

Bar Menu

A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team.

Bar Snacks

Spiced Nut Mix	3.5
Gordal Olives	4.5
Padron Peppers - Persian Lime Salt	5.5
Wood-fired Flat Bread - Sesame Brown Butter	5

Champagne

125ml Btl

Veuve Clicquot, Brut, Yellow Label Champagne, France NV	16.5	90
Veuve Clicquot, Rosé Champagne, France NV		110
Laurent-Perrier, Cuvée Rosé Brut Champagne, France NV		135
Pol Roger, Brut Vintage Champagne, France 2018		170
Dom Perignon, Moët & Chandon Champagne, France 2013		280

Sparkling

Prosecco Superiore Brut, Sacchetto Veneto, Italy NV	8.5	45
Pet-Nat Rosado, Lia, Nivarius Rioja, Spain 2022	9	50
Llopart, Corpinnat Brut Nature Reserva Penedès, Spain 2019 	10	55
Ridgeview, Bloomsbury Brut Sussex, England NV	12.5	80
Ridgeview, Fitzrovia Rosé Sussex, England NV		85
Hoffmann & Rathbone, Blanc de Blancs Sussex, England 2013		105



Signature Cocktails

Burnt Orange Martini 58 & Co. London Dry, Lillet Blanc, Cointreau	12.5
A Touch of Spice 58 & Co. Triple Distilled Vodka, Green Chartreuse, Lemon, Orange & Cinnamon	13
Amara's Nectar 58 & Co. London Dry, Beesou, Maraschino, Lemon, Jasmine	12
Spritz de Poire Creme De Poire, Lillet Blanc, Grand Marnier, Cardamom, Prosecco	13
Kaliméra Yogurt Washed 58 & Co. Gin, Beesou, Lemon, Thyme, Walnut	11.5
Espadín Bramble Cazcabel Blanco, Ojo de Dios Mezcal, Amaro Montenegro, Lemon, Blackberry	12
Amaro Carica Evan Williams Bourbon, Grand Marnier, Fernet Branca, Lemon, Fig, Honey	12.5
Bread & Butter Old Fashioned Brown Butter Cut Spiced Rum, Kinnahan's Irish Whiskey, PX Sherry, Raisin, Bitters	11.5
Weapon of Choice Licour 43, Crème de Cacao Blanc, Coffee	12
Cranberry & Ginger Mojito El Dorado 5yr, Cranberry, Lime, Mint, Ginger	12
Sparkling Sorbet Lemon Sorbet, St Germain, Italicus, Prosecco	12.5

What? No Tommy's Margarita?! Don't worry: our skilled bar team can whip up any classic cocktail you like. Just ask your server.



The Margarita Menu

El Toro	12
Cazcabel Blanco, Apricot Brandy, Lime, Hibiscus Syrup	
Yuzu Spicy	13
Cazcabel Blanco, Yuzu Liqueur, Lime, Chilli Agave	
Queen of the Night	12
Cazcabel Blanco, Grapefruit, Lime, Basil & Black Pepper	
Margarita Verdita	13
Cazcabel Reposado, Ancho Reyes, Lime, Padron Agave	
Wake Me Up Marg	12
Mezcal, Lime, Pineapple & Cinnamon Honey	

Non-Alcoholic Cocktails

Lemongrass Mojito	9
Lemongrass Syrup, Mint, Lime, Double Dutch Pink Grapefruit Soda	
Dutch Fizz	9
Seedlip, Honey Water, Lemon Juice, Top Lemonade	
Lyre's Spritz	9
Lyres Blood Orange, Soda	

Beer & Cider

Estrella Galicia	Schooner	4.7%	6
Lucky Saint Lager	330ml	0.5%	6
Efes	330ml	5%	5.5
Brighton Pilsner	330ml	4.5%	6
Brighton IPA	330ml	4%	6
Curious Apple Cider	330ml	5.2%	6



White Wine


175ml

500ml

Btl

Aromatics - Flower & Herbs

Wines with real personality that leap from the glass, from fresh green herbs to rose petals. Incredible with dishes that echo those herbal and spicy flavours.

Macabeo/Sauvignon, Bodegas la Purísima Yecla, Spain			33
Zibibbo, Vitese, Colomba Bianca Sicily, Italy 	8.75	25	35
Greco, Cirò Bianco, Ippolito 1845 Calabria, Italy	10	28.5	40
Malagousia / Assyrtiko, Apla, Oenops Drama, Greece	11	31.5	44
Grüner Veltliner, Langenlois, Weingut Rabl Kamptal, Austria			48




Crisp, Brisk & Refreshing

If you like bone dry clean white wines, then look no further. Piercing acidity, often from coastal locations, with real freshness and purity. For something different why not try the Koshu from Japan which is grown on the slopes of Mount Fuji.

