



2017

# Browns Restaurant Derry Early Bird Menu 2017

Browns Northwest

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## **Set Menu**

### **Starter**

**Soup** – Seasonal

**Fritto Misto**– Local Seafood, Dill, Caper, Fennel

(Wine Recommended for this dish, Muscadet Sur Lie 2015 £6.25)

**Turf Smoked Beef** – Confit Egg Yolk, Bone Marrow Gremolata, Dart Mountain Cheese

(Wine Recommended for this dish, Chianti Masi Renzo 2015 £6.55)

**Asparagus Salad**- Red Pepper, Lentil, Feta

(Wine Recommended for this dish, San Nicolo Pinot Grigio 2015 £5.20)

**Pork Belly** – Broccoli, Walnut, Pear

(Wine Recommended for this dish, Cotes Du Rhone Armouries 2014 £6.85)

### **Main Course**

**Beef**-21 Day Aged 8oz Rib-Eye, Smoked Tomato, Red Onion, Béarnaise (£3.25 Supp)

(Wine Recommended for this dish, Anubis Malbec 2014 £7.05)

**Fish of the Day** – Mussels, Carrot, Chive, Saffron

(Wine Recommended for this dish, Fairhill Cliffs Sauvignon Blanc 2015 £7.05)

**Chicken Breast**–Braised Leg, Pea, Baby Gem, Wild Garlic

(Wine Recommended for this dish, Santa Alicia Reserve Chardonnay 2016 £6.00)

**Pork Loin**– Buttermilk, Shallot, Apple, Roast Cauliflower

(Wine Recommended for this dish, Cotes Du Rhone Armouries 2014 £6.85)

**Seatrout**- Broad Bean, White Asparagus, Bacon, Salsa Verde

(Wine Recommended for this dish, Rose D'Anjou Chateau La Grille 2015 £6.00)

**Served with a Choice of Chips, Buttery Mash, Seasonal Vegetables, Baby Potatoes, Fries, Organic Leaf Salad or Black Garlic Chips**

**3 Courses £22.95**

## **Dessert**

### **Caramel Tart– Poached Pear, Vanilla**

(Wine Recommended for this Dish, Hukapappa Riesling 2014 £7.35)

### **Chocolate – 70% Ganache, Peanut, Salted Caramel, Banana**

(Wine Recommended for this dish, Woodstock Muscat Nv £7.35)

### **Rhubarb Pannacotta– Hazelnut, Rhubarb, Gingerbread**

(Wine Recommended for this dish, Maison Sichel Sauternes 2010 £7.35)

### **Carrot Cake– Blood Orange, Walnut, Cream Cheese**

(Wine Recommended for this dish, Hunters Hukapappa Riesling 2014 £7.35)

### **Cheese – Selection of Irish Cheese, Biscuits, Crackers, Chutney (£3.25 Supp)**

(We Recommend a glass of a Ruby, Tawny 10year or Vintage Ports)

## **Nespresso Coffees**

<i>Americano</i>	£3.00
<i>Espresso</i>	£2.50
<i>Double Espresso</i>	£3.00
<i>Flat White</i>	£3.00
<i>Cappuccino</i>	£3.50
<i>Latte</i>	£3.50
<i>Liqueur Coffee</i>	£4.95

### **Suki Tea's** £3.00

*Belfast Brew*  
*Peppermint*  
*Green Tea*  
*Green Tea with Spearmint*  
*Spiced Citrus*  
*Red Berry*  
*Earl Grey*  
*Breakfast Tea*

**3 Courses £22.95**