





The magnificent Grand Ballroom with all its original splendor is one of the hotel's most prized attributes. The beautiful ceiling, original murals & 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 & original 1920's & 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 & the infectious sound of live jazz. Time to throw caution to the wind & let your hair down.

Our chefs draw influences from European flavours & techniques whilst also showcasing the true authenticity of British cuisine. Textures & 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 & throughout the UK.













### STARTER



#### Smoked duck

textures of heritage beetroot, Foie Royale, cherry, rose & pistachio

- G | L | MU | SD 
125ml Chianti classico

Riserva ducale, Ruffino

Toscana, Italy

2019

#### Hand dived scallop caviar & Champagne butter

seared Salcombe scallop, Exmoor caviar, Champagne beurre blanc, sea fennel, micro herbs

- D | F | MO | SD -125ml Sharpham Classic Cuvée Devon, UK 2021

#### Rabbit & pistachio terrine

pickled baby vegetables, carrot oil, sourdough crisps -  $G \mid N \mid S \mid SD^*$  - 125ml Sharpham Pinot Noir NV Devon, UK

#### Burgh Island crab roulade

apple and seaweed essence, English wasabi aioli  $-C \mid G \mid MO \mid SD$  - 125ml Camel Valley Baccus Dry Devon. UK

#### **Lobster Velouté**

lobster dumpling & pickled clams
- C | L | MO 125ml Pouilly-Fuisse
Burgundy, France
2020\*







### MAIN COURSE



#### Fillet of South Hams beef

oxtail, blue cheese tart, pomme aligot
- D\* | E | G | SD\* 
125ml Columbia Crest Merlot

Washington Estate, USA
2021

#### John Dory

brown shrimp, pink peppercorn sauce, smashed garlic hasselbacks sea aster

- C | D | F | L | SD -

125ml Louis Latour Montagny 1er Cru Les Grandes Roches Burgundy, France 2022

#### **Creedy Carver chicken**

wild garlic, hazelnut, chicken fat potato, stuffed morels, lemon thyme jus - D  $\mid$  E  $\mid$  N  $\mid$  SD - 175ml Millton Opou Organic Riesling 2021

#### Cornish cod

saffron potatoes, blue shell mussels, cider & leek broth

125ml Chablis, Domaine Duprée Burgundy, France 2020

#### Salt Aged Devon Duck Breast

celeriac & apple purée, blackberry & thyme jus, duck croquette, charred leek, dauphinoise

- CE | D | E | G\* | SD -125ml Primus Organic Carmenère Colchagua Valley, Chile 2019

Three-course wine flight £55







## PALATE CLEANSER



**Rose & lychee** granita raspberry foam - V | VE -







BURGH ISLAND



### **DESSERTS**



#### Pistachio & white chocolate dacquoise

raspberry textures

- D | E | G | N | SD -

50ml Stratus Riesling Ice wine Canada 2020

#### Banana soufflé

caramel sauce, vanilla ice cream

- D | E | G\* | V -

50ml Essensia Orange Muscat California, USA 2021

#### Yuzu & lemon tart

passionfruit sorbet

- D | E | G | V -

50ml Royal Tokaji, Blue Label Aszú 5 Puttonyos Hungary 2017

#### Pineapple and Alfonso Mango Pannacotta

- D -

50ml Bulas Ruby Port Doura Portugal

#### Devon clotted cream choux bun

clotted cream mousse, textures of strawberry

- D | E | G | V -

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



#### **Petit fours**

Handmade chocolates

Served with coffee or tea

Six courses, £85 per person







### ARTISAN CHEESES



#### **Cornish Yarg**

A striking cow's milk, nettle- wrapped cheese whose delicately earthy rind gives way a buttery breakdown & crumbly core, with notes of lemon & 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 & vegetal flavours. Soft & creamy texture.

Basingstoke, Hampshire - England

#### **Ticklemore**

A goat's milk cheese combines light & 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 & nutty with a lingering hint of sweetness.

