

Set against the dramatic backdrop of Burgh Island and its ever-changing tides, The Nettlefold is a celebration of place, produce, and provenance. Under the creative direction of Executive Chef Charlotte Vincent, the restaurant delivers an elegant yet soulful exploration of Britain's coastal bounty infused with a bold, contemporary edge.

Charlotte's menu draws deeply from the surrounding land and sea: hand-dived scallops from Dartmouth, wreckfish from Cornish waters, wild garlic foraged from the Bigbury lanes, and caviar filtered through the ancient geology of Exmoor. Her approach balances sustainability with sophistication, honouring the integrity of each ingredient while telling its story through precise technique and thoughtful presentation.

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





OYSTERS



Oysters Rockefeller

served hot

Mermaid's kiss

oysters and pearls, apple mignonette, Exmoor caviar
- F | MO | SD -

Classic raw oysters

lemon, shallot vinegar & tabasco

Single £6 | Six £35 | Dozen £70





A TASTE OF NETTLEFOLD



Marinated anchovies

Gordal olive skewers
- F | L | MU | SD £10

Crab choux

horseradish, brown crab mayonnaise, Parmesan
- C | D | E | G | L | MU | SD £10

Devon lobster dumplings

chilli and citrus oil - C | G | L | MU -£10

Bigbury bay mussels confit

local cold pressed rape seed and saffron oil $-G^* \mid L \mid MO \mid MU \mid N \mid SD -$ £10

Freshly baked bread

cultured butter, seaweed butter, salted tallow
- D | G | MU | L £9







TO SHARE



Burgh Island "caviar experience"

Exmoor caviar, potato blinis, crème fraiche
- D | F | G £85

Langoustines on ice

local creel pots, mustard aioli, warm bread
- C | E | G* | MU | S | SD Market price

The "fruits de mer"

half a lobster, crab, scallops, oysters, mussels, langoustines served on ice with mustard mayonnaise and classic seafood sauce

- C | E | MO | MU | S | SD
Market price

Lobster thermidor

classic French dish of Bigbury bay lobster cooked in a light cream and Noily Prat sauce with fines herbs, gratinated with Parmesan

- C | D | SD
Market price



STARTERS



Rich shellfish velouté

Exmoor brandy, lobster dumpling, tarragon foam - C | D | E | F | G | MO | S | SD -£17

Grilled Red Mullet

apple and elderflower gazpacho, chilli foam - F | P | S | SD -£18

Burgh Island crab roulade

apple and seaweed, English wasabi aioli - C | D | G | MO | SD -£22

Rabbit & pistachio terrine

pickled baby vegetables, carrot oil, sourdough crisps - G* | N | S | SD* -£17

Burgh Island prawn cocktail

sherry cured cherry tomatoes, marie rose sauce, dressed baby gem, pickled cucumber - C | L | S | SD -£18

Hand dived scallop caviar & Champagne butter

seared Salcombe scallop, Exmoor caviar, Champagne beurre blanc, sea fennel, micro herbs - D | F | MO -

£20







MAINS



Fish of the day

served on the bone - D* | F -Market price

Wild stone bass fillet

foraged coastal greens, palourde clam emulsion, pomme aligot pickled seaweed

- D | F | MO | SD
£36

Dry aged "onglet steak"

maple roasted onion, pomme purée, Devon Blue cheese sauce
- D | E | G | SD £36

John Dory

brown shrimps, pink peppercorn sauce, smashed garlic hasselbacks sea aster $\begin{array}{c|c} & & \\ & \text{-D} \mid \text{F} \mid \text{MO} \mid \text{MU} \mid \text{SD} - \\ & & \text{£38} \end{array}$

Cornish cod

saffron potatoes, blue shell mussels, cider & leek broth $-D \mid E \mid F \mid MO \mid SD -$ £42

Creedy Carver chicken

wild garlic, hazelnut, chicken fat potato, stuffed morels lemon thyme & chicken butter sauce





SIDES

Sea salt skinny chips

- V | VE -**£5**

Minted Jersey royals

- D | V -

Green vegetables

toasted seed & brown butter - D | \lor - £5

Folly Farm leaves

Devon apple & radish, mustard dressing - $MU^* \mid SD^* \mid V \mid VE$ - \$5





VEGETARIAN MENU









AT BURGH ISLAND



STARTER



Coconut cauliflower velouté

onion bhaji, vadouvan oil, lime yoghurt
- MU | L | V | VE £15

Heirloom tomato

citric ponzu, watermelon, Goats curd, Nori seaweed – SD | V | VE – \$16

Burrata salad

beetroot carpaccio, raspberry vinaigrette – D | E* | \vee | \vee E* – $\mathbf{£}17$







MAIN COURSE



Carrot tarte tatin

sea buckthorn, smoked carrot emulsion, pickled sea herbs, hazelnut vinaigrette $- G \mid \mathbb{N}^* \mid \text{SD} \mid \text{V}$ £31

Delicia pumpkin risotto

Gorgonzola, pumpkin seed, dried cranberries, aged balsamic $-D^* \mid SD^* \mid V \mid VE^* -$ £32

Mushroom Pithivier

wild mushrooms, soubise onion sauce, kalettes, walnuts, truffle vinaigrette $-D \mid N \mid V \mid G \mid VE^*$ - £34

Gnocchi

roast onion, hazelnut, Parmesan
- G | D | N | V | VE £32









DESSERT



Chocolate mousse

red berry textures
- S | V | VE £16

Banana soufflé

caramel sauce, vanilla - D | E | G | V - \$16







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



N E T T L E F O L D

AT BURGH ISLAND



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AT BURGH ISLAND



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



AT 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

- 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



(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

- \vee | \vee E -

(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



AT BURGH ISLAND



DESSERTS

Pistachio & white chocolate dacquoise

raspberry textures

- D | G | SD | V -

50ml Stratus Riesling Ice wine Canada

2020

£16

Banana soufflé

caramel sauce, vanilla ice cream

- D | E | G | V -

50ml Essensia Orange Muscat California, USA

2021

£16

Yuzu & lemon tart

passionfruit sorbet

- D | E | G | N | V -

50ml Royal Tokaji, Blue Label Aszú

5 Puttonyos

Hungary 2017

£16

Pineapple and Alfonso Mango Pannacotta

- D | E | G | N -

50ml Bulas Ruby Port Doura Portugal

£16

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

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£16



PETIT FOURS

Handmade chocolates

- VE -

£8.50



AT 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 & carrot marmalade



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



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



AT 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



AT 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.

\$\pmu_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.



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