



**BURNT
UMBER**
BRASSERIE

BRUNCH MENU

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

BALKAN STYLE BREAKFAST

Proja (corn flour muffin with feta cheese), ajvar (pepper relish), urnebes spread (feta cheese, cream, crushed chillies), fried egg, sausages, prosciutto crudo, fresh tomatoes with fetta topping **G/M/E**

15.50

ENGLISH BREAKFAST

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

VEGAN BREAKFAST

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

15.50

SHAKSHUKA

With eggs, chopped tomatoes, roasted red peppers, garlic sourdough toast, feta cheese & fresh coriander **G/M**

14.95

BENEDICT

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

13.50

ROYAL

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

14.50

SMASHED AVOCADO ON TOAST

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

14.50

To scramble eggs + 2.00

YOGHURT & GRANOLA BOWLS

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

9.50

COCONUT PANCAKES

Coconut pancakes with caramelised bananas, fresh berries, coconut yogurt

Optional: Marmalade, date syrup or maple syrup + 1.50 (Vegan) **G/E**

12.50

KIMCHI PANCAKE

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

14.95

KETO CREPES (GF)

Ajvar & grilled vegetables, feta cheese, toasted nuts, fresh seasonal salad and guacamole **M/N**

14.95

SOUP OF THE DAY

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

8.95

HOMEMADE BEEF BURGER

With caramelized onions, pickles, lettuce, burger sauce & roasted baby potatoes **G**

Add Cheddar Cheese + 1.50

Add Crispy Bacon + 2.00

17.50

REGRETABLELY, WE ARE UNABLE TO OFFER MENU VARIATIONS

+12.50% SERVICE CHARGE

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 2.00**
- TWO EGGS 3.50**
- SAUSAGE 2.50**
- TWO SAUSAGES 3.95**
- MIXED NUTS 4.00**
- OLIVES 3.50**
- GREEN LEAVES SALAD 3.50**

SERVED ON SUNDAYS FROM 1PM

SUNDAY ROAST MENU



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

26.00/28.50

VEGETABLE ROAST (V)

(see our daily offer)

19.50

*Served with roast potatoes, Yorkshire pudding,
glazed carrots, seasonal greens, home-made gravy*

EXTRAS

Add Home-made Gravy + 3.50

Add Yorkshire pudding + 2.00

HOT DRINKS



- AMERICANO 3.20**
- BABYCCINO 1.80**
- CAPPUCCINO 3.80**
- CORTADO 3.50**
- CHAI LATTE 3.90**
- DOUBLE ESPRESSO 3.00**
- FRAPPUCCINO 4.20**
- FLAT WHITE 3.60**
- BURNT UMBER SMOOTHIE 5.60**
- BURNT UMBER COLD
PRESS JUICE 5.95**
- HOT CHOCOLATE 3.90**
- ICE COFFEE 3.90**
- LATTE 3.80**
- MACCHIATO 3.50**
- MATCHA LATTE 4.10**
- MOCHA 4.10**
- TEA 2.90**
- TEA POT 4.60**
- TURMERIC LATTE 3.80**
- EXTRAS: LARGE COFFEE 0.30**
- SYRUP 0.40**
- DECAF 0.40**
- FESTIVE COFFEE 4.50**

(VEG.) – VEGAN (V.) – VEGETARIAN

ALLERGIES: (F)- FISH (N)-NUTS

(S)-SHELLFISH (M)-MILK (G)-GLUTEN

(SO)- SOYA (E)- EGGS (SE)-SESAME

**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.*



BALKAN DINNER MENU

DIPS & STARTERS

SERBIAN HERITAGE

BURNT UMBER PLATER FOR 2

International Cheese, Cold Cuts & Ajvar,

Kajmak with Warm Bread (D/G/M)

19.95

BALKAN TRIO

Belgrade Street Ajvar 5.5 (VEG.), Urnebes Chaos 5.5 (V)(D),

Smoked Aubergine Caviar 6.5 (VEG.)

