

Burnt Orange

Desserts

White Chocolate & Saffron Cookie Dough	macadamia & clotted cream ice cream (V)	9
Ginger & Cardamom Treacle Tart	vanilla cream (V)	8
Dulce de Leche Ice Cream	chocolate crumb (GF)	4
Chocolate Truffles	salted caramel (GF)	4
Baked Tunworth Cheese	fig & bullet chilli jam, croutons (V)	12

Cocktails

Smoked Sage Negroni	13.5
Los Siete Misterios, Campari, Cocchi Americano, Sage	
Black Forrest Espresso Martini	13.5
Cazcabel Coffee, Cherry Heering, Briottet Creme de Cocoa, Espresso	
Maple & Pecan Manhattan	14
Brown Butter Evan Williams, Rittenhouse Rye, Cocchi Americano, Maple, Pecan	
Sparkling Sorbet	13
Lemon Sorbet, Chamboard, Giffard Apricot, Prosecco	

Dessert Wines

	gls	btl
Sauternes, Château Suduiraut	Bordeaux, France	11.5 52.5
Black Muscat, Elysium, Quady	California, USA 2017	9.5 47

Port

	gls	btl
LBV Port	Barros Douro, Portugal (GF)	6 70
2005 Colheita Port	Barros Douro, Portugal (GF)	9 90

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

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Sake

Akashi-Tai Shiraume Umesu	75ml	8
Aksashi-Tai Yuzu	75ml	9

Digestif

Amaro Montenegro	9
Disaronno Amaretto	8
Frangelico	8
Pallini Limoncello	8
Bepi Tosolini Sambuca	8
Bepi Tosolini Grappa di Moscato	11

Hot Beverages

Espresso Single/Double	2.5/3
Americano	3
Latte	3.5
Flat White	3
Cappuccino	3.5
Cortado	3
Macchiato	3
Hot Chocolate	3.5
Irish Coffee Kinahan's Irish Whiskey	9.5
Teas English Breakfast, Earl Grey, Peppermint, Chamomile, Green Tea	3

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