

# Bar Menu

---

A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team.

## Bar Snacks

---

<b>Spiced Nut Mix</b>	3.5
<b>Gordal Olives</b>	4.5
<b>Padron Peppers - Persian Lime Salt</b>	5.5
<b>Wood-fired Flat Bread - Sesame Brown Butter</b>	5

## Champagne

---

125ml Btl

<b>Veuve Clicquot, Brut, Yellow Label</b> Champagne, France NV	16.5	90
<b>Veuve Clicquot, Rosé</b> Champagne, France NV		110
<b>Laurent-Perrier, Cuvée Rosé Brut</b> Champagne, France NV		135
<b>Pol Roger, Brut Vintage</b> Champagne, France 2018		170
<b>Dom Perignon, Moët &amp; Chandon</b> Champagne, France 2013		280

## Sparkling

---

<b>Prosecco Superiore Brut, Sacchetto</b> Veneto, Italy NV	8.5	45
<b>Pet-Nat Rosado, Lia, Nivarius</b> Rioja, Spain 2022	9	50
<b>Llopart, Corpinnat Brut Nature Reserva</b> Penedès, Spain 2019 	10	55
<b>Ridgeview, Bloomsbury Brut</b> Sussex, England NV	12.5	80
<b>Ridgeview, Fitzrovia Rosé</b> Sussex, England NV		85
<b>Hoffmann &amp; Rathbone, Blanc de Blancs</b> Sussex, England 2013		105



## Signature Cocktails

---

<b>Burnt Orange Martini</b>	12.5
58 & Co. London Dry, Lillet Blanc, Cointreau	
<b>A Touch of Spice</b>	13
58 & Co. Triple Distilled Vodka, Green Chartreuse, Lemon, Orange & Cinnamon	
<b>Amara's Nectar</b>	12
58 & Co. London Dry, Beesou, Maraschino, Lemon, Jasmine	
<b>Spritz de Poire</b>	13
Creme De Poire, Lillet Blanc, Grand Marnier, Cardamom, Prosecco	
<b>Kaliméra</b>	11.5
Yogurt Washed 58 & Co. Gin, Beesou, Lemon, Thyme, Walnut	
<b>Espadín Bramble</b>	12
Cazcabel Blanco, Ojo de Dios Mezcal, Amaro Montenegro, Lemon, Blackberry	
<b>Amaro Carica</b>	12.5
Evan Williams Bourbon, Grand Marnier, Fernet Branca, Lemon, Fig, Honey	
<b>Bread &amp; Butter Old Fashioned</b>	11.5
Brown Butter Cut Spiced Rum, Kinahan's Irish Whiskey, PX Sherry, Raisin, Bitters	
<b>Weapon of Choice</b>	12
Licor 43, Crème de Cacao Blanc, Coffee	
<b>Cranberry &amp; Ginger Mojito</b>	12
El Dorado 5yr, Cranberry, Lime, Mint, Ginger	
<b>Sparkling Sorbet</b>	12.5
Lemon Sorbet, St Germain, Italicus, Prosecco	

**What? No Tommy's Margarita?! Don't worry: our skilled bar team can whip up any classic cocktail you like. Just ask your server.**



## The Margarita Menu

---

<b>El Toro</b>	12
Cazcabel Blanco, Apricot Brandy, Lime, Hibiscus Syrup	
<b>Yuzu Spicy</b>	13
Cazcabel Blanco, Yuzu Liqueur, Lime, Chilli Agave	
<b>Queen of the Night</b>	12
Cazcabel Blanco, Grapefruit, Lime, Basil & Black Pepper	
<b>Margarita Verdita</b>	13
Cazcabel Reposado, Ancho Reyes, Lime, Padron Agave	
<b>Wake Me Up Marg</b>	12
Mezcal, Lime, Pineapple & Cinnamon Honey	

## Non-Alcoholic Cocktails

---

<b>Lemongrass Mojito</b>	9
Lemongrass Syrup, Mint, Lime, Double Dutch Pink Grapefruit Soda	
<b>Dutch Fizz</b>	9
Seedlip, Honey Water, Lemon Juice, Top Lemonade	
<b>Lyre's Spritz</b>	9
Lyre's Blood Orange, Soda	

## Beer & Cider

---

<b>Estrella Galicia</b>	<i>Schooner</i>	4.7%	6
<b>Lucky Saint Lager</b>	<i>330ml</i>	0.5%	6
<b>Efes</b>	<i>330ml</i>	5%	5.5
<b>Brighton Pilsner</b>	<i>330ml</i>	4.5%	6
<b>Brighton IPA</b>	<i>330ml</i>	4%	6
<b>Curious Apple Cider</b>	<i>330ml</i>	5.2%	6



# White Wine


175ml

500ml

Btl

## Aromatics - Flower & Herbs

Wines with real personality that leap from the glass, from fresh green herbs to rose petals. Incredible with dishes that echo those herbal and spicy flavours.