16.00

BURRATA BREAKDOWN

Creamy Burrata DOP, Pistachio & Date Crumb,

Vinaigrette (V)(D/N/H)

11.95

BALKAN CROSTINI

Kajmak, Prosciutto & Fig Jam Served

On Crispy House Bread (D/G)

7.95

MAINS

BALKAN SOUL FOOD

THE BALKAN GRILL MEAT

PLATER FOR 2

Ćevapi, Serbian Grilled Steak, Ražnjići (Chicken Skewers),

Sausage, Kajmak, Ajvar, Crispy Oven Baked Potatoes (D/G)

45.00

ĆEVAPI ROYALE

With Flat Bread, Ajvar, Urnebes, Onions (D/G)

18.00

PLJESKAVICA

(Serbian Style Burger) with Crispy Oven Baked Potatoes or

Shopska Salad (D/G)

18.50

RAŽNJICI

(Chicken Skewers) with Baked Potatoes or Shopska salad

(vegan option available) (D/G)

17.50

PAPPARDELLE PASTA

With Slow-Cooked Bosnian Ragu & Caramelised

Onion Jelly (G/E)

17.50

HARRISA GLAZED AUBERGINE

With Tahini Sauce, Harissa, Mint Oil, Hazelnuts (VEG.)(N/S)

14.50

GIBANICA

With Spinach and Feta Cheese (V)(D/G/E)

Add Ajvar 3.50

13.50

SIDES

Crispy Baked Baby Potatoes (VEG.),

Shopska Salad with Feta Cheese(VEG.)(D),

Fire Romano Grilled Peppers (VEG.),

Grilled Vegetables (VEG.)

6.50

DESSERTS

See our daily offer

(VEG.) – VEGAN (V.) – VEGETARIAN

ALLERGIES: (F)– FISH (N)–NUTS

(S)–SHELLFISH (M)–MILK (G)–GLUTEN

(SO)– SOYA (E)– EGGS (SE)–SESAME

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BALKAN FOOD DICTIONARY

ĆEVAPI /ˈtʃɛvapi/ or /ˈtʃevapi/

*also known as Ćevapčići, are skinless mini sausages of minced meat rolls
popular in the Balkans, particularly in Serbia, Bosnia & Herzegovina*

PLJESKAVICA /ˈpljɛskavitsa/

Balkan style beef burger

RAŽNJIĆI /ˈraznɨtʃi/

chicken skewers or tofu skewers

GIBANICA /gɨbanitsa/

pastry dish made with layers of filo pastry, eggs and cheese

KAJMAK /ˈkaɪmak/ or /kaɪˈmak/

type of savoury clotted cream

AJVAR /ˈaɪvɑːr/

sweet roasted pepper relish

URNEBES SPREAD /urnebes/

*Balkan spread, made with different types of cheese,
seasoned with chilli flakes and paprika*

WE ARE PROUD TO BRING YOU TRADITIONAL DISHES FROM
BALKANS, ALL MADE FROM SCRATCH, COOKED AND SERVED
WITH LOVE AND CARE.

PRIJATNO! 🍷 🍴

SERVED ON SUNDAYS FROM 1PM

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(see our daily offer) **M/G**

26.00/28.50

VEGETABLE ROAST (V)

(see our daily offer)

19.50

*Served with roast potatoes, Yorkshire pudding,
glazed carrots, seasonal greens, home-made gravy*

EXTRAS

Add Home-made Gravy + 3.50

Add Yorkshire pudding + 2.00



WINE LIST



BOTTLE/125/175

WHITE WINE

<i>Picpoul De Pinet / Font Mars – France</i>	38.00/8.50/10.00
<i>Gavi del Comune di Gavi DOCG 'Bric Sassi</i>	35.00/8.00/9.50
<i>Albarino – Benito Santos / Spain</i>	38.00/8.50/10.00
<i>Vinho Verde – Chin Chin/Portugal</i>	32.00/7.00/8.50

RED WINE

<i>Cotes Du Rhone – Domaine Chaume Arnaud / France</i>	35.00/8.00/9.50
<i>Massaya – Beqqa Valley / Lebanon</i>	38.00/8.50/10.00
<i>Aglianico Tuburno 2019 – Single vineyard / France</i>	33.00/7.50/9.00
<i>Barbera D'asti – Casareggio / Italy</i>	29.00/6.50/8.00

ROSE

<i>Tour Campanets – Coteaux D'aix En Provance / France</i>	32.00/7.00/8.50
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SPARKLING WINE & CHAMPAGNE

