
Snacks

- Spiced Nuts***  3.5
- Gordal Olives***  4.5
- Padron Peppers** Persian Lime Salt*  5.5
- Wood-fired Flat Bread** Sesame Brown Butter 5
- Roasted Celeriac Hummus** Confit Garlic, Hazelnut*  6


To Start

- Spiced Calamari Fritti** Preserved Lemon Aioli* 11
- Crispy Fried Artichokes** Cashew Cream, Pickled Pear* 7.5
- Mussels On Toast** Young Leeks, Urfa Chilli Butter 10
- Halloumi** Bergamot Honey, Green Chilli & Pistachios* 8.5
- Burnt Onion & Kashkaval Fritter** Gooseberry Ketchup 9
- Buffalo Milk Burrata** Tiger Tomato, Cherry 12.5
- 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
- Charred Grey Mullet** Buttermilk Crab Curry* 15.5
- Coal Roast Crayfish Kofta** Shellfish Dressing, Fennel* 14
- BBQ Chicken Thigh** Sumac Ranch, Dill Mayo, Pickles* 10.5
- Chargrilled Mallard** Sea Buckthorn Hot Sauce, Onions 21
- Barbeque Skirt Steak** Fermented Chilli Vinaigrette, Carrot* 24
- Smoked Miso Aubergine** Crispy Onions, Sour Cream 9.5
- Apricot Tandoori Broccoli** Raita, Pickles* 9.5
- Charred Hispi Cabbage** Harissa, Cider Butter* 8

On the Side

- Skillet-Baked Potatoes** Herb Cream, Sheep's Cheese* 6
- Amber Squash** Black Garlic, Bovril, Date 7
- Skillet Leeks** Aged Pecorino, Yolk, Urfa* 6
- 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.

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.

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

Roasted Celeriac Hummus Confit Garlic, Hazelnut* 

Spiced Calamari Fritti Preserved Lemon Aioli*

Smoked Lamb Shoulder Cigars Padron Yoghurt

BBQ Chicken Thigh Sumac Ranch, Dill Mayo, Pickles*

Flamed Sea Bream Basil Yoghurt, Mango Dressing*

Smoked Miso Aubergine Crispy Onions, Sour Cream

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

Skillet Leeks Aged Pecorino, Yolk, Urfa*

Vegetarian Menu

Wood-fired Flat Bread Sesame Brown Butter

Roasted Celeriac Hummus Confit Garlic, Hazelnut* 

Padron Peppers Persian Lime Salt*

Halloumi Bergamot Honey, Green Chilli, Pistachio*

Apricot Tandoori Broccoli 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*

Skillet Leeks Aged Pecorino, Yolk, Urfa*

38 per person sharing | 36 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



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