

Snacks

- Spiced Nuts** (GF/VE) 4.5
- Gordal Olives** (GF/VE) 4.5
- Padron Peppers** Persian lime salt (GF/VE) 6
- Wood-Fired Flat Bread** sesame brown butter (V/VGO) 5.5
- Blackened Carrot & Green Chilli Hummus** chermoula & walnut (GF/VE) 6

To Start

- Spiced Calamari Fritti** preserved lemon aioli (GF) 11.5
- Buffalo Style Harissa Parsnips** chive & artichoke 'aioli' (VE) 8.5
- Beef Tartare** caper, harissa & pane carasau 13
- Halloumi** calamansi & green chilli honey, pine nuts (GF/V) 8.5
- Buffalo Mozzarella** roasted celeriac & blood orange (GF/V) 12
- Smoked Lamb Shoulder Cigars** padron yoghurt 12.5
- Grilled Marinated Prawns** herb zhug (GF) 14
- Crispy Jerusalem Artichokes** green apple & urfa (GF/VE) 8.5

Wood-fired

- Flamed Sea Bream** basil yoghurt, mango dressing (GF) 17
- Marinated Salmon** merguez sausage, ramiro pepper 15.5
- Mackerel in Oats** chilli butter, pickled cucumber 14
- BBQ Chicken Thigh** garlic sprouts, spring onion mayo (GF) 12.5
- Glazed Duck Breast** apricots, hot & sour salad (GF) 22
- BBQ Pork Collar** sesame & fermented radish (GF) 19
- Smoked Miso Aubergine** crispy onions, sour cream (V/VGO) 10
- Szechuan Pepper Cauliflower** whipped tahini, pickles (GF/VE) 10.5
- Roasted Hispi Cabbage** muhammarra, garlic yoghurt (GF/V/VGO) 10
- Spinach & Leek Pastilla** Lord of the Hundreds, roasted garlic (V) 10.5

On the Side

- Skillet-Baked Potatoes** herb cream, sheep's cheese (GF/V/VGO) 6.5
- Cavolo Nero** chilli & orange butter (V/VGO) 6
- Gem Salad** sumac ranch, pecorino & croutons (VGO) 6
- Smoked Chilli Harissa** (GF/VE) 3
- Preserved Lemon Aioli** (GF/V) 3
- Green Herb Zhug** (GF/VE) 3

(VE) - Vegan. (V) - Vegetarian. (VGO) - Vegan option available.
All dishes marked (GF) are NGCI no gluten-containing ingredients.

The Burnt Orange Experience

Serving a spread of our much-loved, signature dishes - ideal for sharing, family style.
No break in conversation required.

Experience Menu

Wood-Fired Flat Bread sesame brown butter (V/VGO)

Blackened Carrot & Green Chilli Hummus
chermoula & walnut (GF/VE)

Halloumi calamansi & green chilli honey, pine nuts (GF/V)

Smoked Lamb Shoulder Cigars padron yoghurt

BBQ Chicken Thigh garlic sprouts & spring onion mayo (GF)

Marinated Salmon merguez sausage, ramiro pepper

Smoked Miso Aubergine crispy onions, sour cream (V/VGO)

Skillet-Baked Potatoes herb cream, sheep's cheese (GF/V/VGO)

Gem Salad sumac ranch, pecorino & croutons (VGO)

Vegetarian Menu

Wood-Fired Flat Bread sesame brown butter (V/VGO)

Blackened Carrot & Green Chilli Hummus
chermoula & walnut (GF/VE)

Halloumi calamansi & green chilli honey, pine nuts (GF/V)

Padron Peppers Persian lime salt (GF/VE)

Buffalo Style Harissa Parsnips chive & artichoke 'aioli' (VE)

Szechuan Pepper Cauliflower whipped tahini, pickles (GF/VE)

Smoked Miso Aubergine crispy onions, sour cream (V/VGO)

Roasted Hispi Cabbage muhammarra, garlic yoghurt (GF/V/VGO)

39 per person sharing

37 per person sharing

Must be shared by a minimum of 2 guests and available for up to 6 guests.

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