

Bar Menu

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

Signature Cocktails

Burnt Orange Martini	13
58 & Co. London Dry, Lillet Blanc, Cointreau	
Strawberry & Basil Negroni	13.5
Elephant Gin, Campari, Cocchi Americano, Strawberry, Basil	
Hot Honey Lemon Drop	13
58 & Co. Triple Distilled Vodka, Beesou, Briottet Elderflower, Lemon, Honey, Chilli	
Charred Marmalade Margarita	12.5
Cazcabel Blanco, Los Siete Misterios Mezcal, Apricot, Lime, Charred Marmalade	
Roasted Pineapple Colada	14
Cazcabel Coconut, Green Chartreuse, Los Siete Misterios Mezcal, Lime, Pineapple	
Yubari Pisco Sour	14
Pisco Barsol, Midori, Yuzu Sake, Citrus	
Peach & Ginger Mojito	13
Takamaka White Rum, Briottet Creme de Peche, Lime, Mint, Ginger	
Tropic Daiquiri	13.5
Takamaka Overproof Rum, Cachaça, Aperol, Falernum, Lime, Mango, Guava	
Bread & Butter Old Fashioned	12.5
Brown Butter Takamaka Spiced Rum, Kinahan's Irish Whiskey, PX Sherry, Raisin	
Hotstepper Highball	13.5
Evan Williams Bourbon, Falernum, Citrus, Jerk Spiced Orgeat	
Hazelnut Carajillo	12.5
Cazcabel Coffee, Frangelico, Licor 43, Coffee	
Sparkling Sorbet	13
Lemon Sorbet, Briottet Elderflower, Briottet Bergamot, Prosecco	

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



Lows

Coffee Americano	11
Coffee Campari, Cocchi Americano Rosa, Mr Black, Double Dutch Tonic	
Umeshu Highball	11
Akashi-tai Umeshu Sake, Double Dutch Soda	

Nos

Lemongrass Mojito	8.5
Lime, Lemongrass, Mint, Double Dutch Pink Grapefruit Soda	
Eastside Soda	8.5
Lyre's London Dry, Lime, Mint, Double Dutch Cucumber & Watermelon Soda	
Aperitivo Spritz	8
Lyre's Italian Orange, Grapefruit, Charred Marmalade, Double Dutch Soda	

Beer & Cider

Estrella Galicia	<i>Pint</i>	4.7%	6.75
Lucky Saint Lager	<i>330ml</i>	0.5%	6
Lucky Saint Hazy Lager	<i>330ml</i>	0.5%	6
Efes	<i>330ml</i>	5%	6
Beavertown Neck Oil	<i>330ml</i>	4.5%	7
Curious Apple Cider	<i>330ml</i>	5.2%	6.5

Sake

Akashi-Tai Shiraume Umeshu	<i>75ml</i>	8
Akashi-Tai Yuzu	<i>75ml</i>	9



Champagne

125ml

Btl

Veuve Clicquot, Brut, Yellow Label Champagne, France NV	17.5	97.5
Veuve Clicquot, Rosé Champagne, France NV	21	120
Laurent-Perrier, Cuvée Rosé Brut Champagne, France NV		145
Poi Roger, Brut Vintage Champagne, France 2018		180
Dom Pérignon, Moët & Chandon Champagne, France 2013		305

Sparkling

Levin 0% Blanc de Blancs, Villa Noria Languedoc, France 	6	30
Prosecco Superiore Brut, Sacchetto Veneto, Italy NV	8.5	47.5
Pet-Nat Rosado, Lia, Nivarius Rioja, Spain 2022	9.5	52.5
London Clay Brut (Charmat Method) Essex, England NV		60
Ridgeview, Bloomsbury Sussex, England NV	13.5	75
Ridgeview, Fitzrovia Rosé Sussex, England NV	15	85
Hoffmann & Rathbone, Blanc de Blancs Sussex, England 2013		115



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.

