

The Burnt Orange Experience

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

Experience Menu

Wood-fired Flatbread sesame brown butter (V/VGO)
Artichoke, Basil & Jalapeño Hummus pumpkin seed (VE)
Halloumi calamansi & green chilli honey, pine nuts (V)
Smoked Lamb Shoulder Cigars padrón yoghurt

BBQ Chicken Thigh basil mayo, edamame
Roasted Cod salmorejo, brown shrimp butter
Smoked Miso Aubergine crispy onions, sour cream (V/VGO)

Skillet-Baked Potatoes herb cream, sheep's cheese (V/VGO)
Marinated Nutbourne Tomato cucumbers, kumquats (VE)

39 per person sharing

Vegetarian Menu

Vegan option available

Wood-fired Flatbread sesame brown butter (V/VGO)
Artichoke, Basil & Jalapeño Hummus pumpkin seed (VE)
Halloumi calamansi & green chilli honey, pine nuts (V)
Padrón Peppers Persian lime salt (VE)
Buffalo Style Harissa Parsnips chive & artichoke 'aioli' (VE)

Crispy Falafel summer herbs, house pickles (VE)
Smoked Miso Aubergine crispy onions, sour cream (V/VGO)
Roasted Hispi Cabbage muhammara, garlic yoghurt (V/VGO)

Skillet-Baked Potatoes herb cream, sheep's cheese (V/VGO)
Marinated Nutbourne Tomato cucumbers, kumquats (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.

EST.  2021

Burnt Orange



burnt-orange.co.uk | @burntorangeUK