Burnt Orange Groups

Wood Fired

Wood-fired Flat Bread Sesame Brown Butter

Globe Artichoke & Sorrel Hummus Grilled Choke & Hazelnut

Crispy Fried Corn Sunflower 'Queso', Biber Salcasi

Halloumi Bergamot Honey Green Chilli & Pistachios

Buffalo Milk Burrata Preserved Kumquat, Basil, Jalapeño

Flamed Sea Bream Basil Yoghurt, Mango Dressing*

BBQ Chicken Thigh Wild Garlic Aioli, Asparagus

Smoked Miso Aubergine Crispy Onions, Sour Cream

Skillet-Baked Potatoes Herb Cream, Sheep's Cheese

Dessert

Almond & Muscavado Pannacotta

Date, Apple, Rose

Cheese

Whole Wood-fired Tunworth Cheese for Two

Chutney, Croutons (£10 Supplement per person)

£40 Per Person

Please alert your sever to any allergies or dietary requirements. While every effort it made to prepare dishes to accomodate 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

Burnt Orange Groups

Wood Fired

Wood-fired Flat Bread Sesame Brown Butter

Globe Artichoke & Sorrel Hummus Grilled Choke & Hazelnut

Halloumi Bergamot Honey Green Chilli & Pistachios

Spiced Calamari Fritti Preserved Lemon Aioli

Buffalo Milk Burrata Preserved Kumquat, Basil, Jalapeño

BBQ Chicken Thigh Wild Garlic Aioli, Asparagus

Flamed Sea Bream Basil Yoghurt, Mango Dressing*

Marinated Lamb Chops Nocellara Tapenade, Pine Nut

Smoked Miso Aubergine Crispy Onions, Sour Cream

Skillet-Baked Potatoes Herb Cream, Sheep's Cheese

Smoked Molasses Pumpkin Seeds, Black Garlic, Chilli, Sage*

Desserts

Bitter Chocolate Tart Blackberries, Creme fraiche, Pistachio

Almond & Muscavado Pannacotta Date, Apple, Rose

Cheese

Whole Wood-fired Tunworth Cheese for Two

Chutney, Croutons (£10 Supplement per person)

£60 Per Person

All dishes containing \forall are Vegan | All dishes containing * are NGCI No Gluten-containing ingredients.

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