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2021

Burnt Orange

The Veganuary Experience

This January, we're embracing plant-based with a vegan version of our famous experience menu. Using the best produce and alternatives we could source, we're serving up all the incredible wood-fired flavours you've come to expect at Burnt Orange.

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*

Apple & Date Pastilla Coconut & Candied Macadamia (£7 Supplement)

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.