



The magnificent Grand Ballroom with all its original splendour 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 splendour 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



Confit duck leg croquette

cherry & star anise reduction, celeriac remoulade
- G | L | MU | SD 125ml Chianti classico
Riserva ducale, Ruffino
Toscana, Italy
2019

Hand dived scallop caviar

roasted Salcombe scallop, seaweed dashi, Exmoor caviar with apple
- D | F | MO | SD
125ml Sharpham Classic Cuvée

Devon, UK

2021

Pressing of smoked ham hock

black pudding, confit rabbit legs & foie gras, mustard cream, pickled carrot

- G | N | S | SD*
125ml Sharpham Pinot Noir NV

Devon, UK

Bigbury Bay brown crab

green melon, avocado, English wasabi - C | G | MO | SD -125ml Camel Valley Baccus Dry Devon. UK

Rich shellfish velouté

lobster bisque, poached lobster tail, garlic croute, saffron aioli $-C \mid L \mid MO - 125ml$ Pouilly-Fuisse Burgundy, France 2020*









MAIN COURSE



Dry aged South Devon beef forestière

cognac, wild mushroom sauce, truffle mash potato $-D^* \mid E \mid G \mid SD^* - 125ml$ Columbia Crest Merlot Washington Estate, USA 2021

Line caught seabass fillet

vongole clam linguine, bottarga
- C | D | F | L | SD
125ml Louis Latour Montagny 1er Cru Les Grandes Roches
Burgundy, France
2022

Devon white chicken

foie gras, Morteau sausage, pommes mousseline, young leek - D \mid E \mid N \mid SD - 175ml Millton Opou Organic Riesling 2021

Cornish cod

saffron potatoes, blue shell mussels, cider & leek sauce
- D | F | MO | SD
125ml Chablis, Domaine Duprée

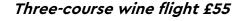
Burgundy, France
2020

Rump of Dartmoor Lamb

"rag pudding", lamb fat carrot, lamb jus
- CE | D | E | G* | SD
125ml Primus Organic Carmenère

Colchagua Valley, Chile

2019





PALATE CLEANSER



Rose & lychee granita raspberry foam - V | VE -











Peach melba cheesecake parfait

Devon clotted cream - 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

Single Estate dark chocolate marquis

rum & raisin ice cream - D | E | G | V -50ml Royal Tokaji, Blue Label Aszú 5 Puttonyos Hungary, 2017

Pineapple & 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



















BURGH ISLAND



STARTER



Cauliflower velouté

fennel bhaji, curry oil, lime salsa - MU | L | V | VE -

Porcini mushroom arancini

aged Parmesan, white truffle oil $_{-}$ SD \mid V \mid VE $^{-}$

Sheep's curd mille-feuille

hazelnut, Dartmoor honey, goats cheese sorbet - D | E* | V | VE* -







MAIN COURSE



Carrot tarte tatin

sea buckthorn, smoked carrot emulsion, pickled sea herbs, hazelnut vinaigrette
- G | N* | SD | V -

Sun dried tomato risotto

pecorino & rocket pesto
- D* | SD* | V | VE* -

Iman Balyaldi

confit aubergine, black garlic puree, curried Israeli couscous, labneh & fennel bread crostini - D \mid N \mid V \mid G \mid VE* -

Gnocchi

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









BURGH ISLAND



DESSERT



Chocolate mousse

red berry textures

Banana soufflé

caramel sauce, vanilla ice cream - D \mid E \mid G \mid V -



Petit fours

Handmade chocolates

Served with coffee or tea

Six courses, £95 per person







Food allergies & intolerances

Please be aware that allergens are present in our kitchen and bar environments and so our food and drinks are prepared in areas where cross-contamination may occur. Our menu descriptions do not include all ingredients, and modifications to dishes are sometimes not possible, including the removal of ingredients.

Please make your server aware of any allergies, intolerances, or dietary requirements before placing your order.

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

