

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 za'atar brown butter (VG)
Smoky Baba Ganoush sticky aubergine, chilli crunch, Aleppo pepper (VG)
Falafel green goddess sauce, pickled cucumbers (V)
Crispy Spiced Calamari citrus aioli
Ruby Beetroot stracciatella, grape mustard, walnut brown butter (VG)

Shawarma Chicken Thigh chickpea salad, garlic yoghurt
Chilli Butter-Roasted Cod sobrasada butter bean & cavolo nero stew
Delica Pumpkin lemon labneh, black garlic honey, puffed wild rice, hazelnuts (V)
BBQ Pork Collar sweet & sour red cabbage, toasted pine nut jus

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

Medjool Date & Tahini Brownie walnut caramel, vanilla ice cream (V)
Miso White Chocolate Rice Pudding cardamom crumb, saffron syrup (V)

Please note these menus are exclusively for our private dining room which seats up to 12 guests.
(VG) - Vegan. (V) - Vegetarian. (VGO) - Vegan option available.

EST.  2021

Burnt Orange



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

Set Menu

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.

Brut, Wiston Estate Sussex, England NV 125ml

or

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

Wood-fired Flatbread za'atar brown butter (VG)

Smoky Baba Ganoush sticky aubergine, chilli crunch, Aleppo pepper (VG)

Baked Feta thyme, honey, sumac (V)

Chargrilled Tiger Prawns green herb zhug, Old Bay spice

Yellowfin Tuna Crudo preserved lemon, caper & spring onion dressing

Shawarma Chicken Thigh chickpea salad, garlic yoghurt

BBQ Pork Collar sweet & sour red cabbage, toasted pine nut jus

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)

Medjool Date & Tahini Brownie walnut caramel, vanilla ice cream (V)

Miso White Chocolate Rice Pudding cardamom crumb, saffron syrup (V)

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