Muscat / Sauvignon, Terre Grec, Theopetra Estate Meteora, Greece	9.25	26.5	37
Vermentino, Timo, San Marzano Puglia, Italy 	10	28.5	40
Cirò (Greco), Mare Chiaro, Ippolito 1845 Calabria, Italy	10.75	30.5	43
Temjanika, Luda Mara, Tikveš Tikveš, North Macedonia	11.25	32	45
Pinot Gris, Tiritiri, Neudorf Nelson, New Zealand			60



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	7	20	28
Grenache Gris, Les Sardines, Domaine Lafage Roussillon, France			32
Picpoul de Pinet, Tournée du Sud Languedoc, France	10.5	30	42
Albariño, Ruta 49, Bodegas Viña Cartin Galicia, Spain			51
Stina, Cuvee White, Jako Vino Dalmatia, Croatia			53
Koshu, Kayagatake, Grace Wine Yamanashi, Japan	14.5	41.5	58

Fruit Focussed, 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	7.5	21.5	30
Côtes de Gascogne, L'Éclat, Domaine de Joÿ Sud Ouest, France 			34
Macabeo / Sauvignon, Bodegas la Purísima Yecla, Spain			35
Riesling, Watervale, Jim Barry Wines Clare Valley, Australia	10.75	31	43
Viognier, 1753, Château de Campuget Languedoc, France			47
Sauvignon Blanc, Te Muna, Craggy Range Martinborough, NZ	13	37	52
Sancerre, Eric Louis Loire, France 			76



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.

Rioja, Valdebaron Blanco, Bodegas Ondarre Rioja, Spain	11	31.5	44
Chardonnay, Circa 77, Xanadu Margaret River, Australia	12	34	48
Pinot Blanc Sur Lies, Dopff Au Moulin Alsace, France 			54
Saint-Véran La Côte Dorée, Thierry Drouin Burgundy, France			70
Chenin Blanc Old Vine, Brookdale Paarl, South Africa			76
Savigny-Lès-Beaune, Ropiteau Frères Burgundy, France			99

Rosé Wine

175ml 500ml Btl

Rose 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.

Grenache Rosé, Dom Ici, Dom Brial Roussillon, France	8.75	25	35
Soupir, Château Oumsiyat Bekaa Valley, Lebanon	9.5	27	38
Cannonau Rosato, Anemone, Sella & Mosca Sardinia, Italy	10.5	29.5	42
Miraflores Rosé, Côtes Catalanes, Domaine Lafage Roussillon, France	12	34.5	48
Ultimate Provence Rosé, Côtes de Provence Provence, France	15.5	44.5	62



Red Wine

175ml 500ml Btl



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.

Desir, Château Oumsiyat Bekaa Valley, Lebanon	8.5	24	34
Minervois, Caz'Ailes, Château d'Agel Languedoc, France			38
Montepulciano, Anima Osca, Tenimenti Grieco Molise, Italy	10.25	29	41
Pinotage, Off The Charts, Bruce Jack Wines Breedekloof, SA			45
Rioja Alavesa, Tempranillo de Laderas, Bideona Rioja, Spain	11.5	33	46
This is Not Another Lovely Malbec, Matias Riccitelli Mendoza, Argentina			50
Barbera d'Asti, Le Orme, Michele Chiarlo Piedmont, Italy			52

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!

Kalecik Karasi, Kuzubag Aegean, Turkey 	11.25	32	45
Beaujolais Villages, Domaine de Colonat Beaujolais, France			48
Côtes du Rhône, Saint Cosme Rhône, France			50
Pinot Noir, Village, Yering Station Victoria, Australia	13.5	38.5	54
Chianti Classico, Badia a Coltibuono Tuscany, Italy 			62
Pinot Noir, Rockburn Central Otago, New Zealand			84



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	7	20	28
Grenache, Les Sardines, Domaine Lafage Roussillon, France	8.25	23.5	33
Negroamaro, Il Pumo, San Marzano Puglia, Italy			35
Carignan, No es Pituko, Viña Echeverría Valle de Maule, Chile			42
Merlot / Sangiovese, Villa Conversino, Di Filippo Umbria, Italy 			42
Cabernet Franc, Terroir Unico, Zorzal Valle de Uco, Argentina	11	31.5	44

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.

