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  
(Wine Recommended for this dish, San Nicolo Pinot Grigio 2015 £5.20)  
£3.50

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

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

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

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

**Main Course**

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

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

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

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

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

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

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**

- **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**