Browns Restaurant Derry Early Bird Menu 2017

Browns Northwest

Follow this and additional works at: https://arrow.tudublin.ie/menus21c

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

Recommended Citation

This work is licensed under a Creative Commons Attribution-Noncommercial-Share Alike 3.0 License
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 Armories 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 Armories 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

<table>
<thead>
<tr>
<th>Coffee</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Americano</td>
<td>£3.00</td>
</tr>
<tr>
<td>Espresso</td>
<td>£2.50</td>
</tr>
<tr>
<td>Double Espresso</td>
<td>£3.00</td>
</tr>
<tr>
<td>Flat White</td>
<td>£3.00</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>£3.50</td>
</tr>
<tr>
<td>Latte</td>
<td>£3.50</td>
</tr>
<tr>
<td>Liqueur Coffee</td>
<td>£4.95</td>
</tr>
</tbody>
</table>

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