

Burnt Orange

AT BURNT ORANGE, WE'RE ALL ABOUT SHARING.

JUST SIT BACK WITH YOUR FRIENDS WHILE WE BRING PLATE AFTER PLATE OF DELICIOUS FOOD,
ALL SERVED FAMILY-STYLE SO THERE'S MORE THAN ENOUGH FOR EVERYONE.

FESTIVE FEASTING 65 / 85PP

TO START

WOODFIRED FLATBREAD, Sesame Brown Butter

CHARRED SQUASH HUMMUS, Sage, Smoked Medjool Date

GRILLED HALLOUMI, Spiced Fig Honey, Serrano & Mint

FRIED SOUR CHEESE FRITTERS, Burnt Leek & Plum Ketchup

***GRILLED MARINATED PRAWNS**, Herb Zhug (*INCLUDED IN 85PP FEASTING MENU)

WOOD-FIRED

SMOKED MISO AUBERGINE, Sour Cream, Crispy Onion

BBQ GREY MULLET, Brown Crab, Pickled Persimmon

JALAPENO GLAZED DUCK BREAST, Apricots, Hot & Sour Salad

WINTER LEAF FATTOUSH, Salted Cucumbers, Dill & Sumac

SKILLED BAKED POTATOES, Herb Cream, Sheeps Cheese

***BBQ CHICKEN THIGH**, Bread Sauce, Garlic Sprouts (*INCLUDED IN 85PP FEASTING MENU)



DESSERTS

TREACLE, Date & Cardamom Tart, Tahini & Vanilla Cream

WOODFIRED STONE FRUIT COBBLER, Anise Caramel, Ice Cream

PLEASE NOTE THESE MENUS ARE EXCLUSIVELY FOR OUR PRIVATE DINING ROOM WHICH SEATS UP TO 12 GUESTS.
ALL DISHES CONTAINING (V) ARE VEGAN. ALL DISHES CONTAINING ** ARE NGCI (NO GLUTEN-CONTAINING INGREDIENTS).