


2013

Ard Bia@Nimmo's Dinner Menu, Winter, 2013

Ard Bia Restaurant

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ARD BIA AT NIMMOS

Winter Menu

TO DRINK

Pomegranate Prosecco €8.50

TO START

Roast pepper, puy lentil, tomato soup €6.00

Flat breads, beetroot hummus, muhumara, chickpea hummus €8.00

Smoked mackerel salad, beetroot, horseradish cream €9.00

Surf clams, smoked haddock, tomato and fennel chowder, crème fraiche €9.50

Slow roasted pork belly, rose and quince jam, Steve's leaves €9.00

Organic salmon beetroot gravlax, dill and cucumber salad €8.50

FOR THE MAIN COURSE

Slow cooked beef cheeks, confit carrots, chard, roast potatoes €22.00

Spiced monkfish, beetroot risotto, garlic yoghurt rose salt, fresh pomegranate €23.00 Breast & confit

leg of guinea fowl, celeriac & truffle puree, rosemary potato, jus €24.00

Aubergine, St Tola goats cheese, coriander crushed spuds, harissa yoghurt €19.00

Pan fried hake, steamed mussels, parsley cream, red chard €23.00

Pumpkin gnocchi, field mushrooms, Coolattin, rocket pesto, shallot & walnut butter €19.00

TO SHARE

Roasted squash and greens €4.50

Spuds & confit onions €4.50

Lovely salad €4.50

FOR AFTER DINNER

Dark chocolate pot, crystallized chocolate and biscotti €6.50

Citrus and Greek yogurt parfait, toasted almonds €6.50

Apple and almond crisp crumble Murphy's ice-cream €6.50

Vanilla pannacotta, poached plums and pears, poppy seed tuile	€6.00
Biscotti, hazelnut liquor, espresso	€7.00
Crozier Blue, quince membrillo, oat cakes, spiced almonds	€9.00
<i>add a glass of red dessert wine</i>	€14.00