



2017

# Browns Restaurant Derry Lunch Menu 2017

Browns Northwest

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## Lunch Menu

### Starter

<b><u>Soup</u></b> – Seasonal	<b>£3.50</b>
<b><u>Asparagus Salad</u></b> - Red Pepper, Lentil, Feta (Wine Recommended for this dish, San Nicolo Pinot Grigio 2015 £5.20)	<b>£3.50</b>
<b><u>Fritto Misto</u></b> – Local Seafood, Dill, Fennel, Dressed Leaves (Wine Recommended for this dish, Muscadet Sur Lie 2015 £6.25)	<b>£4</b>
<b><u>Pork Belly</u></b> - Broccoli, Walnut, Pear (Wine Recommended for this dish, Cotes Du Rhone Armouries 2014 £6.85)	<b>£4.50</b>
<b><u>Turf Smoked Beef</u></b> - Kilcreen Cheese, Egg Yolk, Dart Mt. Cheese (Wine Recommended for this dish, Chianti Masi Renzo 2014 £6.55)	<b>£4.50</b>
<b><u>Haddock Risotto</u></b> -Smoked Haddock, Hen's Egg, Curry (Wine Recommended for this dish, Santa Alicia Chardonnay 2016 £6.00)	<b>£5</b>

### Main Course

<b><u>Veal Rump</u></b> -24 Hr Braised, Pomme Puree, Pear, Golden Raisin (Wine Recommended for this dish, Chateau Perron 2010 £11.50)	<b>£9.50</b>
<b><u>Chicken Breast</u></b> - Braised Leg, Pea, Baby Gem, Wild Garlic (Wine Recommended for this dish, Santa Alicia Chardonnay 2016 £6.00)	<b>£9.50</b>
<b><u>Pork Loin</u></b> - Buttermilk, Shallot, Apple, Roast Cauliflower (Wine Recommended for this dish, Cotes Du Rhone Armouries 2014 £6.85)	<b>£11</b>
<b><u>Fish of the Day</u></b> – Mussels, Carrot, Chive, Saffron (Wine Recommended for this dish, Fairhill Cliffs Sauvignon Blanc 2015 £7.05)	<b>£12.50</b>
<b><u>Monkfish</u></b> -Confit Chicken, Samphire, Caper (Wine Recommended for this dish, Muscadet Sur Lie 2015 £6.25)	<b>£14</b>
<b><u>Beef</u></b> -21 Day Aged 8oz Rib-Eye, Smoked Tomato, Red Onion, Béarnaise (Wine Recommended for this dish, Anubis Malbec 2014 £7.05)	<b>£16</b>

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’Organic 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*