Touriga Nacional, Vinhas de Pegões Setubal, Portugal	8.5	24.5	34
Narassa, Côtes Catalanes, Domaine Lafage Roussillon, France	14.5	41.5	58
Ribera del Duero, Resalte de Peñafiel Ribera del Duero, Spain			60
Zinfandel, Dry Creek Valley, Peterson Winery California, USA			74
Cabernet Blend, Milla Cala, Viña VIK Valle de Cachapoal, Chile			88

Orange Wine

175ml 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.

Sauvignon Blanc, No es Pituko, Viña Echeverría Valle de Curicó, Chile	10.75	30.5	43
Amfóra, Orange, Villa Noria  Languedoc, France	14	40	56



Dessert Wine

75ml Btl

Black Muscat, Elysium, Quady California, USA 37.5cl	9.5	47
Sauternes, Château Suduiraut Bordeaux, France 37.5cl	11.5	52.5

Port

50ml Btl

LBV Port, Barros Douro, Portugal	6	70
2005 Colheita Port, Barros Douro, Portugal	9	90

Tequila, Mezcal & Pisco

Cazcabel Blanco	9	Los Siete Misterios	12
Cazcabel Coconut	9.5	Pisco Barsol	10
Cazcabel Honey	9.5	El Rayo Plata	10.5
Cazcabel Coffee	9.5	El Rayo Reposado	11
Cazcabel Reposado	9.5	Don Julio Añejo	20.5
Cazcabel Añejo	10		

Rum & Cachaça

Velho Barreiro Cachaça	8	Doorlys XO	12.5
Takamaka White	9	Gosling Black Seal	9
Takamaka Spiced	9.5	Diplomatico Mantuano	10
Takamaka Coconut	8	Plantation Pineapple	12
Takamaka Overproof	12	Tidal Rum	11



Vodka

58 & Co. House	9	Belvedere	10.5
Ramsbury Vodka	11	58 & Co. Triple Distilled	10.5

Gin

58 & Co. House	9	58 & Co. London Dry	10.5
Brighton	11.5	58 & Co. Apple & Hibiscus	10.5
Caorunn	10.5	Martin Millers	10
Ramsbury London Dry	10.5	Elephant London Dry	12
Ramsbury Raspberry & Wildflower Honey	11		

Whisky & Bourbon

Glenmorangie 10^{yr} Old Malt	12	Evan Williams Bourbon	9
Laphroaig 10^{yr}	13	Rittenhouse Rye	10
Caol Ila 12^{yr}	14	Elijah Craig	11
Nikka From The Barrel	12	Jack Daniels	9
Suntory Hibiki Harmony	20	Torabhaig	13.5
Kinahan's Irish Whiskey	9.5		

Non-Alc

Lyre's Italian Orange	7	Lyre's Amaretti	7
Lyre's White Cane	7	Lyre's London Dry	7



Brandy

Berney Calvados VSOP	9.5	Maxime Trijol VS	9.5
Hennessy VS	12	Maxime Trijol VSOP	12.5
Hennessy XO	40	Burnt Faith	10

Liqueur

Absinthe Le Fee	12.5	Bepi Tosolini Grappa Di Moscato	11
Amaretto Disaronno	8	Aperol	8
Amaro Montenegro	9	Mr Black	8
Baileys	8	Campari	8
Cointreau	8	Chambord	8
Frangelico	8	Pimm's	8
Grand Marnier	8.5	Beesou Honey	8
Italicus	9.5	Cocchi Americano Rosa	9
Pallini Limoncello	8	Cocchi Americano Bianco	8
Bepi Tosolini Sambuca	8	Cocchi Di Torino Rosso	8

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 Whiskey	9.5
Americano	3
Hot Chocolate	3
Tea Breakfast, Earl Grey, Peppermint, Chamomile	3



EST.  2021

Burnt Orange

ALL DAY & LATE NIGHT



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