<i>Fourny & Fils A Vertus – Blanc De Blancs – Champagne / France</i>	75.00/-/-
<i>Frassinelli – Conegliano Valdobbiadene – Prosecco Extra Dry / Italy</i>	32.00/8.50/-
<i>Collalto Rose Vino Spumante – Extra Dry / Italy</i>	30.00/8.00/-



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COFFEE MENU

☛AMERICANO.....3.20

☛BABYCCINO.....1.80

CAPPUCCINO..... 3.80

CORTADO.....3.50

☛FESTIVE COFFEE..... 4.50

CHAI LATTE.....3.90

☛DOUBLE
ESPRESSO..... 3.00

☛FRAPPUCCINO..... 4.20

☛FLAT WHITE..... 3.60

☛BURNT UMBER
SMOOTHIE..... 5.60

☛BURNT UMBER
FRESH JUICE..... 6.50

SERVICE CHARGE WILL APPLY FOR STAY IN
NO CHARGE FOR ALTERNATIVE MILK

☛HOT CHOCOLATE.....3.90

☛ICE COFFEE.....3.90

☛LATTE.....3.80

☛MACCHIATO..... 3.50

☛MATCHA LATTE.....4.10

☛MOCHA.....4.10

☛TEA.....2.90

☛TEA POT.....4.60

☛TURMERIC LATTE..... 3.80

EXTRAS:

LARGE COFFEE..... 0.30

SYRUP.....0.40

DECAF.....0.40



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SANDWICHES

CHICKEN MAYO..... 7.10

Grilled chicken and mayo spread | lettuce | tomato

PASTRAMI CLASSIC..... 7.50

Emmer & sage bread | pastrami | aged cheddar | gherkins | mustard

THE ITALIAN WAY..... 7.50

Mediterranean flat bread | black truffle burrata D.O.P. | prosciutto crudo | rucola | honey

"BURNT UMBER" CROISSANT SANDWICH..... 7.10

Warm croissant | prosciutto crudo | "sunny side up" egg | hollandaise sauce

EXTRA: guacamole..... 1.00

SMOKED SALMON BAGEL..... 6.80

Smoked Scottish salmon | cucumber | lemon | chives cream cheese | radish

VEGETARIAN DELIGHT (V)..... 6.20

Brown sourdough bread | refreshing chickpeas salad | lettuce | micro cress

VEGGIE HUMMUS WRAP (VEG)..... 6.20

Roasted spanish pepper | red cabbage & coriander salad | lemon sauce (on request only)

PASTRIES & CROISSANTS

PLAIN CROISSANT..... 3.40

ALMOND CROISSANT..... 3.70

CINNAMON BUN..... 3.70

PAIN AU CHOCOLATE..... 3.70

CHOCOLATE PISTACHIO BABKA KNOT..... 3.90

SPIRITS



WHISKY & BURBON

<i>Glenmorangie Original 10yr, Highlands</i>	12.00
<i>Laphroaig, Isle of Islay</i>	10.00
<i>Nikka from the barrel, Japan</i>	12.00
<i>GlenDronach 12yr, Highlands</i>	12.00
<i>Woodford Reserve, Kentucky</i>	12.00

COGNAC & BRANDY

<i>Hennessy VS, Cognac</i>	8.00
<i>Courvoisier VSOP, Cognac</i>	14.00
<i>Chateau du Breuil Calvados VSOP, Calvados</i>	8.50

RUM

<i>Bacardi Carta Blanca, Puerto Rico</i>	8.00
<i>Zacapa No. 23, Solera</i>	9.50

GIN

<i>Monkey 47, Germany</i>	8.00
<i>Bombay Sapphire, United Kingdom</i>	8.00
<i>Applewood Coral Pink Gin, Australia</i>	9.50

VODKA

<i>Absolut, Sweden</i>	7.50
<i>Grey Goose, France</i>	7.00

CREAMY AND SWEET

<i>Amaretto Disaronno, Italy</i>	7.00
<i>Baileys, Ireland</i>	7.00
<i>Campari, Italy</i>	7.00
<i>Frangelico, Italy</i>	7.00

All spirits are served to a 50ml as standard.