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## Snacks

- Spiced Nuts** *gf\** 3.5
- Nocellara Olives** *gf\** 4.5
- Padron Peppers** Persian Lime Salt *gf\** 4
- Wood-fired Flat Bread** Sesame Brown Butter 4
- Roasted Red Pepper & Paprika Hummus** Sunflower Seeds, Tahini *gf\** 6

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## To Start

- Spiced Calamari Fritti** Preserved Lemon Aioli *gf* 8.5
- Smoked Stone Bass Crudo** Beetroot, Soy, Sesame *gf* 8.5
- Crispy Smoked Lamb Cigars** Padron Yoghurt 10
- Spiced Raw Beef** Crispy Polenta, Sheep's Cheese *gf* 9.5
- Grilled Sussex Halloumi** Spiced Fig Honey, Pinenuts, Mint *gf\** 7
- Grilled Marinated Prawns** Herb Zhug *gf* 12
- Burrata** Charred Squash, Aleppo, Smoked Walnuts 9.5

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## Wood-fired

- Flamed Sea Bream** Basil Yoghurt, Mango Dressing *gf\** 12.5
- Blackened Salmon** Harrisa Labneh, Braised Fennel *gf* 13
- Fire-Roasted Chermoula Monkfish** Sumac & Mint Tzatziki, Spiced Raisin *gf* 15
- Barbecued Chicken Thigh** Jerusalem Artichoke, Wholegrain Garlic Aoili 9.5
- Sussex Lamb Kofta** Charred Green Chilli Shatta, Garlic Yoghurt, Herb Salad *gf* 15
- Mangalitza Pork Belly** Spiced Coffee Rub, Pickled Fennel Salad *gf* 10
- Smoked Miso Aubergine** Crispy Onions, Sour Cream 8
- Smokey BBQ Pumpkin** Spiced Ricotta, Pickled Mushrooms *gf* 9
- Cumin & Orange Glazed Cauliflower** Spiced Cashew Cream *gf\** 9

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## On the Side

- Skillet-Baked Potatoes** Herb Cream, Sheep's Cheese *gf* 5
- Glazed Heritage Carrots** Beetroot, Pomegranate *gf* 6
- Charred Purple Sprouting Broccoli** Lemon Tahini Dressing *gf\** 6.5
- Chicory** Sumac Ranch, Cranberries, Crispy Onions 6
- Smoked Chilli Harissa** *gf\** 2
- Preserved Lemon Aioli** *gf* 2
- Green Herb Zhug** *gf\** 2

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*All dishes containing \* are Vegan | gf, gluten free*

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## 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.

**Wood-fired Flat Bread** Sesame Brown Butter

**Roasted Red Pepper & Paprika Hummus** Sunflower Seeds, Tahini *gf\**

**Spiced Raw Beef** Crispy Polenta, Sheep's Cheese *gf*

**Spiced Calamari Fritti** Preserved Lemon Aioli *gf*

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**Barbequed Chicken Thigh** Jerusalem Artichoke Salad, Wholegrain Garlic Aioli

**Blackened Salmon** Harrisa Labneh, Braised Fennel *gf*

**Smoked Miso Aubergine** Crispy Onions, Sour Cream

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

**Chicory** Sumac Ranch, Cranberries, Crispy Onions

**Smoked Chilli Harissa** *gf\**

**Preserved Lemon Aioli** *gf*

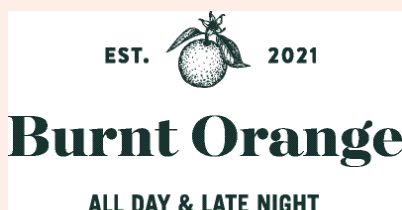
**Green Herb Zhug** *gf\**

**35 per person**

*Must be shared by a minimum of 2 guests,  
Available for up to 6 guests.*

*All dishes containing a \* are Vegan | gf, gluten free*

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[burnt-orange.co.uk](http://burnt-orange.co.uk) | [@burntorangeUK](https://www.instagram.com/burntorangeUK)

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