

Lunch Menu 40pp

At Burnt Orange, we're all about sharing. What you see on our Groups Menu is what you get - no decision making required. You relax with your friends, and we'll bring out plate after plate of delicious food. Everything will be served family-style, ensuring plenty for everyone to enjoy. The perfect feast.

Wood-fired Flat Bread Sesame Brown Butter

Roasted Celeriac Hummus Confit Garlic, Hazelnut*

Halloumi Bergamot Honey Green Chilli & Pistachios

Buffalo Milk Burrata Tiger Tomato, Cherry

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

Burnt Lemon & Blackcurrant Pannacotta Pistachio, Berries*

Coffee Custard Tart Malt, Orange Blossom

Whole Wood Fired Tunworth Cheese for Two Chutney, Croutons

(£10 supplement per person)

Please note these menus are exclusively for our private dining room which seats up to 12 guests.
All dishes containing  are Vegan. All dishes containing * are (NGCI No Gluten-containing ingredients).

EST.  2021

Burnt Orange



burnt-orange.co.uk | [@burntorangeUK](https://www.instagram.com/burntorangeUK)

Set Menu 60pp


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Wood-fired Flat Bread Sesame Brown Butter
Roasted Celeriac Hummus Confit Garlic, Hazelnut*
Halloumi Bergamot Honey Green Chilli & Pistachios
Crispy Fried Artichokes Cashew Cream, Pickled Pear*
Buffalo Milk Burrata Tiger Tomato, Cherry

BBQ Chicken Thigh Sumac Ranch, Dill Mayo, Pickles*
Flamed Sea Bream Basil Yoghurt, Mango Dressing*
Barbeque Skirt Steak Fermented Chilli Vinaigrette, Carrot*
Smoked Miso Aubergine Crispy Onions, Sour Cream
Skillet-Baked Potatoes Herb Cream, Sheep's Cheese

Burnt Lemon & Blackcurrant Pannacotta Pistachio, Berries*
Coffee Custard Tart Malt, Orange Blossom

Whole Wood Fired Tunworth Cheese for Two Chutney, Croutons
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