
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

To Start

- Spiced Calamari Fritti** Preserved Lemon Aioli *gf* 8.5
- Smoked Stone Bass** Rhubarb, Mint, Soy *gf* 8.5
- 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 *gf* 9.5
- Crispy Smoked Lamb Shoulder Cigars** Padron Yoghurt 10

Wood-fired

- Flamed Sea Bream** Basil Yoghurt, Mango Dressing *gf* 12.5
- Wood-fired Cod** Green Coconut Curry, Ezme & Almond *gf* 13
- Fire-Roasted Chermoula Monkfish** Sumac & Mint Tzatziki, Spiced Raisin *gf* 15
- BBQ Chicken Thigh** Spiced Celeriac Remoulade, Smoked Garlic Aioli *gf* 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
- Charred Hispi Cabbage** Harissa & Cider Butter *gf* 8
- Cumin & Orange Glazed Cauliflower** Spiced Cashew Cream *gf** 9

On the Side

- Skillet-Baked Potatoes** Herb Cream, Sheep's Cheese *gf* 5
- Charred Leeks** Shimeji, Sage, Comté *gf* 7
- Charred Purple Sprouting Broccoli** Lemon Tahini Dressing *gf** 6.5
- Baby Gem** Avocado Crema, Cashew, Sorrel *gf* 7
- Smoked Chilli Harissa** *gf** 2
- Preserved Lemon Aioli** *gf* 2
- Green Herb Zhug** *gf** 2

*All dishes containing * are Vegan
gf, gluten free ingredients*

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.

Experience Menu

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*

BBQ Chicken Thigh

Spiced Celeriac Remoulade, Smoked Garlic Aioli *gf*

Flamed Sea Bream Basil Yoghurt, Mango Dressing *gf*

Smoked Miso Aubergine Crispy Onions, Sour Cream

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

Baby Gem Avocado Crema, Cashew, Sorrel *gf*

Smoked Chilli Harissa *gf**

Preserved Lemon Aioli *gf*

Green Herb Zhug *gf**

Vegetarian Menu

Wood-fired Flat Bread Sesame Brown Butter

Roasted Red Pepper & Paprika Hummus

Sunflower Seeds, Tahini *gf**

Padron Peppers Persian Lime Salt *gf**

Grilled Sussex Halloumi

Spiced Fig Honey, Pine Nuts, Mint *gf**

Cumin & Orange Glazed Cauliflower

Spiced Cashew Cream *gf**

Smoked Miso Aubergine Crispy Onions, Sour Cream

Charred Hispi Cabbage Harrisa & Cider Butter *gf*

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

Baby Gem Avocado Crema, Cashew, Sorrel *gf*

Charred Purple Sprouting Broccoli

Lemon Tahini Dressing *gf**

Smoked Chilli Harissa *gf**

Green Herb Zhug *gf**

35 per person

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

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EST.  2021

Burnt Orange

ALL DAY & LATE NIGHT



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