2017

Browns Restaurant Derry Tasting Menu 2017

Browns Northwest

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Using the best of seasonally available produce, we have prepared the beautiful tasting menu, accompanied with a great choice of wines. We hope you enjoy it.

**Browns Tasting Menu**
*(Available anytime, Vegetarian Tasting Menu also available. To be ordered by the entire table)*

**Pre Starter** – Canapés, Soup
Santero Sparkling Brut N.V

*Cured Mackerel – Garam Masala Yoghurt, Pickled Vegetables*
Fairhall Cliffs Sauvignon Blanc, 2014

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*Ravioli – Langoustine Thermidore, Mussels, Chive*
Santa Alicia Chardonnay, 2013

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**Pork Belly – Walnut, Pear, Jerusalem Artichoke**

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*Duck Breast – Smoked Potato, Salsify, Sweetcorn*
Santa Gloria Merlot, 2014

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*Aged Beef Rump – Caramelised Onion, Broccoli, Gremolata*
Anubis Malbec, 2015

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**White Chocolate & Cider Parfait – Poached Rhubarb**

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*Chocolate – Hot Fondant, Coffee, Peanut*
Maison Sichel Sauternes, 2010

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*Cheese – Optional from our trolley £7.50*
(Serves two)

£75 per person with wine
£45 per person without wine