Browns Restaurant Derry Lunch Menu 2017

Browns Northwest

Follow this and additional works at: http://arrow.dit.ie/menus21c

Part of the Cultural History Commons, Food and Beverage Management Commons, and the Tourism and Travel Commons

Recommended Citation
http://arrow.dit.ie/menus21c/315
Lunch Menu

Starter

**Soup** – Seasonal  £3.50

**Asparagus Salad**– Red Pepper, Lentil, Feta  £3.50
(Wine Recommended for this dish, San Nicolo Pinot Grigio 2015 £5.20)

**Fritto Misto** – Local Seafood, Dill, Fennel, Dressed Leaves  £4
(Wine Recommended for this dish, Muscadet Sur Lie 2015 £6.25)

**Pork Belly**– Broccoli, Walnut, Pear  £4.50
(Wine Recommended for this dish, Cotes Du Rhone Armories 2014 £6.85)

**Turf Smoked Beef**- Kilcreen Cheese, Egg Yolk, Dart Mt. Cheese  £4.50
(Wine Recommended for this dish, Chianti Masi Renzo 2014 £6.55)

**Haddock Risotto**-Smoked Haddock, Hen's Egg, Curry  £5
(Wine Recommended for this dish, Santa Alicia Chardonnay 2016 £6.00)

Main Course

**Veal Rump**-24 Hr Braised, Pomme Puree, Pear, Golden Raisin  £9.50
(Wine Recommended for this dish, Chateau Perron 2010 £11.50)

**Chicken Breast**– Braised Leg, Pea, Baby Gem, Wild Garlic  £9.50
(Wine Recommended for this dish, Santa Alicia Chardonnay 2016 £6.00)

**Pork Loin**– Buttermilk, Shallot, Apple, Roast Cauliflower  £11
(Wine Recommended for this dish, Cotes Du Rhone Armories 2014 £6.85)

**Fish of the Day** – Mussels, Carrot, Chive, Saffron  £12.50
(Wine Recommended for this dish, Fairhill Cliffs Sauvignon Blanc 2015 £7.05)

**Monkfish**-Confit Chicken, Samphire, Caper  £14
(Wine Recommended for this dish, Muscadet Sur Lie 2015 £6.25)

**Beef**–21 Day Aged 8oz Rib-Eye, Smoked Tomato, Red Onion, Béarnaise  £16
(Wine Recommended for this dish, Anubis Malbec 2014 £7.05)

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

*Caramel Tart*—Vanilla, Poached Pear  
(£3.50)  
(Wine Recommended for this Dish, Hukapappa Riesling 2014 £7.35)

*Chocolate*—70% Ganache, Salted Caramel, Banana, Peanut  
(£3.50)  
(Wine Recommended for this dish, Woodstock Muscat Nv £7.35)

*Rhubarb Pannacotta*- Hazelnut, Rhubarb, Gingerbread  
(£4)  
(Wine Recommended for this dish, Maison Sichel Sauternes 2010 £7.35)

*Hazelnut Cake*— Mascarpone, Hazelnut, Coffee  
(£4.50)  
(Wine Recommended for this dish, Hunters Hukapappa Riesling 2010 £7.35)

*Apple Soufflé*- Apple Crumble, Nutmeg Ice Cream  
(£6)  
(Wine Recommended for this dish Chateau D’Origanic Pineau Des Charentes £5.25)

*Cheese*—Selection of Irish Cheese, Biscuits, Crackers, Chutney  
(£6.50)  
(We Recommend a glass of a Ruby, Tawny 10year or Vintage Ports)

**Nespresso Coffees**

- Americano  
  (£3.50)
- Espresso  
  (£2.50)
- Double Espresso  
  (£3.00)
- Flat White  
  (£3.00)
- Cappuccino  
  (£3.50)
- Latte  
  (£3.50)
- Liqueur Coffee  
  (£4.95)

**Suki Tea’s**  
(£3.00)

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