## 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  $\mathscr{V}$  are Vegan. All dishes containing \* are NGCI No Gluten-containing ingredients.

EST. 2021

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