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2021

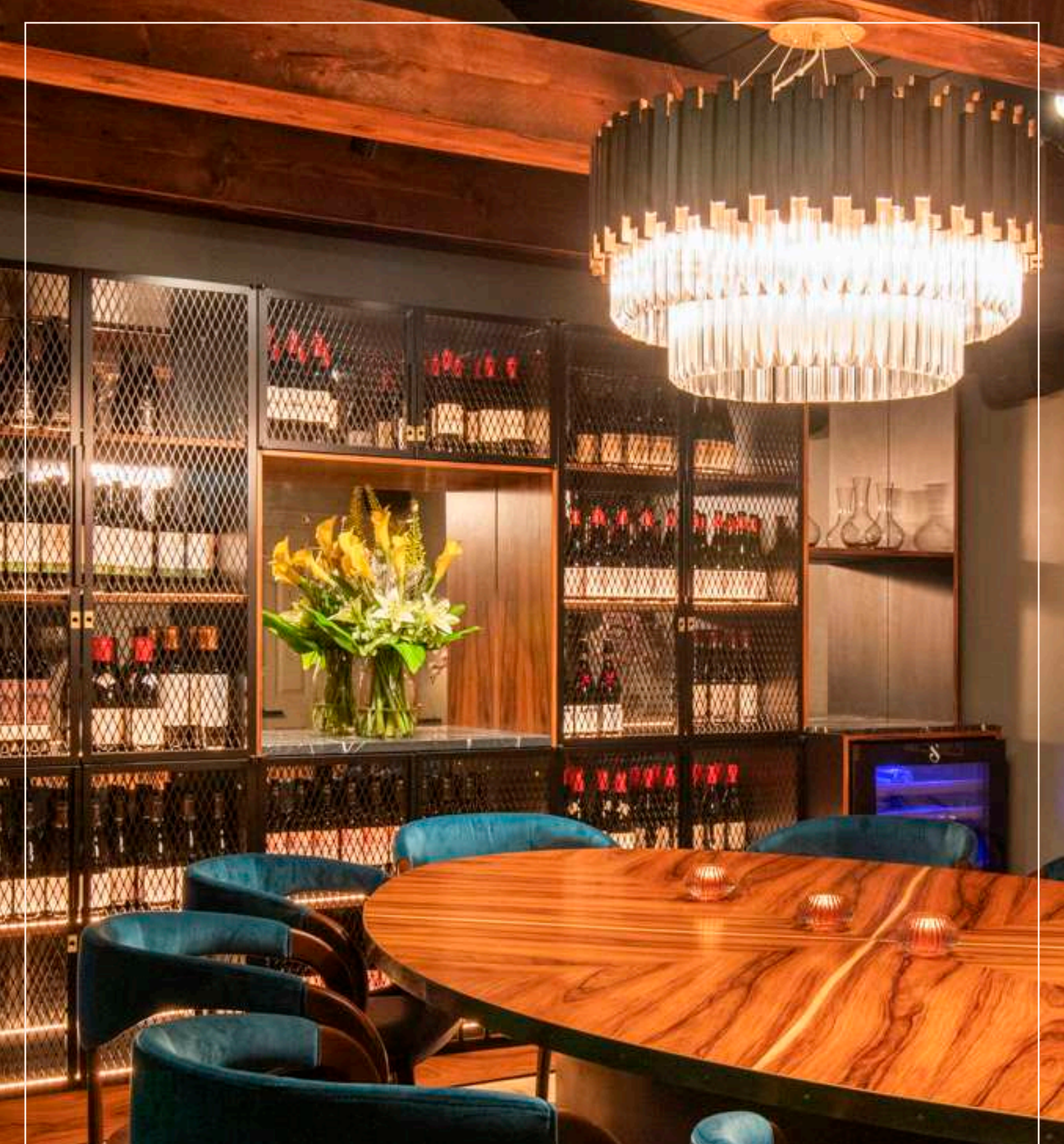
# Burnt Orange

ALL DAY & LATE NIGHT

Group & Private Dining







Our private dining room which is situated on the first floor can accommodate up to 10 guests seated. It comes equipped with full multimedia facilities, including a 54" smart TV, ideal for boardroom meetings and creative brainstorming 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.



