

2013

Ard Bia@Nimmo's Set Menu, Spring, 2013

Ard Bia

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To Start

Celery, apple and saffron soup
with toasted pecans

Smoked ham hock and savoy cabbage terrine
spiced pear compote and pickled shallot salad

Potted Burren smoked trout and Donegal seatrout
Guinness treacle bread and pickles

Mains

Donald Russell rib eye steak
with potato and celeriac gratin, wild mushrooms, kale
walnut pesto and smoked salt

Spiced monkfish with organic beetroot risotto
garlic yoghurt, rose salt and fresh pomegranate

Sweet potato and sage gnocchi
marinated artichokes, mustard leaf pesto, wild rocket
Coolattin cheese shavings

Treats

Chocolate torte with chestnut and honey ice-cream

Niamh's up-side down quince and almond
with fresh cream

Greek yoghurt pannacotta with spiced autumn fruits

Teas & Coffees