

Snacks

- Spiced Nuts** (GF/VE) 4.5
- Gordal Olives** (GF/VE) 4.5
- Padrón Peppers** Persian lime salt (GF/VE) 6
- Wood-fired Flatbread** sesame brown butter (V/VGO) 5.5
- White Bean Hummus** green tahini, hazelnut dukkah (GF/VE) 6
- English Runner Beans** urfa & onion salt (GF/VGO) 6

To Start

- Spiced Calamari Fritti** preserved lemon aioli (GF) 11.5
- Buffalo Style Harissa Parsnips** chive & artichoke 'aioli' (VE) 8.5
- Crab on Toast** lobster mayo, pickled grape 15
- Halloumi** calamansi & green chilli honey, pine nuts (GF/V) 8.5
- Burrata** spring peach, tomato, sourdough (V/GFO) 12.5
- Smoked Lamb Shoulder Cigars** padron yoghurt 13
- Grilled Marinated Prawns** herb zhug (GF) 14.5

Wood-fired

- Flamed Sea Bream** basil yoghurt, mango dressing (GF) 17
- Roasted Cod** salmorejo, brown shrimp butter 16.5
- Mackerel in Oats** chilli butter, pickled cucumber 14
- BBQ Chicken Thigh** asparagus, basil mayo (GF) 12.5
- Grilled Lamb Chops** green chilli raita, fennel (GF) 22
- BBQ Pork Collar** rhubarb ketchup, onions (GF) 19
- Smoked Miso Aubergine** crispy onions, sour cream (GF/V/VGO) 10
- Charred Summer Squash** ezme, confit onions (GF/VE) 10.5
- Roasted Hispi Cabbage** muhammara, 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
- Sprouting Broccoli** ginger harissa, buttered almonds (GF/VGO) 6
- Marinated Nutbourne Tomato** cucumbers, kumquats (GF/VE) 7
- Smoked Chilli Harissa** (GF/VE) 3.5
- Preserved Lemon Aioli** (GF/V) 3.5
- Green Herb Zhug** (GF/VE) 3.5

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

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

Vegetarian Menu

Vegan option available

Wood-fired Flatbread sesame brown butter (V/VGO)

White Bean Hummus green tahini, hazelnut dukkah (GF/VE)

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

Smoked Lamb Shoulder Cigars padrón yoghurt

BBQ Chicken Thigh asparagus, basil mayo (GF)

Roasted Cod salmorejo, brown shrimp butter

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

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

Marinated Nutbourne Tomato cucumbers, kumquats (GF/VE)

39 per person sharing

Wood-fired Flatbread sesame brown butter (V/VGO)

White Bean Hummus green tahini, hazelnut dukkah (GF/VE)

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

Padrón Peppers Persian lime salt (GF/VE)

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

Charred Summer Squash ezme, confit onions (GF/VE)

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

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

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

Marinated Nutbourne Tomato cucumbers, kumquats (GF/VE)

37 per person sharing

Must be shared by a minimum of 2 guests and are 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

