



THE
GRAND BALLROOM
BURGH ISLAND



The magnificent Grand Ballroom with all its original splendor is one of the hotel's most prized attributes. The beautiful ceiling, original murals and furnishings can't fail to transport you back to the delightfully decadent times of the 1930's.

The spectacle of everyone dressed for dinner in black tie, glamorous attire and original 1920's and 1930's glad rags is what lasting memories are made of. The ambience this unique setting creates is one of a kind. After dinner, you may even be enticed onto the dancefloor by the light tinkling of the ivories of our grand piano and the infectious sound of live jazz. Time to throw caution to the wind and let your hair down.

Our chefs draw 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 splendor 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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OYSTERS

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 Côte de Blanc and the Montagne 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

Buckwheat blinis & 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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STARTER



Coconut cauliflower velouté

onion bhaji, vadouvan oil, lime yoghurt

- M U | L | V | V E -

125ml Viognier, Domaine de La Baume,

Languedoc-Roussillon, France

2022

Winter salad

bitter greens, apple, pomegranate, spiced pistachios,
coriander & goat's yoghurt dressing

- D * | N * | M U | S D * | V | V E * -

125ml Ghost Corner Sauvignon Blanc

South Africa

2021

Dorset crab salad

Bloody Mary dressing, pickled cucumber & basil

- C | E | F | S | S D * -

125ml Camel Valley Bacchus

Cornwall, UK

2022

Seared hand-dived local scallop

smoked eel, crispy potato cake, pickled shallots,
smoked butter sauce

- C | D * | E | G | S D -

125ml Mâcon Lugny, Les Genièvres

Burgundy, France

2018/19

Foie gras terrine

Balmoral venison tartar, Pedro Ximénez sherry,
pear, bay leaf & gingerbread

- D | E | F | G * | M U | S | S D -

125ml Arthur Metz Pinot Gris

Alsace, France

2022





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MAIN COURSE



Delicia pumpkin risotto

Gorgonzola, pumpkin seed, dried cranberries, aged Balsamic

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

175ml Vouvray, Guy Saget

Loire, France

2022

Halibut

confit fennel, pink fir potatoes, fennel mayonnaise

- D | E | F | SD -

125ml Montagny 1er Cru, Louis Latour, Les Grandes Roches

Burgundy, France

2022

Brill

Jerusalem artichoke, Fowey mussels, leeks and tarragon

- D | F | MO | SD -

125ml Mâcon Lugny, Les Genièvres

Burgundy, France

2018/19

Devon white chicken breast

Butternut squash & potato rösti, hen of the woods, sage,
chestnut purée, walnut brown butter

- D | N* | SD -

175ml Millton Opou Organic Riesling

Gisborne, New Zealand

2021

Coffee-rubbed loin of Balmoral venison

little haggis pasty, celeriac purée, pickled pear and foie gras jus

D | G* | SD -

175ml Château Cantin, Saint-Émilion, Grand Cru

Saint Emilion, France

2019

Devonshire beef fillet

confit garlic, duxelles, English mustard butter, Madeira jus

- D* | MU* | SD -

175ml Château Cissac, Cru Bourgeois

Haut-Medoc, France

2019

Three-course wineflight £45





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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 yoghurt
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 texture.
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





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DESSERTS



Cinnamon poached pear

chocolate ganache, raspberry sorbet

- V | VE -

50ml Château Les Mingets, Sauternes
Sauternes, France
2019

Hazelnut praline choux buns

warm Manjari chocolate sauce

- D | E | G | N -

50ml Essensia Orange Muscat
California, USA
2021

Prune & Armagnac parfait

mandarin sorbet

- D | E | G* | SD -

50ml Boschendal Vin D'Or
Western Cape, South Africa
2018

Lemon posset

blackberry sorbet, pecan sable

- D | E | G* | N* -

50ml Boschendal Vin D'Or
Western Cape, South Africa
2018

Black forest gâteau

Kirsch ice cream

- D | E | G | SD - N -

50ml Elysium Black Muscat
California, USA
2019



Petit fours

Served with Origin coffee or tea

Three courses £85





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

Three courses £85