# Wood-fired Flavours





Our private dining menu is a set feasting menu, where all dishes are served sharing style to the table.

## Menu

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

**Roasted Garlic & Cumin Hummus** Spiced Hazelnuts *gf\**

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

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

**Burrata** Charred Squash, Aleppo, Smoked Walnuts

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

**Flame Sea Bream** Basil Yoghurt, Mango Dressing *gf*

**Sussex Lamb Kofta** Pickled Plum, Chicory & Hazelnut *gf*

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

**Skillet-Baked Potatoes** Wild Garlic Cream *gf\**

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## Desserts

**Apple Blackberry & Plum Pastilla** Cinnamon Sugar, Tahini & Vanilla Custard

**Chocolate Nemesis** Ginger Honeycomb, Orange Labneh

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## Cheese

**Whole Wood-fired Baked Tunworth Cheese**

Carrot & Blackberry Chutney, Croutons (*£10 Supplement per person*)

## 50 per person

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

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&  
Well-made  
drinks

## Champagne & Sparkling

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	<i>125ml</i>	<i>btl.</i>
<b>Prosecco Brut, Sacchetto</b> Veneto, Italy NV	<b>7.5</b>	<b>34</b>
<b>Classic Cuvée, Chalklands, Simpson Estate</b> Kent, England 2018	<b>10</b>	<b>50</b>
<b>Henners Brut</b> East Sussex, England NV		<b>55</b>
<b>Laurent Perrier, La Cuvée Brut</b> Champagne, France NV	<b>13</b>	<b>70</b>
<b>Laurent Perrier, Cuvée Rosé Brut</b> Champagne, France NV		<b>110</b>

## Cocktails

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<b>Negroni</b> Gin, Vermouth, Campari	<b>11</b>
<b>Sweet &amp; Smokey</b> Mezcal, Fig Liqueur, Honey Syrup, Orange Bitters	<b>10</b>
<b>Bitter Untwisted</b> Grand Marnier, Bourbon, Vermouth, Luxardo Maraschino Cherries	<b>11</b>
<b>Burnt Orange Martini</b> Salcombe Gin, Cointreau, Lillet Blanc, Grilled Orange Skin, Olive	<b>11</b>

## Beer & Cider

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<b>Curious Apple Cider 5.2%</b>	<b>5.5</b>
<b>Lost Pier Brewing Beach Session IPA 4%</b>	<b>5.5</b>
<b>Brewdog Nanny State 0.5%</b>	<b>4.5</b>
<b>Scaramanga – Extra Pale Ale 3.9%</b>	<b>5.5</b>

## Driver's Choice

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<b>Dutch Fizz</b> Seedlip, Pomegranate, Basil	<b>7</b>
<b>Mr. Howard</b> Seedlip, Pink Grapefruit, Lemon	<b>7</b>
<b>Amber Soda</b> Orange Sherbet, Lemon, Soda	<b>5</b>



# The Punch Line

**Punch originated from East India and was brought to England by sailors of the British East India Company in the early seventeenth century. Punch is made with five ingredients and was created especially for the celebration of important events. To this day punch remains a convivial gesture and a great reception drink to share at a party.**

*At Burnt Orange we have created three delicious punches exclusively to be experienced in our Private Dining Room.*

**Punch bowl - Serves 20**

**10 per cocktail**

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**Pavilion Garden** Woodford Reserve Bourbon, Aperol, Grapefruit Juice, Honey, Prosecco.

**Pebble Punch** Dark Rum, Orange Juice, Pineapple Juice, Lime Juice, Grenadine.

**Sussex Spritz** Gin, Elderflower Liquor, Lemon Juice, Sugar Syrup, Prosecco.





**We take the quality of drinks seriously. So, whether you order cocktails, soft drinks, wine or beer, you'll end up with a well-made beverage in your hand. We have a selection of exciting cocktails and punches exclusively for our private dining experience.**



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## White Wine

175ml 500ml btl.

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Chenin Blanc, The Rambler Western Cape, South Africa	5.5	16	22
Vermentino, Zagare Sicily, Italy	6.25	18	25
Sauvignon Blanc/Gros Manseng, La Vie en Joy, Domaine de Joÿ <i>Organic</i> Côtes de Gascogne, France	7	20	28
Verdejo, Diez Siglos Rueda, Spain			30
Picpoul de Pinet, Tournée du Sud Languedoc, France	7.5	21.5	30
Passerina, Casta, Carminucci Marche, Italy	8	23	32
Rioja Blanco, Ontañón Vetiver Rioja, Spain			35
Côtes du Rhône Blanc, La Fleur Solitaire Rhône, France			36
Sauvignon Blanc, Circumstance <i>Organic</i> Stellenbosch, South Africa	9.25	26.5	37
Pinot Bianco, Tramin Alto Adige, Italy			40
Txakoli, Hiruzta Winery Basque, Spain (pronounced 'Chaccoli')			42
Chardonnay, Edda Lei Bianco, San Marzano Puglia, Italy	11	31.5	44
Monemvasia, Rematies, Ios Winery Ios, Greece			46
Orange Gold, Gérard Bertrand Languedoc, France	11.5	33	46
Pinot Gris, Rockburn Central Otago, New Zealand			48
Riesling, Watervale, Clos Clare Clare Valley, Australia			50
Sancerre, Domaine du Pré Semelé Loire, France			54
Pernand-Vergelesses, Vallet Frères Burgundy, France			68

## Rosé Wine

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Ancora Rosato, Monferrato Chiantetto Piemonte, Italy	6	17	24
Pinot Gris Rosé, Origin, Saint Clair Marlborough, New Zealand	8.25	23.5	33
Côtes de Provence Rosé, Cuvée Edalise Provence, France	9	26	36

## Red Wine

175ml 500ml btl.

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<b>Barbera, The Rambler</b> Vino da tavola, Italy NV	5.50	16	22
<b>Nero d'Avola, Vitese, Colomba Bianca <i>Organic</i></b> Sicily, Italy	6.5	18.5	26
<b>Pinot Noir, Le Fou</b> Languedoc, France	7	20	28
<b>Aliança Dão Dão</b> , Portugal			28
<b>Pasión de Bobal <i>Organic</i></b> Utiel Requena, Spain			32
<b>Mourvèdre 'Illégal', Olivier Coste <i>Organic</i></b> Languedoc, France	8	23	32
<b>Kalecik Karasi, Kayra</b> Aegean, Turkey	8.75	25	35
<b>Domaine des Tourelles</b> Bekaa Valley, Lebanon			36
<b>Mencia, Vel'Uveyra, Ronsel do Sil <i>Organic</i></b> Ribeira Sacra, Spain	9.75	28	39
<b>Pinot Noir, Litoral, Viña Ventolera</b> Leyda, Chile	10	28.5	40
<b>La Côte Sauvage, Cairanne</b> Rhône, France			41
<b>Cot (Malbec) Viña Perez Cruz</b> Maipo Valley, Chile	10.5	30	42
<b>Agiorgitiko/Mavroudi, Monemvasia Winery</b> Laconia, Greece			42
<b>Shiraz/Cabernet, Bernoota, Lake Breeze</b>			45
Langhorne Creek, Australia			
<b>Pic Saint Loup, Dame Jeanne, Bergerie du Capucin</b>			47
<i>Organic</i> Languedoc, France			
<b>Barbera d'Asti Superiore, D'Annona</b> Piedmont, Italy			50
<b>Rioja 'Vino de Pueblo', Villabuena, Badiola</b> Rioja, Spain			58
<b>Malbec, Pasionado, Andeluna</b> Valle de Uco, Argentina			62

## Dessert Wine

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<b>Marsanne, Cane Cut, Tahbilk 50cl</b> Victoria, Australia	6	38
<b>Black Muscat, Elysium, Quady 37.5cl</b> California, USA	7.5	35

## Port

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<b>LBV Port, Barros Douro</b> , Portugal	4.5	50
<b>2005 Colheita Port, Barros Douro</b> , Portugal	7	75