
To Start

- Wood-fired Flat Bread** Sesame Brown Butter 4
- Padron Peppers** Persian Lime Salt *gf** 4
- Dressed Winter Berries** Rose Labneh, Candy Walnuts & Honey *gf* 8
- Harissa Maple Syrup Waffles** Streaky Bacon, Chives 8
- Watermelon, Tomato & Feta Salad** Mint Dressing *gf* 7
- Stone Bass** Rhubarb, Mint, Soy *gf* 8.5
- Mesabecha Hummus** Garbanzo Beans, Tahini, Olive Oil *gf** 6
- Kataifi Wrapped Halloumi** Orange Blossom Honey, Pistachio 9
- Falafel Crumpet** Mint Yoghurt, Dukka, Soft Herbs 8

Plates

- Sugar Pit Smoked Bacon Chop** Pomegranate Brown Sauce *gf* 15
- Spiced Merguez Sausage** Sumac Onions, Crispy Herbs 9
- Lamb Kofta Burger** Green Chilli Shatta, Garlic Yoghurt, Guindilla 14
- Tomato & Red Pepper Shakshuka** Poached Eggs, Labneh, Zhug *gf* 12
- Add Sujuk Sausage (*£5 Supplement*)
- Smoked Miso Aubergine** Crispy Onions, Sour Cream, Pomegranate 9
- Hot Smoked Salmon** Horseradish & Dill Labneh, Pickled Fennel *gf* 13
- Grilled Marinated Tiger Prawns** Herb Zhug *gf* 12
- Fire Roasted Chermoula Monkfish** Sumac & Mint Tzatziki, Spiced Raisin *gf* 15

On the Side

- Smashed Avocado** Lime, Basil *gf** 6
- Two Poached Free Range Eggs** Za'atar Crumb 4
- Shawarma Fries** BBQ Chicken Burnt Ends, Amba, Garlic Toum 6
- Buttered Spinach** Garlic *gf* 4
- Harissa Hollandaise** *gf* 2
- Zhug** *gf** 2

Sweets

- Dulce de Leche** Ice Cream *gf* 4
- Cardamom Toasted Waffle** Caramelised Banana, Maple Syrup, Vanilla Ice Cream 9
- Baked Ricotta Cheesecake** Lemon Curd, Basil, Raspberry Compote 7.5
- Arabic Coffee Torte** Malt, Dark Chocolate Sorbet 9
- Whole Wood-Fired Baked Tunworth Cheese** Carrot & Blackberry Chutney, Croutons
(For two, to share - 10 per person)

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

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.

The Burnt Orange Brunch 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

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

Hot Smoked Salmon Horseradish & Dill Labneh, Pickled Fennel

Spiced Merguez Sausage Sumac Onions, Crispy Herbs

Tomato & Red Pepper Shakshuka Poached Eggs, Labneh, Zhug *gf*
Add Sujuk Sausage (£5 Supplement)

Shawarma Fries BBQ Chicken Bits, Amba, Garlic Toum

Harissa Hollandaise *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 ingredients*

EST.  2021

Burnt Orange

ALL DAY & LATE NIGHT



burnt-orange.co.uk | @burntorangeUK

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.

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

Pear Juice

Apple & Raspberry Juice

Apple, Rhubarb & Strawberry Juice

6 each
