

EST.



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

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*



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

To Start

Wood-fired Flat Bread Sesame Brown Butter

Watermelon, Tomato & Feta Salad Mint Dressing *gf*

Mesabecha Hummus Garbanzo Beans, Tahini, Olive Oil *gf**

Kataifi Wrapped Halloumi Orange Blossom Honey, Pistachio

Falafel Crumpet Mint Yoghurt, Dukka, Soft Herbs

Plates

Sugar Pit Smoked Bacon Chop Pomegranate Brown Sauce

Hot Smoked Salmon Horseradish & Dill Labneh, Pickled Fennel

Tomato & Red Pepper Shakshuka Poached Eggs, Labneh, Zhug *gf*

Skillet-Baked Potatoes Wild Garlic Cream *gf**

On the Side

Shawarma Fries BBQ Chicken Burnt Ends, Amba, Garlic Toun

Smashed Avocado Lime, Basil *gf**

45 per person

Please note this menu is only available on Sundays.

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

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be 100% allergen free. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.

Burnt Orange - Brunch Drinks Menu

From expertly crafted cocktails with a magical Burnt Orange Brunch twist, to energising juices with a healthy kick and seasonally-focused fruit ice tea. Whatever your poison, our brunch drinks menu is sure to give you an invigorating boost and wipe away those blues every Sunday. Please note this menu is only available on Sundays.

Bloody Mary's

Bloody Pleaser
A twist on the Bloody Caesar, a popular drink from Canada using Clamato Juice instead of Tomato Juice, adding smoke, salt and spice.
Clamato Juice, Vodka, Mezcal, Lime Juice, Worcester Sauce, Green Tabasco, Salt, Old Bay Spice, Pepper

Bloody Maria
A healthier option using Cold Pressed Cucumber Juice rather than Tomato Juice as well as Tequila, Agave and Coconut; giving it great colour and taste.
Cold Pressed Cucumber Juice, Cazcabel Coconut Tequila, Lime Juice, Agave Syrup, Pepper, Salt

Bloody Saviour
A simple take on the well-known classic with some Burnt Orange spices and Tidal Rum
Tomato Juice, Tidal Rum, Lemon Juice, Worcester Sauce, Tobasco, Persian Lime Salt, Aleppo Pepper, Pepper
10 each

Morning Mimosas

Peach & Orange
Blood Orange & Grapefruit
Blackberry & Plum
8 each

Iced Tea

Our Iced Teas will be changing weekly and are infused with fresh fruit, using a variety of flavours including peach, mint, honey, grapefruit, pear, apple, chilli, mango, plum, pomegranate. We will reflect the fruits that our kitchen use as much as possible to curate a tailored connection between menus.
What's the ice tea tipple today? Just ask our team.
5.5 each

Cold Press Juices

Beetroot, Carrot & Ginger Juice
Blood Orange Juice
Carrot, Orange & Ginger Juice
6 each



&
Well-made
drinks

Champagne & Sparkling

	125ml	btl.
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 Chiaretto 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