





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## Snacks

- Spiced Nuts\***  3.5
- Nocellara Olives\***  4.5
- Padron Peppers** Persian Lime Salt\*  5.5
- Wood-fired Flat Bread** Sesame Brown Butter 4
- Pea & Edamame Hummus** Sorrel, Chilli, Hazelnut\*  6

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## To Start

- Spiced Calamari Fritti** Preserved Lemon Aioli\* 10.5
- Crispy Fried Okra** Lime Curry Mayo, Nigella Seed\* 7
- Citrus Cured Grey Mullet** Jalapeno, Pomegranate\* 9
- Halloumi** Elderflower Honey, Pistachios, Mint\* 8
- Burrata** Grilled Stone Fruit, Green Tomato, Basil 12
- Smoked Lamb Shoulder Cigars** Padron Yoghurt 10
- Grilled Marinated Prawns** Herb Zhug\* 12





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## Wood-fired

- Flamed Sea Bream** Basil Yoghurt, Mango Dressing\* 14
- Slow Braised Octopus** Crispy New Potato, Harissa, Truffle Butter\* 18
- Wood-Fired Stonebass** Sobrassada, Fennel, Blood Orange Salad\* 16
- BBQ Chicken** Spring Onion Aioli, Soused Baby Courgettes\* 10
- Baharat Lamb Chops** Muhammara, Marinated Feta\* 24
- Smoked Miso Aubergine** Crispy Onions, Sour Cream 9
- Apricot Tandoori Cauliflower** Mint, Raita & Pickles\* 9
- Charred Hispi Cabbage** Harissa, Cider Butter\* 8

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## On the Side

- Skillet-Baked Potatoes** Herb Cream, Sheep's Cheese\* 5.5
- Charred Purple Sprouting Broccoli** Lemon Tahini Dressing\*  6.5
- Green Bean & Artichoke Salad** Gherkins, Sunflower Seeds\*  7
- Shirazi Salad** Pomegranate Molasses, Feta, Parsley\* 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 & Edamame Hummus** Sorrel, Chilli, Hazelnut\* 

**Spiced Calamari Fritti** Preserved Lemon Aioli\*

**Smoked Lamb Shoulder Cigars** Padron Yoghurt

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#### BBQ Chicken

Spring Onion Aioli, Soused Baby Courgettes\*

**Flamed Sea Bream** Basil Yoghurt, Mango Dressing\*

**Smoked Miso Aubergine** Crispy Onions, Sour Cream

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

#### Green Bean & Artichoke Salad

Gherkins, Sunflower Seeds\*

**Smoked Chilli Harissa\*** 

**Preserved Lemon Aioli\***

**Green Herb Zhug\*** 

### Vegetarian Menu

**Wood-fired Flat Bread** Sesame Brown Butter

**Pea & Edamame Hummus** Sorrel, Chilli, Hazelnut\* 

**Padron Peppers** Persian Lime Salt\* 

**Halloumi** Elderflower Honey, Pistachios & Mint\*

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**Apricot Tandoori Cauliflower** Mint, Raita & Pickles\*

**Smoked Miso Aubergine** Crispy Onions, Sour Cream

**Charred Hispi Cabbage** Harissa, Cider Butter\*

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

**Charred Sprouting Broccoli** Lemon Tahini Dressing\* 

#### Green Bean & Artichoke Salad

Gherkins, Sunflower Seeds\*


**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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