<b>Macabeo/Sauvignon, Bodegas la Purísima</b> Yecla, Spain			33
<b>Zibibbo, Vitese, Colomba Bianca</b> Sicily, Italy 	8.75	25	35
<b>Greco, Cirò Bianco, Ippolito 1845</b> Calabria, Italy	10	28.5	40
<b>Malagousia / Assyrtiko, Apla, Oenops</b> Drama, Greece	11	31.5	44
<b>Grüner Veltliner, Langenlois, Weingut Rabl</b> Kamptal, Austria			48

## Crisp, Brisk & Refreshing

If you like bone dry clean white wines, then look no further. Piercing acidity, often from coastal locations, with real freshness and purity. For something different why not try the Koshu from Japan which is grown on the slopes of Mount Fuji.

<b>Sollazzo Bianco</b> Emilia Romagna, Italy	6.5	18.5	26
<b>Picpoul de Pinet, Tournée du Sud</b> Languedoc, France			39
<b>Albariño, Ruta 49, Bodegas Viña Cartin</b> Galicia, Spain			45
<b>Stina, Cuvee White, Jako Vino</b> Dalmatia, Croatia	12.5	35.5	50
<b>Koshu, Kayagatake, Grace Wine</b> Yamanashi, Japan	14	40	56

## Fruit Focussed, Vibrant & Intense

Where fruit takes centre stage. Wines bursting with flavour, from citrusy rieslings to tropical Sauvignons. The citrus edge to these wines cuts through oily fish with ease but are also equally at home when partnered with Mediterranean flavours.

<b>Chenin Blanc, Wild Garden</b> Cape Coast, South Africa			28
<b>Côtes de Gascogne, L'Eclat, Domaine de Joÿ</b> Sud Ouest, France 	8	23	32
<b>Vermentino, Timo, San Marzano</b> Puglia, Italy 	9.5	27	38
<b>Riesling, Watervale, Jim Barry Wines</b> Clare Valley, Australia	10	28.5	40
<b>Sauvignon Blanc, Te Muna, Craggy Range</b> Martinborough, NZ	12.5	35.5	50
<b>Sancerre, Eric Louis</b> Loire, France 			70



## White Wine

175ml 500ml Btl

### Textured, Rounded & Indulgent

Wines with added texture and weight, not always from oak. These wines can handle pretty much anything you can throw at them. So reward with some of our richer offerings. The Greek Viognier is something to behold!

<b>Rioja, Valdebaron Blanco, Bodegas Ondarre</b> Rioja, Spain	9.5	27	38
<b>Chardonnay, Circa 77, Xanadu</b> Margaret River, Australia	11	31.5	44
<b>Pinot Blanc Sur Lies, Dopff Au Moulin</b> Alsace, France 			52
<b>Viognier, Ktima Gerovassiliou</b> Epanomi, Greece			62
<b>Saint-Véran La Côte Dorée, Thierry Drouin</b> Burgundy, France			65
<b>Sixteen Field Blend, Brookdale Estate</b> Paarl, South Africa			72
<b>Savigny-Lès-Beaune, Ropiteau Frères</b> Burgundy, France			94

## Rosé Wine

175ml 500ml Btl

Rosé is without doubt the most versatile food wine on our list. Perfect with a wide variety of dishes due to the perfumed red fruits and fresh acidity. Our selection is sorted on a sliding scale of fruit intensity starting with the most delicate.

<b>Pinot Noir Rosé, Railway Hill, Simpsons Wine Estate</b> Kent, England	14	40	56
<b>Grenache Rosé, Dom Ici, Dom Brial</b> Roussillon, France	8	23	32
<b>Cuvée Marie Christine, Château de l'Aumérade</b> Provence, France	11.5	33	46
<b>Soupir, Château Oumsiyat</b> Bekaa Valley, Lebanon	9	25.5	36




# Red Wine

175ml 500ml Btl

---

## Elegance, Style & Substance

Lighter in weight but not character, these are serious wines with subtlety and refinement. These silky wines absolutely love spice, and they work a treat with our smoked dishes.