Shepton Mallet, Somerset - England



All served with carrot marmalade & cheese biscuits

£15 Supplement













## STARTER



#### Coconut cauliflower velouté

onion bhaji, vadouvan oil, lime yoghurt -  $MU \mid L \mid V \mid VE$  -

#### **Heirloom tomato**

citric ponzu, watermelon, Goats curd, Nori seaweed - SD | V | VE -

#### **Burrata salad**

beetroot carpaccio, raspberry vinaigrette  $- D \mid E^* \mid V \mid VE^* -$ 







## MAIN COURSE



#### Carrot tarte tatin

sea buckthorn, smoked carrot emulsion, pickled sea herbs, hazelnut vinaigrette

- G | N\* | SD | V

#### Delicia pumpkin risotto

Gorgonzola, pumpkin seed, dried cranberries, aged balsamic \_ D\* | SD\* |  $\lor$  |  $\lor$ E\* -

#### **Mushroom Pithivier**

wild mushrooms, soubise onion sauce, kalettes, walnuts, truffle vinaigrette  $-D \mid N \mid V \mid G \mid VE^*$ 

#### Gnocchi

roast onion, hazelnut, Parmesan - G | D | N | V | VE -







## **DESSERT**



#### Chocolate mousse

red berry textures

#### Banana soufflé

caramel sauce, vanilla



#### **Petit fours**

Handmade chocolates

Served with coffee or tea

Six courses, £85 per person







#### Food allergies & 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

Six courses, £95 per person





# GRAND BALLROOM

**BURGH ISLAND** 



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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.

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# GRAND BALLROOM

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## DESSERT COCKTAILS



#### SEE NO, HEAR NO, DATE NO

Perfect as an aperitif or to conclude dinner in style. Our creamy Sticky Toffee Pudding inspired cocktail will tantalise your tastebuds. With homemade date purée, toffee vodka and crème de cacao. It's a real treat!

- D -

£15



#### JAZZY JAFFA ESPRESSO MARTINI

The classic pairing of chocolate and orange brings a jazzy, upbeat rhythm to your day. The perfect harmony of coffee, cocoa and bright citrus notes make this drink both elegant and decadent.

£15



#### **HIBERNATION**

Agatha's preferenté – a nutty blanket of ingredients including cream, coffee, Baileys and amaretto.

- N | D -

£14



## GRAND BALLROOM

BURGH ISLAND



## **DESSERT WINE**



#### (160) CHÂTEAU LES MINGETS, **SAUTERNES** 2019

SAUTERNES, FRANCE Concentrated, luscious dessert wine showing intense flavours of caramelized nuts, pear, melon and almond. All beautifully balanced by the fresh acidity

75ML £12 | 37.5CL £58

#### (165) ROYAL TOKAJI **BLUE LABEL ASZÚ 5 PUTTONYOS** 2017

HUNGARY

Royal Tokaji's 1st growth Nyulászó vineyard is the benchmark for quality. A medium amber colour with a nose of orange peel, figs and cinnamon. The sugar on the palate is well-balanced by the fine acidity, leading to a clean, refreshing finish.

50CL £89



#### (166) ESSENSIA **ORANGE MUSCAT** 2021

CALIFORNIA, USA Showing aromas reminiscent of orange blossom and apricot. This has plenty of freshness to clean up the palate and a lingering finish. 75ML £15 | 37.5CL £69

— V | VE —

### (168) ELYSIUM BLACK **MUSCAT**

2021

CALIFORNIA, USA A fantastic, deep magenta colour. Due to processes practised in the vineyard and increased sunlight underneath the canopy, the wine offers intense red fruit notes and lychee.

75ML £15 | 37.5CL £69

— V | VE —



#### (169) BOSCHENDAL VIN D'OR 2018

WESTERN CAPE, SOUTH AFRICA Natural sweet aromas of tropical fruit, honeysuckle and tangerine. An explosion of kumquat finishing on fresh, zesty citrus

75ML £12 | 37.5 CL £55

 $-V \mid VE -$ 



#### (170) STRATUS RIESLING ICEWINE 2020

CANADA This Riesling Icewine is reserved and subtle with classic Niagara aromatics of lime, grapefruit, honey and stone fruits.

