Browns Restaurant Derry Lunch Menu 2017

Browns Northwest

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Lunch Menu

**Starter**

*Soup* – Seasonal £3.50

*Asparagus Salad* – Red Pepper, Lentil, Feta £3.50
(Wine Recommended for this dish, San Nicolo Pinot Grigio 2015 £5.20)

*Fritto Misto* – Local Seafood, Dill, Fennel, Dressed Leaves £4
(Wine Recommended for this dish, Muscadet Sur Lie 2015 £6.25)

*Pork Belly* – Broccoli, Walnut, Pear £4.50
(Wine Recommended for this dish, Cotes Du Rhone Armories 2014 £6.85)

*Turf Smoked Beef* – Kilcreen Cheese, Egg Yolk, Dart Mt. Cheese £4.50
(Wine Recommended for this dish, Chianti Masi Renzo 2014 £6.55)

*Haddock Risotto* – Smoked Haddock, Hen’s Egg, Curry £5
(Wine Recommended for this dish, Santa Alicia Chardonnay 2016 £6.00)

**Main Course**

*Veal Rump* – 24 Hr Braised, Pomme Puree, Pear, Golden Raisin £9.50
(Wine Recommended for this dish, Chateau Perron 2010 £11.50)

*Chicken Breast* – Braised Leg, Pea, Baby Gem, Wild Garlic £9.50
(Wine Recommended for this dish, Santa Alicia Chardonnay 2016 £6.00)

*Pork Loin* – Buttermilk, Shallot, Apple, Roast Cauliflower £11
(Wine Recommended for this dish, Cotes Du Rhone Armories 2014 £6.85)

*Fish of the Day* – Mussels, Carrot, Chive, Saffron £12.50
(Wine Recommended for this dish, Fairhill Cliffs Sauvignon Blanc 2015 £7.05)

*Monkfish* – Confit Chicken, Samphire, Caper £14
(Wine Recommended for this dish, Muscadet Sur Lie 2015 £6.25)

*Beef* – 21 Day Aged 8oz Rib-Eye, Smoked Tomato, Red Onion, Béarnaise £16
(Wine Recommended for this dish, Anubis Malbec 2014 £7.05)

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’Origanic 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

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

Belfast Brew
Peppermint
Green Tea
Green Tea with Spearmint
Spiced Citrus
Red Berry
Earl Grey
Breakfast Tea