<b>Garnacha, Inmune, Tandem</b> Navarra, Spain	10.25	29.5	41
<b>Beaujolais Villages, Domaine de Colonat</b> Beaujolais, France			45
<b>Pinot Noir, Village, Yering Station</b> Victoria, Australia	12.75	36.5	51
<b>Chianti Classico, Badia a Coltibuono</b> Tuscany, Italy 			57
<b>Pinot Noir, Rockburn</b> Central Otago, New Zealand			78
<b>Barolo, Castiglione, Vietti</b> Piedmont, Italy			115

## Garrigue, Earth & Savoury

Medium-bodied with an unmistakable savoury or spicy character. Flavours of wild herbs, earthiness, and berries match perfectly with Mediterranean influenced dishes, lamb in particular.

<b>Touriga Nacional, Vinhas de Pegões</b> Setubal, Portugal	7.5	21.5	30
<b>Minervois, Caz'Ailes, Château d'Agel</b> Languedoc, France			35
<b>Montepulciano, Anima Osca, Tenimenti Grieco</b> Molise, Italy	9.75	28	39
<b>Pinotage, Off The Charts, Bruce Jack Wines</b> Breedekloof, SA	10	28.5	40
<b>Barbera d'Asti, Le Orme, Michele Chiarlo</b> Piedmont, Italy			50
<b>Monemvasios, Red, Monemvasia Winery Tsimbidi</b> Laconia, Greece			52
<b>Côtes du Rhône, Les Deux Albion, Saint Cosme</b> Rhône, France			58
<b>Rioja Reserva, Viña Alberdi, La Rioja Alta S.A.</b> Rioja, Spain	15.5	44.5	62
<b>Gevrey-Chambertin, Combes du Dessus, Sarah Marsh</b> Burgundy, France			115




## Red Wine

175ml 500ml Btl

### Fruity, Juicy & Gluggable

These are real fruit bombs, that are juicy and very quaffable. So many of these can be chilled for summer, please ask your server if this is something you'd like us to do.

<b>Sollazzo Rosso</b> Emilia Romagna, Italy	6.5	18.5	26
<b>Negroamaro, Il Pumo, San Marzano</b> Puglia, Italy			32
<b>Carignan, No es Pituko, Viña Echeverría</b> Valle de Maule, Chile	9.5	27	38
<b>Merlot / Sangiovese, Villa Conversino, Di Filippo</b> Umbria, Italy 			39
<b>Kalecik Karasi, Kayra</b> Denizli, Turkey	10.75	31	43
<b>Monastrell, Black Skull, Finca Bacara</b> Jumilla, Spain			48

### Power, Intensity & Structure

Bold wines that are full-flavoured, and have a predominately dark fruit profile. Its not a surprise that these wines generally like to be partnered up with red meat, especially when grilled.

<b>Hey Malbec, Matias Riccitelli</b> Mendoza, Argentina			50
<b>Ribera del Duero, Resalte de Peñafiel</b> Ribera del Duero, Spain	13.75	39.5	55
<b>Zinfandel, Dry Creek Valley, Peterson Winery</b> California, USA			67
<b>Cabernet Blend, Milla Cala, Viña VIK</b> Valle de Cachapoal, Chile			82
<b>Château de Valois, Pomerol</b> Bordeaux, France 			88

## Orange Wine

125ml 500ml Btl

White wines with prolonged maceration on skins give a distinctive colour and adds texture, weight & aromatics to the wine. Perfect with richer seafood offerings.

<b>Amfòra, Coteaux de Bessilles, Villa Noria</b> Languedoc, France	11.5	41	57
<b>Assyrtiko, Clay, Gaia Wines</b> Santorini, Greece	15	53	74





## Dessert Wine

75ml Btl

---

<b>Black Muscat, Elysium, Quady</b> California, USA 37.5cl	8.5	41
<b>Sauternes, Château Suduiraut</b> Bordeaux, France 37.5cl	10.5	49

## Port

50ml Btl

---

<b>LBV Port, Barros</b> Douro, Portugal	5.5	65
<b>2005 Colheita Port, Barros</b> Douro, Portugal	9	80

## Tequila, Mezcal & Pisco

---

<b>Cazcabel Blanco</b>	7	<b>Ojo De Dios Mezcal Joven</b>	10
<b>Cazcabel Coconut</b>	8	<b>Ojo De Dios Mezcal Hibiscus</b>	10.5
<b>Cazcabel Honey</b>	8	<b>Ojo De Dios Mezcal Coffee</b>	10.5
<b>Cazcabel Coffee</b>	8	<b>El Rayo Plata</b>	10
<b>Cazcabel Reposado</b>	8.5	<b>El Rayo Reposado</b>	10.5
<b>Cazcabel Añejo</b>	8.5	<b>Don Julio Añejo</b>	19.5

