

EST.  2021

Burnt Orange

The Veganuary Experience

This January, Burnt Orange is raising the bar for plant-based food in Brighton. Our Head Chef Pete has developed a new vegan experience menu, using the best produce. The Burnt Orange Veganuary experience menu is guaranteed to change attitudes and set a new standard for vegan food in Brighton.

Wood-Fired Flat Bread Sesame EVO

Roasted Celeriac Hummus Hazelnut*

Padron Peppers Persian Lime Salt*

Buffalo Style Harissa Parsnips Artichoke & Chive "Aioli"

Smoked Miso Aubergine Zhug & Pomegranate

Orange & Black Cumin Cauliflower Spiced Nut Butter, Pickles*

Charred Hispi Cabbage Harissa*

Skillet-Baked Potatoes Herb Dressing*

Shirazi Salad Pomegranate Molasses, Crouton*

30 per person sharing

Made for a minimum of two people

All dishes containing * are NGCI No Gluten-containing ingredients.

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.