
Snacks

- Spiced Nuts** 🌱 * 3.5
- Nocellara Olives** 🌱 * 4.5
- Padron Peppers** Persian Lime Salt 🌱 * 4
- Wood-fired Flat Bread** Sesame Brown Butter 4
- Pea, Mint & Broad Bean Hummus** Chilli Salt 🌱 * 6
- English Peas in a Pod** Aleppo Salt * 🌱 5

To Start

- Spiced Calamari Fritti** Preserved Lemon Aioli * 8.5
- Cured Trout** Basil, Apple, Sumac 9
- Grilled Sussex Halloumi** Orange Blossom Honey & Pine Nuts * 8
- Grilled Marinated Prawns** Herb Zhug * 12
- Burrata** Marinated Tomato, Cherries & Crispy Lavash 10
- Crispy Smoked Lamb Shoulder Cigars** Padron Yoghurt 10

Wood-fired

- Flamed Sea Bream** Basil Yoghurt, Mango Dressing* 12.5
- Wood-fired Cod** Green Coconut Curry, Ezme & Almond* 13
- Fire-Roasted Chermoula Monkfish** Sumac & Mint Tzatziki, Spiced Raisin* 15
- BBQ Chicken Thigh** Basil Mayo, Peas, Watercress* 9.5
- Baharat Lamb Chops** Muhammara, Marinated Feta* 24
- Smoked Beef Arayes** Burnt Onion Buttermilk, Barberries 15
- Smoked Miso Aubergine** Crispy Onions, Sour Cream 8
- Charred Hispi Cabbage** Harissa & Cider Butter *8
- Cumin & Orange Glazed Cauliflower** Spiced Cashew Cream 🌱 * 9

On the Side

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

*All dishes containing 🌱 are Vegan
All dishes containing * are NGCI No Gluten-containing 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

Pea, Mint & Broad Bean Hummus

Chilli Salt* 

Spiced Calamari Fritti Preserved Lemon Aioli *

Crispy Smoked Lamb Shoulder Cigars

Padron Yoghurt

BBQ Chicken Thigh

Basil Mayo, Peas, Watercress*

Flamed Sea Bream Basil Yoghurt, Mango Dressing*


Smoked Miso Aubergine Crispy Onions, Sour Cream

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

Baby Gem Avocado Crema, Cashew, Sorrel*

Smoked Chilli Harissa* 

Preserved Lemon Aioli *


Green Herb Zhug* 

Vegetarian Menu

Wood-fired Flat Bread Sesame Brown Butter

Pea, Mint & Broad Bean Hummus


Chilli Salt* 

Padron Peppers Persian Lime Salt* 

Grilled Sussex Halloumi

Orange Blossom Honey, Pine Nuts*

Cumin & Orange Glazed Cauliflower

Spiced Cashew Cream* 

Smoked Miso Aubergine Crispy Onions, Sour Cream

Charred Hispi Cabbage Harrisa & Cider Butter*


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

Baby Gem Avocado Crema, Cashew, Sorrel*

Charred Purple Sprouting Broccoli

Lemon Tahini Dressing* 

Smoked Chilli Harissa* 

Green Herb Zhug* 

Preserved Lemon Aioli *

37 per person sharing | 35 per person sharing

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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