## Rum & Cachaça

---

<b>Velho Barreiro Cacha</b>	7	<b>Gosling Black Seal</b>	8.5
<b>El Dorado 3yr</b>	7	<b>El Dorado 12yr</b>	11
<b>Cut Spiced Rum</b>	8	<b>El Dorado 21yr</b>	22
<b>Aluna Coconut Rum</b>	7	<b>Tidal Rum</b>	10
<b>El Dorado 5yr</b>	8	<b>Plantation Pineapple</b>	11



## Vodka

---

<b>58 &amp; Co. House</b>	<i>7</i>	<b>Belvedere</b>	<i>10</i>
<b>Black Cow</b>	<i>10</i>	<b>58 &amp; Co. Triple Distilled</b>	<i>9</i>

## Gin

---

<b>58 &amp; Co. House</b>	<i>7</i>	<b>Silent Pool</b>	<i>11.5</i>
<b>Brighton</b>	<i>11</i>	<b>58 &amp; Co. London Dry</b>	<i>10</i>
<b>Caorunn</b>	<i>10</i>	<b>58 &amp; Co. Apple &amp; Hibiscus</b>	<i>10</i>
<b>Malfy Blood Orange</b>	<i>10.5</i>	<b>VII Hills</b>	<i>8</i>
<b>Malfy Lemon</b>	<i>10.5</i>	<b>Martin Millers</b>	<i>9</i>
<b>Malfy Rosa</b>	<i>10.5</i>		

## Whisky & Bourbon

---

<b>Compass Box Peat Monster</b>	<i>11</i>	<b>Kinahan's Irish Whiskey</b>	<i>8</i>
<b>Glenmorangie 10</b>	<i>10.5</i>	<b>Evan Williams Bourbon</b>	<i>7</i>
<b>Laphroaig 10</b>	<i>12</i>	<b>Bulleit Rye</b>	<i>9</i>
<b>Caol Ila 12</b>	<i>13</i>	<b>Woodford Reserve</b>	<i>10</i>
<b>Nikka From The Barrel</b>	<i>11</i>	<b>Jack Daniels</b>	<i>7.5</i>
<b>Suntory Hibiki Harmony</b>	<i>19</i>		



# Armagnac, Cognac & Calvados

---

<b>Bernoy Calvados VSOP</b>	9	<b>Baron De Sigognac 20yr</b>	21
<b>Hennessy VS</b>	11	<b>Pisco Macchu</b>	8
<b>Hennessy XO</b>	38	<b>Burnt Faith Brandy</b>	9
<b>Janneau VSOP</b>	10		

## Liqueur

---

<b>Absinthe Le Fee</b>	11.5	<b>Sambuca</b>	7
<b>Amaretto Disaronno</b>	7	<b>Kahlua</b>	7
<b>Baileys</b>	8	<b>Chambord</b>	7
<b>Cointreau</b>	7	<b>Pimm's</b>	7
<b>Fernet Branca</b>	7	<b>Beesou Honey</b>	7.5
<b>Frangelico</b>	7	<b>Lillet Blanc</b>	7
<b>Grand Marnier</b>	8	<b>Lillet Rose</b>	7
<b>Italicus</b>	8.5	<b>Campari</b>	7
<b>Limoncello</b>	7	<b>Aperol</b>	7

## Softs & Juices

---

<b>Coca Cola</b>	3.5
<b>Diet Coke</b>	3.5
<b>Double Dutch Lemonade</b>	3.5
<b>Double Dutch Mixers</b>	3.5
Tonic, Cucumber & Watermelon, Pomegranate & Basil, Pink Grapefruit Soda, Elderflower, Ginger Beer, Ginger Ale, Skinny Tonic, Soda Water	
<b>Eager Juice</b> Apple, Orange, Pineapple, Cranberry, Tomato	3.5
<b>Still / Sparkling Water</b>	4

## Tea & Coffee

---

<b>Cappuccino</b>	3.5
<b>Latte</b>	3.5
<b>Flat White</b>	3
<b>Espresso</b>	
Single	2.5
Double	3
<b>Irish Coffee</b> Kinahan's Irish Whiskey	9.5
<b>Americano</b>	3
<b>Hot Chocolate</b>	3
<b>Tea</b> Breakfast, Earl Grey, Peppermint, Chamomile	3



EST.  2021

# Burnt Orange

ALL DAY & LATE NIGHT



@burntorangeUK • burntorange.co.uk

---