

Set Menu

At Burnt Orange, we're all about sharing. What you see on our group menus is what you get! No decision making required. You relax with your friends and we'll bring out delicious food, plate after plate. Everything is served family-style, with plenty for everyone to enjoy. The perfect feast.

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

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

Spiced Calamari Fritti preserved lemon aioli (GF)

Burrata spring peach, tomato, sourdough (V/GFO)

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

BBQ Pork Collar rhubarb ketchup, onions (GF)

BBQ Chicken Thigh asparagus, basil mayo (GF)

Flamed Sea Bream basil yoghurt, mango dressing (GF)

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

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

70% Chocolate Mousse sesame halva, orange (GF)

Ginger & Cardamom Treacle Tart vanilla cream (V)

Please note these menus are exclusively for our private dining room which seats up to 12 guests.

(VE) - Vegan. (V) - Vegetarian. (VGO) - Vegan option available.

All dishes marked (GF) are NGCI no gluten-containing ingredients. (GFO) - NGCI option available.

EST.  2021

Burnt Orange



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At Burnt Orange, sharing is at the heart of the experience. Our group menus are thoughtfully composed, allowing you to dine with ease. No decisions, no interruptions. Simply relax with your guests as a procession of refined, fire-led dishes arrives at the table. Served generously in a family-style format, each course is designed to be savoured together, creating a considered and memorable dining experience.

Ridgeview, Bloomsbury Brut Sussex, England NV 125ml

or

Yuzu Spicy Cazcabel Blanco, Akashi-tai yuzushu, lime, chilli agave

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

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

Grilled Marinated Prawns herb zhug (GF)

Burrata spring peach, tomato, sourdough (V/GFO)

Spiced Calamari Fritti preserved lemon aioli (GF)

Grilled Lamb Chops green chilli raita, fennel (GF)

BBQ Chicken Thigh asparagus, basil mayo (GF)

Flamed Sea Bream basil yoghurt, mango dressing (GF)

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

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

70% Chocolate Mousse sesame halva, orange (GF)

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