




Snacks

- Spiced Nuts***  4.5
- Gordal Olives***  4.5
- Padron Peppers** Persian Lime Salt*  6
- Wood-Fired Flat Bread** Sesame Brown Butter 5.5
- Romano Pepper Hummus** Confit Onion, Tahini*  6




To Start


- Spiced Calamari Fritti** Preserved Lemon Aioli* 11.5
- Buffalo Style Harissa Parsnips** Chive & Artichoke "Aioli"  8.5
- Butterfly Sardines** Fennel & Orange Salad, Sourdough 9
- Halloumi** Calamansi & Green Chilli Honey, Pine Nuts* 8.5
- Buffalo Mozzarella** Grilled Peaches, Basil* 12
- Smoked Lamb Shoulder Cigars** Padron Yoghurt 12.5
- Grilled Marinated Prawns** Herb Zhug* 14

Wood-fired

- Flamed Sea Bream** Basil Yoghurt, Mango Dressing* 15
- Roast Stone Bass** Sobrassada, Borlotti, Wild Garlic* 17
- Coal Roast Crayfish Kofta** Shellfish Dressing, Fennel* 14
- BBQ Chicken Thigh** Green Olive, Tagine Spices* 12.5
- Grilled Pork Chop** Salted Yoghurt, Mint* 21
- Barbeque Skirt Steak** Fermented Chilli Vinaigrette, Asparagus* 25
- Smoked Miso Aubergine** Crispy Onions, Sour Cream 9.5
- Szechuan Pepper Cauliflower** Whipped Tahini, Pickles*  10
- Charred Hispi Cabbage** Harissa, Cider Butter* 9.5
- Spinach & Leek Pastilla** Lord of the Hundreds, Roasted Garlic 10

On the Side

- Skillet-Baked Potatoes** Herb Cream, Sheep's Cheese* 6.5
- Sticky Heritage Carrots** Chermoula, Seeds* 6.5
- Bitter Leaf Fattoush** Saffron Vinaigrette, Pomegranate, Crouton  6
- Smoked Chilli Harissa***  3
- Preserved Lemon Aioli*** 3
- Green Herb Zhug***  3

All dishes containing  are Vegan.
 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.

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 (v)

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 (v)

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



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