



**BURNT
UMBER**
BRASSERIE

DINNER MENU



SNACKS/BREAD/DIPS

MARINATED OLIVES (VEGAN)

3.50

MIXED SPICY NUTS (V)

E

4.00

HOMEMADE FOCACCIA (V)

G

3.90

MEDITERRANEAN FLAT BREAD (V)

G

3.90

SEEDED SOURDOUGH BREAD (V)

G

4.10

*Bread is served with the Italian extra virgin olive oil
and balsamic vinegar from Modena, Italy.*

DIPS

GUACAMOLE 4.00

HUMMUS 3.00

CHEESE/CURED MEAT

CHEESE SELECTION (V)

*Finest cheese selection with marmalade,
spicy mango chutney and crisps*

M

9.00

COLD CUTS SELECTION

*Cured meat with gherkins, roasted peppers and
focaccia bread*

9.00

BURNT UMBER PLATTER FOR 2

*International cheese & cold cuts selection
with warm bread*

G/M

18.00

SMALL PLATES

COLD

CREAMY BURRATA DOP (V)

Heritage tomatoes | strawberries | basil

M

12.00

CHARRED ROMAINE LETTUCE (V)

Parmigiano Reggiano | Pesto calabrese

N/M

9.00

BURNT UMBER BEEF TARTARE

Beef tenderloin | quail egg | Amalfi lemon | crispy

bread | red radish

S/E/G

14.00

HOMEMADE CURED SCOTTISH SALMON

Crème fraîche | salmon caviar | cucumber salad

F/M

12.00

HOT

ROASTED BABY POTATO (V)

Black truffle sauce | Chives | roasted mushrooms

M

9.00

GRILLED STEM BROCCOLI (VEGAN)

Teriyaki | chilli | yuzu | black sesame

SO/G/SE

8.00

GARLIC & SAFFRON TIGER PRAWNS

Saffron beurre blanc | snow peas | caramelized garlic

M/S

14.00

DRY AGED RIB EYE STEAK 220G

28 days aged rib eye steak | Chimichurri sauce

M

19.00

DESSERTS

RASPBERRY & WHITE CHOCOLATE

BRÛLÉE CHEESECAKE (V)

N/E/M/G

9.00

CHOCOLATE DELIGHT (V)

Smooth and silky chocolate mousse | cocoa sponge

N/E/M

9.00

LEMON CAKE (V)

Lemon custard | mango | Italian meringue

N/E/M/G

9.00

(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.