

Snacks

- Spiced Nuts***  4.5
- Gordal Olives***  4.5
- Padron Peppers** Persian Lime Salt*  6
- English Peas in the Pod** Aleppo Salt * 5
- Wood-Fired Flat Bread** Sesame Brown Butter 5.5
- Artichoke, Jalapeño & Basil Hummus** Hazelnut*  6

To Start

- Spiced Calamari Fritti** Preserved Lemon Aioli* 11.5
- Buffalo Style Harissa Parsnips** Chive & Artichoke “Aioli”  8.5
- Beef Tartare** Capser, Harissa & Pane Carasau 13
- 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, Samphire* 17
- Mackerel in Oats** Chilli Butter, Pickled Cucumber 14
- BBQ Chicken Thigh** Green Goddess & Leek* 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
- Roasted Hispi Cabbage** Muhamarra, Garlic Yoghurt* 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
- Flamed Courgettes** Buttermilk, Mint, Lemon* 6.5
- Summer Tomatoes** Kumquat, Ginger*  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)

Artichoke, Jalapeño & Basil Hummus Hazelnut* 

Halloumi Calamansi & Green Chilli Honey, Pine Nuts*

Smoked Lamb Shoulder Cigars Padron Yoghurt

BBQ Chicken Thigh Green Goddess & Leek*

Roast Stone Bass Sobrassada, Borlotti, Samphire*

Smoked Miso Aubergine Crispy Onions, Sour Cream

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

Summer Tomatoes Kumquat, Ginger* 

39 per person sharing

Vegetarian Menu

Wood-Fired Flat Bread Sesame Brown Butter (v)

Artichoke, Jalapeño & Basil Hummus Hazelnut* 

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

Roasted Hispi Cabbage Muhamarra, Garlic Yoghurt*

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

Summer Tomatoes Kumquat, Ginger* 

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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