37.5CL £90



## GRAND BALLROOM

BURGH ISLAND



## **DESSERTS**



#### Pistachio & white chocolate dacquoise

raspberry textures

50ml Stratus Riesling Ice wine Canada 2020

#### Blackcurrant soufflé

crème du cassis, lemon, mascarpone
- D | E | V 
50ml Essensia Orange Muscat

California, USA

2021

#### Yuzu & lemon tart

passionfruit sorbet
- D | E | G | N | V 
50ml Royal Tokaji, Blue Label Aszú
5 Puttonyos

Hungary
2017

#### Pineapple and Alfonso Mango Pannacotta

- D | E | G | N 50ml Bulas Ruby Port
Doura Portugal

#### Devon clotted cream choux bun

clotted cream mousse, textures of strawberry
- D | E | G | SD | V 50ml Boschendal Vin D'Or
Western Cape, South Africa
2018



#### **Petit fours**

Tonka bean & cherry blossom pate du fruit Matcha green tea tart

Served with Origin coffee or tea.





## GRAND BALLROOM

BURGH ISLAND



## **PORT & SHERRY**

- SHERRY -

- SHERRY -

- PORT -

- PORT -

#### (191) BARON MICAELA FINO

ANDALUCIA, SPAIN
Yellow gold with copper
tones, this Fino shows
hazelnuts and almonds on the
nose with a vibrant, fresh and
dry palate. Very expressive,
well balanced and elegant on
the finish.

75ML £5

- SD -

#### (199) BARON MICAELA AMONTILLADO

ANDALUCIA, SPAIN
Antique gold in colour with
notes of praline chocolates,
toasted caramel, nuts, bitter
almonds and cigar box. The
palate is powerful and fills the
palate with bitter almond and
spice.

75ML £8

-SD

#### (198) MICAELA PALO CORTADO

ANDALUCIA, SPAIN
Dark amber in colour with an ochre rim, the nose shows intense aroma of caramel and sweet almonds. The palate shows raisin sweetness and nutty notes and is velvety and rich with toasted coffee and chocolate notes.

70ML £13

#### (196) GONZALEZ BYASS NECTAR, PEDRO XIMENEZ DULCE

DOURO, PORTUGAL
On the nose aromas of raisins,
vanilla, oak and slight hints of
hazelnuts. On the palate
delicate with a smooth
reminder of dates and raisins
finishing with touches of
caramel and oak and a subtle
note of nuts.

75ML £8 | 75CL £75

— SD —

## (184) GRAHAMS FINE WHITE PORT

DOURO, PORTUGAL
Flavours of honey and nectar
and its slightly richer amber
hue. Sweet citrus
characteristics and maintains a
good balance of freshness and
delicacy.

75ML £7.50 | 75CL £60

— SD —

## (181) BULAS WHITE PORT

DOURO, PORTUGAL Golden colour and intense nutty aromas. In the mouth it is balanced with well-integrated acidity and sweetness. Fresh and long finish

70ML £7.50 | 75CL £55

— SD -

#### (182) BULAS RUBY PORT

DOURO, PORTUGAL Fresh and youthful with raspberry and cherry flavours, combined with a long intense finish

75ML £5 | 75CL £50

— SD -

#### (186) BULAS LBV

DOURO, PORTUGAL

This port comes from a single harvest and was foot trodden, fermented in stainless steel tanks and bottled after four years. It shows intense, complex aromas of black fruits and chocolate.

75ML £8.50 | 75CL £80

— SD -

#### (183) BULAS 10-YEAR-OLD TAWNY PORT

DOURO, PORTUGAL
10-year-old tawny is the
result of a careful blend of
port wines aged in oak
barrels. This wines is a blend
of older wines which offer
superior complexity with
younger wines which bring
fresh fruit flavours.

75ML £10 | 75CL £95

- SD -

#### (185) BULAS 20YO RICH TAWNY PORT

DOURO, PORTUGAL An exceptional tawny, especially in its balance of rich aromas.

