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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 4.5
- Beetroot Hummus** Sumac, Cumin\* 🌿 6

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## To Start

- Spiced Calamari Fritti** Preserved Lemon Aioli\* 11
- Crispy Fried Okra** Lime Curry Mayo, Nigella Seed\* 7.5
- Mussels On Toast** Young Leeks, Urfa Chilli Butter 9
- Halloumi** Cranberry Honey, Pistachios, Mint\* 8.5
- Buffalo Milk Burrata** Figs, Rosemary, Smoked Walnut 12
- Smoked Lamb Shoulder Cigars** Padron Yoghurt 10.5
- Grilled Marinated Prawns** Herb Zhug\* 12.5

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## Wood-fired

- Flamed Sea Bream** Basil Yoghurt, Mango Dressing\* 14.5
- Halibut Fi-Har** Buttermilk, Brown Crab, Barbecued Pepper\* 19
- Stonebass** Wood-Fired with Nduja, Fennel & Orange Salad\* 16
- BBQ Chicken Thigh** Spring Onion Aioli, Garlic Sprouts\* 10.5
- Baharat Lamb Chops** Muhammara, Marinated Feta\* 24
- Creedy Carver Duck** Plums, Jalapeno, Barberry Vinaigrette\* 19
- Smoked Miso Aubergine** Crispy Onions, Sour Cream 9.5
- Apricot Tandoori Cauliflower** Mint, Raita & Pickles\* 9.5
- 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\* 🌿 7
- Smoked Molasses Pumpkin** Seeds, Black Garlic, Chilli, Sage\* 🌿 7
- Shirazi Salad** Pomegranate Molasses, Feta, Parsley\* 🌿 7
- Smoked Chilli Harissa\*** 🌿 2.5
- Preserved Lemon Aioli\*** 2.5
- Green Herb Zhug\*** 🌿 2.5

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

**Beetroot Hummus** Sumac, Cumin\* 

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

**Smoked Lamb Shoulder Cigars** Padron Yoghurt

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#### BBQ Chicken

Spring Onion Aioli, Garlic Sprouts\*

**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\*

#### Smoked Molasses Pumpkin

Seeds, Black Garlic, Chilli, Sage\*


**Smoked Chilli Harissa\*** 

**Preserved Lemon Aioli\***

**Green Herb Zhug\*** 

### Vegetarian Menu

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

**Beetroot Hummus** Sumac, Cumin\* 

**Padron Peppers** Persian Lime Salt\* 

**Halloumi** Cranberry 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\*

**Shirazi Salad** Pomegranate Molasses, Feta, Parsley\* 

#### Smoked Molasses Pumpkin

Seeds, Black Garlic, Chilli, Sage\*


**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.

All dishes containing  are Vegan | All dishes containing \* are NGCI No Gluten-containing ingredients.

EST.  2021

# Burnt Orange

ALL DAY & NIGHT



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