



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

- D | G | MO | SD -

### **Mermaid's kiss**

oysters and pearls, apple mignonette, Exmoor  
caviar

- F | MO | SD -

### **Classic raw oysters**

lemon, shallot vinegar & tabasco

- MO | SD -

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 -

£12

### **Devon lobster dumplings**

chilli and citrus oil

- C | G | L | MU -

£14

### **Bigbury bay mussels confit**

local cold pressed rape seed and saffron oil

- G\* | L | MO | MU | N | SD -

£13





## TO SHARE



### **Burgh Island "caviar experience"**

Exmoor caviar, potato blinis, crème fraîche

- 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 Noilly 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

### **Cured 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 -

£38

### **Dry aged "onglet steak"**

maple roasted onion, pomme purée, Devon Blue cheese sauce

- D | E | G | SD -

£38

### **John Dory**

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

- D | F | MO | MU | SD -

£42

### **Cornish cod**

saffron potatoes, blue shell mussels, cider & leek broth

- D | E | F | MO | SD -

£45

### **Creedy Carver chicken**

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

- D | E | N\* | SD -

£38





## SIDES

### Sea salt skinny chips

- V | VE -

£5

### Minted Jersey royals

- D | V -

£6

### Green vegetables

toasted seed & brown butter

- D | V -

£5

### Folly Farm leaves

Devon apple & radish, mustard dressing

- MU\* | SD\* | V | VE -

£5





# VEGETARIAN MENU





## 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\* | V | VE\* -

£17





THE  
NETTLEFOLD  
AT BURGH ISLAND

MAIN COURSE



**Carrot tarte tatin**

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

- G | N\* | SD | V

£31

**Delicia pumpkin risotto**

Gorgonzola, pumpkin seed, dried cranberries, aged balsamic

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

£32

**Mushroom Pithivier**

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

- D | N | V | G | 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 & 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