

Snacks

- Spiced Nuts** (VG) 4.5
- Gordal Olives** (VG) 4.5
- Padrón Peppers** Persian lime salt (VG) 6
- Wood-fired Flatbread** za'atar brown butter (VG) 5.5
- Smoky Baba Ganoush** sticky aubergine, chilli crunch, Aleppo pepper (VG) 6
- Labneh Balls** Persian pistachio, walnut chilli, caraway seed, extra virgin olive oil (V) 5.5

To Start

- Crispy Spiced Calamari** citrus aioli 11.5
- Buffalo Style Harissa Parsnips** chive aioli, sage (VG) 8.5
- Falafel** green goddess sauce, pickled cucumbers (V) 8
- Baked Feta** thyme, honey, sumac (V) 9
- Ruby Beetroot** stracciatella, grape mustard, walnut brown butter (VG) 12.5
- Spiced Lamb Kibbeh Cigars** cranberry harissa yoghurt 13
- Yellowfin Tuna Crudo** preserved lemon, caper & spring onion dressing 13.5
- Chargrilled Tiger Prawns** green herb zhug, Old Bay spice 14.5

Wood-fired

- Miso-Glazed Salmon** pickled daikon, burnt orange ponzu 17
- Chilli Butter-Roasted Cod** sobrasada butter bean & kale stew 16
- Lamb Meatball Tagine** green olive dressing 15
- Shawarma Chicken Thigh** chickpea salad, garlic yoghurt 13
- BBQ Pork Collar** sweet & sour red cabbage, toasted pine nut jus 17
- Smoked Miso Aubergine** pomegranate, whipped tofu, crispy onions (VG) 10
- Delica Pumpkin** lemon labneh, black garlic honey, puffed wild rice, hazelnuts (V) 10
- Wild Mushroom XO & Kale Filo Pie** nigella seeds (VG) 15

On the Side

- Skillet-Baked Potatoes** herb cream, sheep's cheese (V/VGO) 6.5
- Tenderstem Broccoli** ginger harissa, buttered almonds (VG) 6
- Brussel Sprout Slaw** kimchi, crispy onions (VG) 6
- Smoked Chilli Harissa** (VG) 3.5
- Preserved Lemon Aioli** (V) 3.5
- Green Herb Zhug** (VG) 3.5

(VG) - Vegan. (V) - Vegetarian. (VGO) - Vegan 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.
We're also a cashless venue.

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

za'atar brown butter (VG)

Ruby Beetroot

stracciatella, grape mustard, walnut brown butter (VG)

Smoky Baba Ganoush

sticky aubergine, chilli crunch, Aleppo pepper (VG)

Spiced Lamb Kibbeh Cigars

cranberry harissa yoghurt

Shawarma Chicken Thigh

chickpea salad, garlic yoghurt

Miso-Glazed Salmon

pickled daikon, burnt orange ponzu

Smoked Miso Aubergine

pomegranate, whipped tofu, crispy onions (VG)

Skillet-Baked Potatoes

herb cream, sheep's cheese (V/VGO)

Brussel Sprout Slaw

kimchi, crispy onions (VG)

39 per person sharing

Vegetarian Menu

Vegan option available

Wood-fired Flatbread

za'atar brown butter (VG)

Smoky Baba Ganoush

sticky aubergine, chilli crunch, Aleppo pepper (VG)

Padrón Peppers

Persian lime salt (VG)

Buffalo Style Harissa Parsnips

chive aioli, sage (VG)

Delica Pumpkin

lemon labneh, black garlic honey, puffed wild rice, hazelnuts (V)

Smoked Miso Aubergine

pomegranate, whipped tofu, crispy onions (VG)

Falafel

green goddess sauce, pickled cucumbers (V)

Skillet-Baked Potatoes

herb cream, sheep's cheese (V/VGO)

Brussel Sprout Slaw

kimchi, crispy onions (VG)

37 per person sharing

Must be shared by a minimum of 2 guests and are available for up to 6 guests.
(VG) - Vegan. (V) - Vegetarian. (VGO) - Vegan option available.

EST.  2021

Burnt Orange



burnt-orange.co.uk | [@burntorangeUK](https://www.instagram.com/burntorangeUK)