Sollazzo Bianco Emilia Romagna, Italy	6.5	18.5	26
Picpoul de Pinet, Tournée du Sud Languedoc, France			39
Albariño, Ruta 49, Bodegas Viña Cartin Galicia, Spain			45
Stina, Cuvee White, Jako Vino Dalmatia, Croatia	12.5	35.5	50
Koshu, Kayagatake, Grace Wine Yamanashi, Japan	14	40	56

Fruit Focused, Vibrant & Intense

Where fruit takes centre stage. Wines bursting with flavour, from citrusy rieslings to tropical Sauvignons. The citrus edge to these wines cuts through oily fish with ease but are also equally at home when partnered with Mediterranean flavours.

Chenin Blanc, Wild Garden Cape Coast, South Africa			28
Côtes de Gascogne, L'Éclat, Domaine de Joÿ Sud Ouest, France 	8	23	32
Vermentino, Timo, San Marzano Puglia, Italy 	9.5	27	38
Riesling, Watervale, Jim Barry Wines Clare Valley, Australia	10	28.5	40
Sauvignon Blanc, Te Muna, Craggy Range Martinborough, NZ	12.5	35.5	50
Sancerre, Eric Louis Loire, France 			70



White Wine


175ml

500ml

Btl

Textured, Rounded & Indulgent

Wines with added texture and weight, not always from oak. These wines can handle pretty much anything you can throw at them. So reward with some of our richer offerings. The Greek Viognier is something to behold!

Rioja, Valdebaron Blanco, Bodegas Ondarre Rioja, Spain	9.5	27	38
Chardonnay, Circa 77, Xanadu Margaret River, Australia	11	31.5	44
Pinot Blanc Sur Lies, Dopff Au Moulin Alsace, France 			52
Viognier, Ktima Gerovassiliou Epanomi, Greece			62
Saint-Véran La Côte Dorée, Thierry Drouin Burgundy, France			65
Sixteen Field Blend, Brookdale Estate Paarl, South Africa			72
Savigny-Lès-Beaune, Ropiteau Frères Burgundy, France			94

Rosé Wine

175ml

500ml

Btl

Rosé is without doubt the most versatile food wine on our list. Perfect with a wide variety of dishes due to the perfumed red fruits and fresh acidity. Our selection is sorted on a sliding scale of fruit intensity starting with the most delicate.

Pinot Noir Rosé, Railway Hill, Simpsons Wine Estate Kent, England	14	40	56
Grenache Rosé, Dom Ici, Dom Brial Roussillon, France	8	23	32
Cuvée Marie Christine, Château de l'Aumérade Provence, France	11.5	33	46
Soupir, Château Oumsiyat Bekaa Valley, Lebanon	9	25.5	36



Red Wine

175ml

500ml

Btl

Elegance, Style & Substance

Lighter in weight but not character, these are serious wines with subtlety and refinement. These silky wines absolutely love spice, and they work a treat with our smoked dishes. So grab a glass of Pinot and order some Miso Aubergine!

Garnacha, Inmune, Tandem Navarra, Spain	10.25	29.5	41
Beaujolais Villages, Domaine de Colonat Beaujolais, France			45
Pinot Noir, Village, Yering Station Victoria, Australia	12.75	36.5	51
Chianti Classico, Badia a Coltibuono Tuscany, Italy 			57
Pinot Noir, Rockburn Central Otago, New Zealand			78
Barolo, Castiglione, Vietti Piedmont, Italy			115

Garrigue, Earth & Savoury

Medium-bodied with an unmistakable savoury or spicy character. Flavours of wild herbs, earthiness, and berries match perfectly with Mediterranean influenced dishes, lamb in particular.

Touriga Nacional, Vinhas de Pegões Setubal, Portugal	7.5	21.5	30
Minervois, Caz'Ailes, Château d'Agel Languedoc, France			35
Montepulciano, Anima Osca, Tenimenti Grieco Molise, Italy	9.75	28	39
Pinotage, Off The Charts, Bruce Jack Wines Breedekloof, SA	10	28.5	40
Barbera d'Asti, Le Orme, Michele Chiarlo Piedmont, Italy			50
Monemvasios, Red, Monemvasia Winery Tsimbidi Laconia, Greece			52
Côtes du Rhône, Les Deux Albion, Saint Cosme Rhône, France			58
Rioja Reserva, Viña Alberdi, La Rioja Alta S.A. Rioja, Spain	15.5	44.5	62
Gevrey-Chambertin, Combes du Dessus, Sarah Marsh Burgundy, France			115




Red Wine

175ml 500ml Btl

Fruity, Juicy & Gluggable

These are real fruit bombs, that are juicy and very quaffable. So many of these can be chilled for summer, please ask your server if this is something you'd like us to do.

