

Burnt Orange

AT BURNT ORANGE, WE'RE ALL ABOUT SHARING.

JUST SIT BACK WITH YOUR FRIENDS WHILE WE BRING PLATE AFTER PLATE OF DELICIOUS FOOD,
ALL SERVED FAMILY-STYLE SO THERE'S MORE THAN ENOUGH FOR EVERYONE.

FESTIVE FEASTING

TO START

WOOD-FIRED FLATBREAD, Sesame Brown Butter
CHARRED SQUASH HUMMUS, Sage, Smoked Medjool Date*
CALAMARI FRITTI, Preserved Lemon Aioli*
FRIED SOUR CHEESE FRITTERS, Burnt Leek & Plum Ketchup

WOOD-FIRED

SMOKED MISO AUBERGINE, Sour Cream, Crispy Onion
BBQ GREY MULLET, Brown Crab, Pickled Persimmon*
GLAZED DUCK BREAST, Apricots, Hot & Sour Salad*
WINTER LEAF FATTOUSH, Salted Cucumbers, Dill & Sumac
SKILLED BAKED POTATOES, Herb Cream, Sheep's Cheese*



DESSERTS

GINGER & CARDAMOM TREACLE TART, Date & Cardamom Tart, Vanilla Cream
DARK CHOCOLATE MOUSSE, Baklava Crumb

PLEASE NOTE THESE MENUS ARE EXCLUSIVELY FOR OUR PRIVATE DINING ROOM WHICH SEATS UP TO 12 GUESTS.
SPECIFIC VEGETARIAN DISHES ARE ABLE TO BE AMENDED TO VEGAN ON REQUEST. PLEASE LET THE TEAM KNOW. ALL
DISHES CONTAINING ** ARE NGCI (NO GLUTEN-CONTAINING INGREDIENTS).