

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.

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 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 - and we're a cashless venue.

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)

39 per person sharing

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)

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

Gem Salad sumac ranch, pecorino & croutons (VGO)

37 per person sharing

Must be shared by a minimum of 2 guests and available for up to 6 guests.
(VE) - Vegan. (V) - Vegetarian. (VGO) - Vegan option available.
All dishes marked (GF) are NGCI no gluten-containing ingredients.

EST.  2021

Burnt Orange



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