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

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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

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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)

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.