Browns Restaurant Derry Early Bird Menu 2017

Browns Northwest

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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, Crackers, Chutney (£3.25 Supp)
(We Recommend a glass of a Ruby, Tawny 10year or Vintage Ports)

Nespresso Coffees

*Americano* £3.00
*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*

**3 Courses £22.95**