



**BURNT  
UMBER**  
BRASSERIE

## MENU BRUNCH

### ENGLISH BREAKFAST

2 sausages, 2 rashers of bacon, mushrooms, tomato,  
baked beans, egg, 2 sourdough toast **G/E**

**VEGETARIAN**

2 vegetarian sausages, tomato, mushrooms, egg, baked  
beans, 2 sourdough toast, 2 hash browns **G/E**

**VEGAN**

2 vegan sausages, tomato, mushrooms, baked beans,  
2 sourdough toast, 2 hash browns, guacamole **G/S**

**14.50**

### SHAKSHUKA

With 2 eggs, chopped tomatoes, roasted red peppers,  
garlic sourdough toast & fresh coriander

**13.95**

### EGGS

### BENEDICT

Brioche bread, crispy bacon, 2 poached eggs,  
hollandaise sauce, mixed green **G/E/M**

**12.95**

### FLORENTINE

Brioche bread, spinach, 2 poached eggs,  
hollandaise sauce, mixed green (Vegetarian) **G/E/M**

**11.95**

### ROYAL

Brioche bread, smoked salmon, 2 poached eggs,  
hollandaise sauce, mixed green (Vegetarian) **G/E/M/F**

**13.95**

### YOGHURT & GRANOLA BOWLS

With fresh fruits, mango compot & toasted nuts  
(Vegetarian, Vegan, Gluten-free on request) **N/G/E**

**9.50**

### COCONUT PANCAKES

Thick fluffy coconut pancakes with caramelised bananas  
Optional: Marmalade, date syrup or maple syrup + **1.50**  
(Vegetarian) **G/E/M**

**10.95**

### SMASHED AVOCADO ON TOAST

With guacamole, 2 poached eggs, sourdough toast,  
cherry tomatoes, and chilli flakes  
(Vegetarian, Vegan on request) **G/E**

**13.95**

### KIMCHI PANCAKE

With stir-fry vegetables & mushrooms seasoned  
with sesame & soy sauce (Vegetarian, Vegan,  
Gluten-free) **SE/S**

**13.95**

### KETO CREPES (GF)

Ajvar & grilled vegetables, feta cheese, toasted  
nuts fresh seasonal salad and sliced avocado

Cheddar cheese, bacon & spinach

Smoked salmon, cream cheese, dill, lemon  
zest and sliced avocado + **3.00**

**13.95**

### SOUP OF THE DAY

With sourdough toast (Vegetarian, Vegan) **G**

**8.95**

### HOMEMADE BLACK BEAN BURGER

With caramelised onion, guacamole, brioche bun & potato  
wedges (Vegetarian, Vegan on request) **G**

Add Melted Camembert Cheese or Blue Cheese + **2.00**

**15.95**

**ADD MIMOSA TO YOUR BRUNCH + 7.00 PER GLASS OR A GLASS OF PROSECCO + 6.00**

## BURNT UMBER SEASONAL SALAD

Grilled radicchio, Roquefort cheese, hazelnut dressing  
& fresh pears (Vegetarian, Vegan on request) **M**

**14.95**

## ADD ON TO YOUR BRUNCH



**SMOKED SALMON 3.70**

**GUACAMOLE 3.70**

**HASH BROWNS 3.20**

**GF REPLACEMENT BREAD 2.00**

**CRISPY BACON 3.20**

**EGG 2.50**

**SAUSAGE 3.20**

SERVED ON SUNDAYS 1PM-6PM

## SUNDAY ROAST MENU



Slow cooked and marinated traditional roast  
(see our daily offer) **M/G/GF on request**

**26.00/29.50**

### VEGETABLE PITHIVIER (V)

Wild mushroom pithivier with grilled red cabbage  
wrapped in puffed pastry **M/E/G**

**18.00**

Served with beef dripping roast potatoes, Yorkshire  
puddings, glazed carrots, greens, Mixed sautéed  
mushrooms, bone marrow & apple gravy

## HOT DRINKS



**AMERICANO 3.00**

**BABYCCINO 1.60**

**CAPPUCCINO 3.50**

**CORTADO 3.30**

**COFFEE VIENNESE 4.20**

**CHAI LATTE 3.60**

**DOUBLE ESPRESSO 2.90**

**FRAPPUCCINO 3.90**

**FLAT WHITE 3.30**

**BURNT UMBER SMOOTHIE 5.60**

**HOT CHOCOLATE 3.70**

**ICE COFFEE 3.70**

**LATTE 3.50**

**MACCHIATO 3.30**

**MATCHA LATTE 3.60**

**MOCHA 3.90**

**TEA 2.70**

**TEA POT 4.30**

**TURMERIC LATTE 3.60**

**EXTRAS: LARGE COFFEE 0.30**

**SYRUP 0.40**

**DECAF 0.40**

(VEG.) – VEGAN (V.) – VEGETARIAN

ALLERGIES: (F)-FISH (N)-NUTS (S)-SHELLFISH (M)-MILK

(G)-GLUTEN (S)- SOYA (E)- EGGS (SE) -SESAME

**+12.50% SERVICE CHARGE**

\*Food allergy? Let us know. All our dishes are prepared in a  
gluten-rich environment.

If you have any special dietary requirements including  
allergens, please speak to your server.