



Welcome to the Nettlefold Restaurant.

Our chefs are very proud to offer a classic seafood menu with a modern twist served in all the splendour of a secluded Art Deco Island retreat.

Our commitment to sustainability and support for local fisheries means you can enjoy your meal knowing it is as good for the environment as it is for your palate. Simplicity, freshness and vibrancy are key to our menus. To source some of the ingredients, we went a little further afield to ensure the highest quality produce for our dishes. Our aim is to delight you with a selection of seafood and fish dishes along with a handful of other non-seafood based dishes to suit all tastes.

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 & pearls, apple mignonette,
Exmoor caviar

- F | MO | SD -

Classic raw oysters

lemon, shallot vinegar, tabasco

- MO | SD -

Single £6 | Six £35 | Dozen £70





TO SHARE



Burgh Island "caviar experience"

Exmoor caviar, potato blinis, crème fraîche
£85

The "fruits de mer"

half a lobster, crab, scallops, oysters, mussels, langoustines served on ice,
mustard mayonnaise & classic seafood sauce
Market price

Griddled red prawns

'XO' butter and fennel bread
Market price

Lobster thermidor

classic French dish of Bigbury Bay lobster cooked in a light cream &
Noily Prat sauce with fines herbs, gratinated with Parmesan
Market price



STARTER



Octopus and lobster salad

griddled octopus, poached lobster, chilli, lobster mayonnaise, sea herb
£26

Devon blue cheese parfait

black fig, crispy speck ham, spiced honey, onion
£20

Devon crab croquette

apple, katsu aioli
£20

Tempura Cornish mussel tart

fried chicken and curry aioli
£21

Hand dived scallop

roasted scallop, seaweed dashi, Exmoor caviar
£20





MAIN COURSE



Fish of the day
served on the bone
Market price

Line caught seabass fillet
tomato water, dill, sundried tomato, fennel and lentil salad, fennel crostini
£46

Dry aged beef forestière
cognac, wild mushroom sauce, truffle mash potato
£60

Fresh monkfish
roasted squash & mango gel, buttered sea herbs, curried butter sauce,
pickled green chilli
£42

Sea trout
lightly coated in citrus breadcrumbs, anchovy aioli,
beetroot, caperberry courgette salad
£42

Breast of Creedy Carver Devon white chicken
Homity pie, roasted chicken jus
£42





SIDES



Sea salt skinny chips
£5

Minted Jersey royals
£6

Green vegetables
toasted seed & brown butter
£5

Folly Farm leaves
Devon apple & radish, mustard dressing
£5





VEGETARIAN MENU





THE
NETTLEFOLD
AT BURGH ISLAND

S T A R T E R



Cauliflower velouté

fennel bhaji, curry oil, lime salsa
£17

Porcini mushroom arancini

aged Parmesan, white truffle oil
£18

Sheep's curd mouse

black fig, pickled blackberries, pistachio
£18

Truffled duck egg

butter roasted brioche soldiers, white truffle
£20





THE
NETTLEFOLD
AT BURGH ISLAND

MAIN COURSE



Carrot tarte tatin

sea buckthorn, smoked carrot emulsion,
pickled sea herbs, hazelnut vinaigrette
£31

Sun dried tomato risotto

pecorino & rocket pesto
£32

Iman Balyaldi

confit aubergine, black garlic puree, curried Israeli cous-cous,
labneh & fennel bread crostini
£34

Gnocchi

roast onion, hazelnut, Parmesan
£32





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.

All prices include VAT