



Indulge in the timeless tradition of Afternoon Tea at Burgh island Hotel, set against sweeping sea views and Art Deco charm. Enjoy a beautifully presented selection of delicate finger sandwiches, freshly baked scones with clotted cream and preserves, and an array of handcrafted pastries. All served with your choice of fine teas.

A truly refined experience in an unforgettable island setting.

Some of our food and drink may contain nuts and other allergens. If you have any special dietary requirements please speak to a member of our restaurant team, who can advise you on your choice.



THE
NETTLEFOLD
AT BURGH ISLAND

PASTRIES

Cappuccino mousse

Silky cappuccino mousse with aromatic espresso, offering a perfect balance of coffee richness and airy lightness

Raspberry macaron

Raspberry macaron with smooth peanut butter ganache, a bold fusion of fruit freshness and nutty richness

Earl Grey and bergamot madeleines

Traditional French madeleines scented with Earl Grey and bright bergamot, subtly floral, citrusy and perfectly balanced

Chocolate frangipane and marmalade tart

Indulgently rich with a zesty citrus lift

Scones

Served with strawberry jam and clotted cream



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SANDWICHES

Cucumber and cream cheese

Crisp cucumber layered with lemon infused cream cheese and fragrant dill. Creating a perfectly balanced, refreshing sandwich.

Smoked salmon

Delicate slices of cured salmon with dill and lemon crème fraîche, a light and elegant Nordic classic

Devonshire roast ham

Tender Devonshire roast ham with creamy mayonnaise, offering a timeless and satisfying savoury sandwich

Egg mayonnaise and mustard cress

A traditional, delicate balance of creamy egg mayonnaise with mild pepperiness of mustard cress, simple yet comforting