

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)
 - Charred Squash Hummus** Sage & Smoked Medjool Date 
 - Halloumi** Calamansi & Green Chilli Honey, Pine Nuts*
 - Smoked Lamb Shoulder Cigars** Padron Yoghurt
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- Sticky BBQ Chicken Thigh** Garlic Sprouts, Aleppo*
 - Flamed Sea Bream** Basil Yoghurt, Mango Dressing*
 - Smoked Miso Aubergine** Crispy Onions, Sour Cream
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- Skillet-Baked Potatoes** Herb Cream, Sheep's Cheese*
 - Bitter Leaf Fattoush** Grapefruit, Croutons & Dill 

39 per person sharing

Vegetarian Menu

- Wood-Fired Flat Bread** Sesame Brown Butter (v)
 - Charred Squash Hummus** Sage & Smoked Medjool Date 
 - Halloumi** Calamansi & Green Chilli Honey, Pine Nuts*
 - Padron Peppers** Persian Lime Salt* 
 - Buffalo Style Harissa Parsnips** Chive & Artichoke "Aioli" 
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- Szechuan Pepper Cauliflower** Whipped Tahini, Pickles* 
 - Smoked Miso Aubergine** Crispy Onions, Sour Cream
 - Roasted Hispi Cabbage** Muhamarra, Garlic Yoghurt*
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- Skillet-Baked Potatoes** Herb Cream, Sheep's Cheese*
 - Bitter Leaf Fattoush** Grapefruit, Croutons & Dill 

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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