



THE
NETTLEFOLD
AT BURGH ISLAND



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.

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.





STARTER



Jerusalem artichoke velouté

chestnut, winter truffle

£18

Smoked ham hock croquette

gribiche

£19

Burgh Island gin cured sea trout

devilled crab, burnt lemon

£20

South Devon crab salad

brown crab vinaigrette

£20

Hand Dived Scallop

pistachio brown butter, crispy onion

£20

Driftwood goat's cheese

sea herbs, fig, blackberry, spiced honey

£18





MAIN COURSE



Dry aged South Devon fillet beef

beef cheek, spinach, pommes aligoté, truffle jus
£60

Stonebass fillet

celeriac gnocchi, cavolo nero, hazelnut, roasted shallot
£46

Celeriac gnocchi

cavolo nero, hazelnut, sage oil
£32

South Coast cod loin

shiitake mushroom, pak choi, samphire, brown butter
£44

Creedy Carver duck

spiced breast, confit leg, smoked beetroot, romanesco, fondant
£48

Spring vegetable risotto

smoked almond, chive oil
£36





SIDES



Sea salt skinny chips
£5

Minted Ratte potatoes
£6

Green vegetables
brown butter
£5

Folly Farm leaves
£5





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