2017

Browns Restaurant Derry Tasting Menu 2017

Browns Northwest

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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