAT