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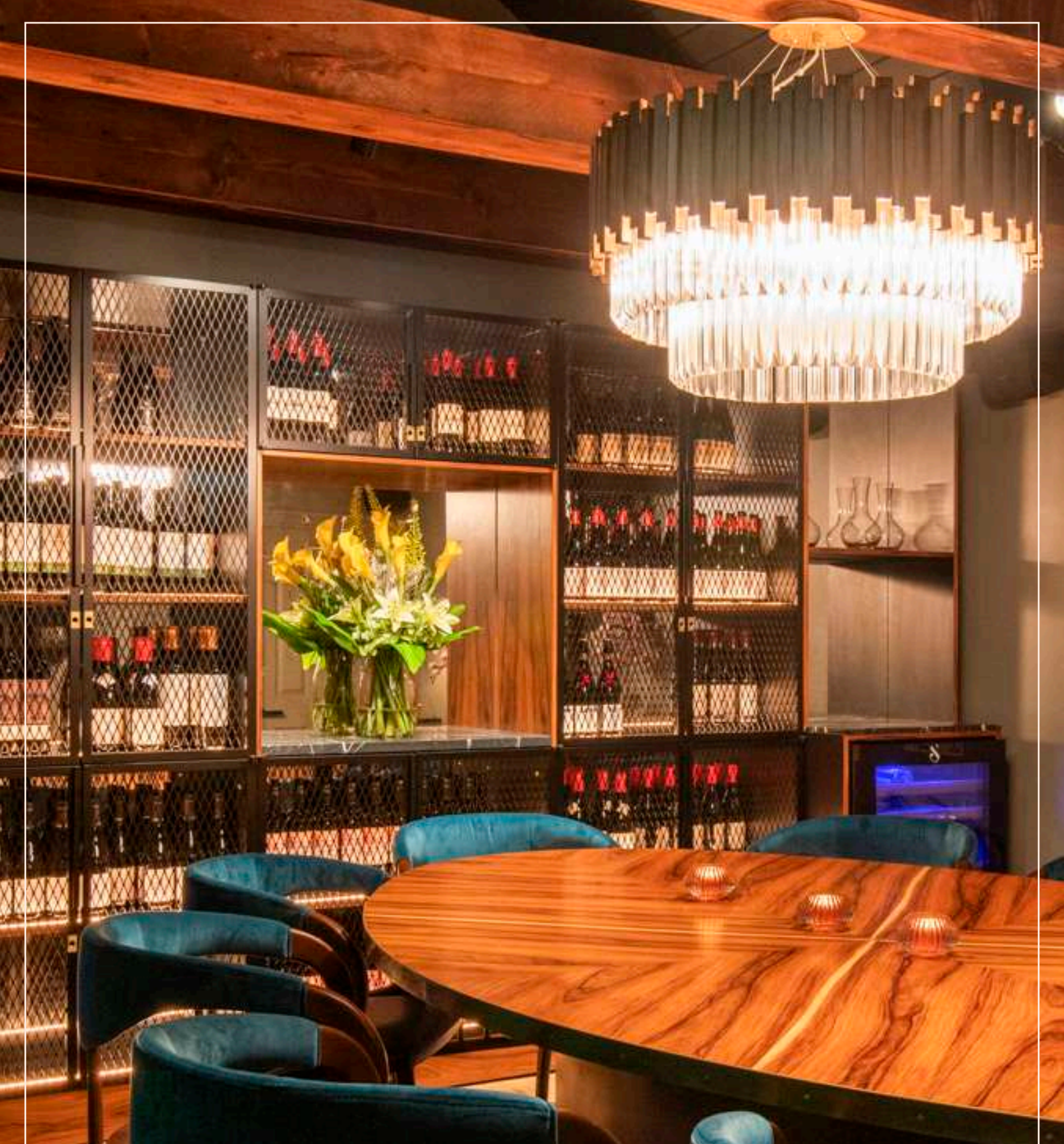
2021

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**

Desserts

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

Chocolate Nemesis Ginger Honeycomb, Orange Labneh

Whole Wood-fired Baked Tunworth Cheese

Carrot & Blackberry Chutney, Croutons (*£8 Supplement, per dish*)

50 per person

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



&
Well-made
drinks

Champagne & Sparkling

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

Cocktails

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

Beer & Cider

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

Driver's Choice

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



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

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.

White Wine

175ml 500ml btl.

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

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.*

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

Dessert Wine

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

Port

LBV Port, Barros Douro , Portugal	4.5	50
2005 Colheita Port, Barros Douro , Portugal	7	75