Sollazzo Rosso Emilia Romagna, Italy	6.5	18.5	26
Negroamaro, Il Pumo, San Marzano Puglia, Italy			32
Carignan, No es Pituko, Viña Echeverría Valle de Maule, Chile	9.5	27	38
Merlot / Sangiovese, Villa Conversino, Di Filippo Umbria, Italy 			39
Kalecik Karasi, Kayra Denizli, Turkey	10.75	31	43
Monastrell, Black Skull, Finca Bacara Jumilla, Spain			48

Power, Intensity & Structure

Bold wines that are full-flavoured, and have a predominately dark fruit profile. Its not a surprise that these wines generally like to be partnered up with red meat, especially when grilled.

Hey Malbec, Matias Riccitelli Mendoza, Argentina			50
Ribera del Duero, Resalte de Peñafiel Ribera del Duero, Spain	13.75	39.5	55
Zinfandel, Dry Creek Valley, Peterson Winery California, USA			67
Cabernet Blend, Milla Cala, Viña VIK Valle de Cachapoal, Chile			82
Château de Valois, Pomerol Bordeaux, France 			88

Orange Wine

125ml 500ml Btl

White wines with prolonged maceration on skins give a distinctive colour and adds texture, weight & aromatics to the wine. Perfect with richer seafood offerings.

Amfòra, Coteaux de Bessilles, Villa Noria Languedoc, France	11.5	41	57
Assyrtiko, Clay, Gaia Wines Santorini, Greece	15	53	74



Dessert Wine

75ml Btl

Black Muscat, Elysium, Quady California, USA 37.5cl	8.5	41
Sauternes, Château Suduiraut Bordeaux, France 37.5cl	10.5	49

Port

50ml Btl

LBV Port, Barros Douro, Portugal	5.5	65
2005 Colheita Port, Barros Douro, Portugal	9	80

Tequila, Mezcal & Pisco

Cazcabel Blanco	7	Ojo De Dios Mezcal Joven	10
Cazcabel Coconut	8	Ojo De Dios Mezcal Hibiscus	10.5
Cazcabel Honey	8	Ojo De Dios Mezcal Coffee	10.5
Cazcabel Coffee	8	El Rayo Plata	10
Cazcabel Reposado	8.5	El Rayo Reposado	10.5
Cazcabel Anjeo	8.5	Don Julio Anjeo	19.5

Rum & Cachaça

Velho Barreiro Cacha	7	Gosling Black Seal	8.5
El Dorado 3yr	7	El Dorado 12yr	11
Cut Spiced Rum	8	El Dorado 21yr	22
Aluna Coconut Rum	7	Tidal Rum	10
El Dorado 5yr	8	Plantation Pineapple	11



Vodka

58 & Co. House	7	Belvedere	10
Black Cow	10	58 & Co. Triple Distilled	9

Gin

58 & Co. House	7	Silent Pool	11.5
Brighton	11	58 & Co. London Dry	10
Caorunn	10	58 & Co. Apple & Hibiscus	10
Malfy Blood Orange	10.5	VII Hills	8
Malfy Lemon	10.5	Martin Millers	9
Malfy Rosa	10.5		

Whisky & Bourbon

Compass Box Peat Monster	11	Kinahan's Irish Whiskey	8
Glenmorangie 10	10.5	Even Williams Bourbon	7
Laphroaig 10	12	Bulleit Rye	9
Caol Ila 12	13	Woodford Reserve	10
Nikka From The Barrel	11	Jack Daniels	7.5
Suntory Hibiki Harmony	19		



Armagnac, Cognac & Calvados

Berney Calvados VSOP	9	Baron De Sigognac 20yr	21
Hennessy VS	11	Pisco Macchu	8
Hennessy XO	38	Burnt Faith Brandy	9
Janneau VSOP	10		

Liqueur

Absinthe Le Fee	11.5	Sambuca	7
Amaretto Disaronno	7	Kahlua	7
Baileys	8	Chambord	7
Cointreau	7	Pimms	7
Fernet Branca	7	Beesou Honey	7.5
Frangelico	7	Lillet Blanc	7
Grand Marnier	8	Lillet Rose	7
Italicus	8.5	Campari	7
Limoncello	7	Aperol	7

Softs & Juices

Coca Cola	3.5
Diet Coke	3.5
Double Dutch Lemonade	3.5
Double Dutch Mixers	3.5
Tonic, Cucumber & Watermelon, Pomegranate & Basil, Pink Grapefruit Soda, Elderflower, Ginger Beer, Ginger Ale, Skinny Tonic, Soda Water	
Eager Juice Apple, Orange, Pineapple, Cranberry, Tomato	3.5
Still / Sparkling Water	4

Tea & Coffee

Cappuccino	3.5
Latte	3.5
Flat White	3
Espresso	
Single	2.5
Double	3
Irish Coffee Kinahan's Irish Whisky	9.5
Americano	3
Hot Chocolate	3
Tea Breakfast, Earl Grey, Peppermint, Chamomile	3



EST.  2021

Burnt Orange

ALL DAY & LATE NIGHT



@burntorangeUK • burntorange.co.uk
