



2017

# Browns Restaurant Derry Tasting Menu 2017

Browns Northwest

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# BROWNS

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*restaurant and champagne lounge*

*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**