75ML £17 | 75CL £165

– SD –

## (188) VALLADO 20YO TAWNY PORT\*

DOURO, PORTUGAL Rich and intense, with pronounced aromas of dates, figs and raisins, roasted hazelnuts, cinnamon, ginger and nutmeg. The sweetness is beautifully balanced by a lovely refreshing acidity.

75ML £17 | 50CL £105

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#### (187) BULAS 40YO RICH TAWNY PORT

DOURO, PORTUGAL
An average of forty-year-old
wines. Vanilla, caramel and
walnut. Full bodied, notes of
dried fruit and spices with a
very long finish.

75CL £450

— SD —



### 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



## COFFEE & TEA

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#### COFFEE

Coffee is sourced as organic, Soil Association approved and Fairtrade by Origin Coffee suppliers of Cornwall.

Cafetière coffee £4.50

Americano £4.50

Espresso £4

Macchiato £4.50

Cappuccino £4.50

Latte £4.50

Flat white £4.50

(Coffees can be made decaffeinated)

Hot chocolate £4

#### **TEA**

Teas are sourced from Canton Tea Company directly from small, traditional gardens where tea bushes have grown for hundreds of years.

English breakfast £4

Earl grey £4

Darjeeling £4

Wild chai £4.50

Honey orchid (Oolong tea) £4.50

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Lapsang Souchong £4.50

Green tea £4

Jasmine green tea £4.50

Lemon & ginger £4

Red berry & hibiscus £4

Rooibos £4

Camomile £4

Peppermint £4



## LIQUOR COFFEES



#### From £12

#### **IRISH COFFEE**

Bushmills Black Bush Special

#### **DEVON GIN COFFEE**

Burgh Island Gin

#### CAFÉ ROYALE

Courvoisier VSOP

#### ITALIAN CLASSICO

Amaretto Disaronno Originale

#### **MEXICAN COFFEE**

Patron Añejo

#### FRENCH COFFEE

Janneau VSOP

#### **SKYE COFFEE**

Talisker 10 years

#### IRISH CREAM COFFEE

Bailey's Irish Cream



### GRAND BALLROOM

BURGH ISLAND



### CIGARS



#### LA FLOR DOMINICANA, DOUBLE LIGERO

DOMINICAN REPUBLIC

These amazing cigars use a blend of Dominican tobaccos for the filler and binder. The wrapper leaf is Nicaraguan, taken from the top of the tobacco plants, to give these cigars a very rich, fullbodied smoke.

#### **CHARATAN CORONA**

**NICARAGUA** 

Mild to medium blend combining Cuban seed and Indonesian tobaccos in shade-grown Java wrapper. Smooth, sweet and sour taste verging on the sickly, slightly spicy with a peppery aroma.

£28

#### **MONTECRISTO NO. 4**

CUBA

Smooth and lush smoke, pungent with the scents of roastedcoffee, caramel, vanilla and cocoa, which blends seamlessly with the medium strength tobacco.

#### **PARTAGAS SHORT**

**CUBA** 

A Partagas is immediately recognisable by its deep, earthy flavour. The character of its blend springs from a selection of filler and binder tobaccos grown I the Vuelta Abajo zone and chosen for their unmistakable richness of flavour and aroma. £38.50

#### **COHIBA SIGLO II**

CUBA

The leaves for Cohiba are "selection of selection" from the five finest Vegas de Primera in San Juan y Martinez and San Luis districts of the Vuelta Abajo zone. It's a predominantly earthy smoke that eventually develops delicious notes of almond paste and a sweet finish.

£53



BURGH ISLAND



## **CIGARILLOS**



#### **NOBEL PETIT SUMATRA**

DENMARK

The Nobel Sumatra offers a smooth and delicate taste with added subtlety. These small cigars are wrapped in delicious Sumatran wrappers and come in the perfect size for those with busy schedules wanting to enjoy a fine cigarillo with their morning coffee.

£4.50

#### **NEOS COUNTRY CIGARILLO**

BELGIUM

This cigar is tiny, yet fantastic. It will give you a kick throughout with a pure tobacco flavour. The tobacco leaves are gathered from Brazil, The Dominica Republic and Colombia.

They are hand filled, full leaf cigars with a wild side. The wrapper is rough and brown, from Java.