


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

Romano Pepper Hummus Confit Onion, Tahini* 

Halloumi Calamansi & Green Chilli Honey, Pine Nuts*

Smoked Lamb Shoulder Cigars Padron Yoghurt

BBQ Chicken Thigh Green Olive, Tagine Spices*

Roast Stone Bass Sobrassada, Borlotti, Wild Garlic*

Smoked Miso Aubergine Crispy Onions, Sour Cream


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

Bitter Leaf Fattoush Saffron Vinaigrette, Pomegranate, Crouton 

39 per person sharing

Vegetarian Menu

Wood-Fired Flat Bread Sesame Brown Butter

Romano Pepper Hummus Confit Onion, Tahini* 

Halloumi Calamansi & Green Chilli Honey, Pine Nuts*

Padron Peppers Persian Lime Salt* 

Buffalo Style Harissa Parsnips Chive & Artichoke "Aioli"

Szechuan Pepper Cauliflower Whipped Tahini, Pickles* 


Smoked Miso Aubergine Crispy Onions, Sour Cream

Charred Hispi Cabbage Harissa, Cider Butter*

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

Bitter Leaf Fattoush Saffron Vinaigrette, Pomegranate, Crouton 

37 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



burnt-orange.co.uk | @burntorangeUK