



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 & 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.







THE GRAND BALLROOM

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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 | N | S | SD* -

125ml Sharpham Pinot Noir NV

Devon, UK

Burgh Island crab roulade

apple and seaweed essence, English wasabi aioli

- C | G | MO | 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 | E | N | SD -

175ml Millton Opou Organic Riesling

2021

Cornish cod

saffron potatoes, blue shell mussels, cider & leek broth

- D | F | MO | SD -

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 -



THE
GRAND BALLROOM
BURGH ISLAND

DESSERTS



Pistachio & white chocolate dacquoise

raspberry textures

- D | E | G | N | S D -

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, £95 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



VEGETARIAN MENU





STARTER



Coconut cauliflower velouté

onion bhaji, vadouvan oil, lime yoghurt

- MU | L | V | VE -

Heirloom tomato

citric ponzu, watermelon, Goats curd, Nori seaweed

- SD | V | VE -

Burrata salad

beetroot carpaccio, raspberry vinaigrette

- D | E* | V | 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* | V | VE* -

Mushroom Pithivier

wild mushrooms, soubise onion sauce, kalettes,
walnuts, truffle vinaigrette

- D | N | V | G | VE* -

Gnocchi

roast onion, hazelnut, Parmesan

- G | D | N | V | VE -





DESSERT



Chocolate mousse

red berry textures

- S | V | VE -

Banana soufflé

caramel sauce, vanilla

- D | E | G | V -



Petit fours

Handmade chocolates

Served with coffee or tea

Six courses, £95 per person





BURGH ISLAND

HOTEL

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





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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



THE
GRAND BALLROOM
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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
— SD —

**(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
— X —

**(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 | 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

THE
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DESSERTS

Pistachio & white chocolate dacquoise

raspberry textures

- D | S D | V -

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 Puttanyos

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 | S D | 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.



THE
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PORT & SHERRY

— SHERRY —

**(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 —

— SHERRY —

**(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
— SD —

**(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 —

— PORT —

**(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 —

— PORT —

**(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
— X —

**(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 —




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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

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COFFEE & TEA

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

—

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



THE
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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



THE
GRAND BALLROOM
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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, full-bodied smoke.

£32

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 roasted-coffee, caramel, vanilla and cocoa, which blends seamlessly with the medium strength tobacco.

£32

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 in 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



THE
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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.

£5



