

EST.  2021

Burnt Orange



FESTIVE
FEASTING
MENU

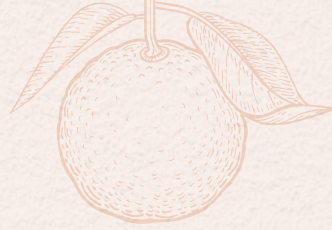


**Wood-fired
flavours**

Well-made drinks

Burnt Orange

FESTIVE FEASTING MENU



Mains

Wood-fired Flat Bread Sesame Brown Butter (V)

Beetroot Hummus Fermented Onions, Cumin* (DF)

Smoked Lamb Shoulder Cigars Padron Yoghurt

Buffalo Milk Burrata Fig Leaf Oil, Cranberries, Lavash (V)

Arrack Cured Salmon Burnt Celeriac, Apple* (DF)

BBQ Brill Clams Sobrassada, Cider, Chermoula*

Flamed Baharat Duck Breast Green Chilli, Plum Molasses* (DF)

Baked Pumpkin Juniper Butter, Medjool Dates, Walnuts* (V)

Smoked Miso Aubergine Tahini Sour Cream, Crispy Onions (V)

Skillet-Baked Potatoes Herb Cream, Sheep's Cheese*

Shirazi Salad Parsley, Pomegranate* (V)

Desserts

Bitter Chocolate Tart Mulled Blackberries, Candied Orange (V)

Frozen Labneh White Chocolate Cookies, Hibiscus Salt (V)

Cheese

Whole Wood-fired Tunworth Cheese for Two

Glazed Figs, Honey, Grilled Sourdough Bread (8 as an additional course)

65 per person

All dishes containing (v) are veg | All dishes containing * are NGCI No Gluten-containing ingredients.

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.



Intimate Fun & Festive Feasting

Our private dining room which is situated on the first floor can accommodate up to 12 guests seated. It comes equipped with full multimedia facilities, including a 54" smart TV, ideal for personal presentations, boardroom meetings and creative brainstorming sessions outside of the office.

Our menus exude colour, taste, and freshness, with a focus on produce-led, flavour packed, with dishes being cooked in wood ovens or over open flame and served to share.



A festive dining table set for a meal. In the foreground, a white plate with a blue speckled rim holds a piece of burnt orange, garnished with fresh green herbs, pomegranate seeds, and a drizzle of oil. To the right, a martini glass contains a drink with a citrus slice. A tall red candle in a glass holder stands prominently. The background is decorated with greenery, a pomegranate, and a glowing orange ornament. The overall atmosphere is warm and celebratory.

Burnt Orange

WOOD-FIRED FLAVOURS & WELL MADE DRINKS