

Snacks

- Spiced Nuts***  4
- Nocellara Olives***  4
- Padron Peppers** Persian Lime Salt*  6
- Wood-fired Flat Bread** Sesame Brown Butter 5
- Roasted Celeriac Hummus** Confit Garlic, Hazelnut*  6



To Start


- Spiced Calamari Fritti** Preserved Lemon Aioli* 11
- Crispy Fried Artichokes** Cashew Cream, Pickled Pear* 7.5
- Mussels On Toast** Young Leeks, Urfa Chilli Butter 10
- Halloumi** Bergamot Honey, Green Chilli & Pistachios* 8.5
- Buffalo Milk Burrata** Tiger Tomato, Cherry 12.5
- Smoked Lamb Shoulder Cigars** Padron Yoghurt 10.5
- Grilled Marinated Prawns** Herb Zhug* 12.5

Wood-fired

- Flamed Sea Bream** Basil Yoghurt, Mango Dressing* 14.5
- Charred Grey Mullet** Buttermilk Crab Curry* 15.5
- Coal Roast Crayfish Kofta** Shellfish Dressing, Fennel* 14
- BBQ Chicken Thigh** Sumac Ranch, Dill Mayo, Pickles* 10.5
- Smoked Pork Neck** Gooseberry Ketchup, Onions* 16
- Barbeque Skirt Steak** Fermented Chilli Vinaigrette, Carrot* 23
- Smoked Miso Aubergine** Crispy Onions, Sour Cream 9.5
- Apricot Tandoori Broccoli** Raita, Pickles* 9.5
- Charred Hispi Cabbage** Harissa, Cider Butter* 8

On the Side

- Skillet-Baked Potatoes** Herb Cream, Sheep's Cheese* 6
- Amber Squash** Black Garlic, Bovril, Date 7
- Skillet Leeks** Aged Pecorino, Yolk, Urfa* 6
- Shirazi Salad** Pomegranate Molasses, Feta, Parsley* 7
- Smoked Chilli Harissa***  2.5
- Preserved Lemon Aioli*** 2.5
- Green Herb Zhug***  2.5

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

The Burnt Orange Experience

Leave the selections to us, and we'll send a delicious spread of dishes to share
- no break in conversation required.

Experience Menu

38pp (min. 2 people)

Wood-fired Flat Bread Sesame Brown Butter

Roasted Celeriac Hummus Confit Garlic, Hazelnut* 

Spiced Calamari Fritti Preserved Lemon Aioli*

Smoked Lamb Shoulder Cigars Padron Yoghurt

BBQ Chicken Thigh Sumac Ranch, Dill Mayo, Pickles*

Flamed Sea Bream Basil Yoghurt, Mango Dressing*

Smoked Miso Aubergine Crispy Onions, Sour Cream

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

Skillet Leeks Aged Pecorino, Yolk, Urfa*

Vegetarian Menu

36pp (min. 2 people)

Wood-fired Flat Bread Sesame Brown Butter

Roasted Celeriac Hummus Confit Garlic, Hazelnut* 

Padron Peppers Persian Lime Salt*

Halloumi Bergamot Honey, Green Chilli, Pistachio*

Apricot Tandoori Broccoli Raita & Pickles*


Smoked Miso Aubergine Crispy Onions, Sour Cream

Charred Hispi Cabbage Harissa, Cider Butter*

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

Shirazi Salad Pomegranate Molasses, Feta, Parsley*

Skillet Leeks Aged Pecorino, Yolk, Urfa*

Must be shared by a minimum of 2 guests, available for up to 6 guests.
All dishes containing  are Vegan. All dishes containing * are NGCI No Gluten-containing ingredients.

EST.  2021

Burnt Orange



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