
Snacks

- Spiced Nuts*** 🌿 3.5
- Nocellara Olives*** 🌿 3.5
- Padron Peppers** Persian Lime Salt* 🌿 5.5
- Wood-fired Flat Bread** Sesame Brown Butter 4.5
- Globe Artichoke & Sorrel Hummus** Grilled Choke & Hazelnut* 🌿 6

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** Bergamot Honey, Green Chilli & Pistachios* 8.5
- Buffalo Milk Burrata** Preserved Kumquat, Basil, Jalapeño 12
- Smoked Lamb Shoulder Cigars** Padron Yoghurt 10.5
- Grilled Marinated Prawns** Herb Zhug* 12.5

Wood-fired

- Flamed Sea Bream** Basil Yoghurt, Mango Dressing* 14.5
- Halibut Fi-Har** Buttermilk, Brown Crab, Barbecued Pepper* 19
- Chilli Glazed Monkfish** Mint Labneh, Nettle Chatta 18
- BBQ Chicken Thigh** Wild Garlic Aioli, Asparagus 10.5
- Smoked Pork Neck** Rhubarb Ketchup, Onions* 16
- Marinated Lamb Chops** Nocellara Tapenade, Pine Nut* 24.5
- Smoked Miso Aubergine** Crispy Onions, Sour Cream 9.5
- Apricot Tandoori Cauliflower** Mint, Raita & Pickles* 9.5
- Charred Hispi Cabbage** Harissa, Cider Butter* 8

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 selection to us, and we'll send a spread of dishes to share
- no break in conversation required.

Experience Menu

Wood-fired Flat Bread Sesame Brown Butter

Globe Artichoke & Sorrel Hummus Grilled

Choke, Hazelnut * 

Spiced Calamari Fritti Preserved Lemon Aioli*

Smoked Lamb Shoulder Cigars Padron Yoghurt

BBQ Chicken Wild Garlic Aioli, Asparagus

Flamed Sea Bream Basil Yoghurt, Mango Dressing*

Smoked Miso Aubergine Crispy Onions, Sour Cream


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

Globe Artichoke & Sorrel Hummus Grilled

Choke, Hazelnut 

Padron Peppers Persian Lime Salt

Halloumi Bergamot Honey, Green Chilli, Pistachio*

Apricot Tandoori Cauliflower Mint, Raita & Pickles*

Smoked Miso Aubergine Crispy Onions, Sour Cream

Charred Hispi Cabbage Harissa, Cider Butter*

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* 

Preserved Lemon Aioli *

Green Herb Zhug* 

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



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