

2017

Ard Bia at Nimmos Lunch Menu 2017

Ard Bia

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Brunch Menu

Ard Bia Granola , fresh fruit + yogurt	6.5
Buttermilk pancakes Caramilsed apple, cinnamon, honey yoghurt	7.5
French toast vanilla whipped mascarpone, fried banana orchard syrup	7.5
Eggs + avocado poached egg, pesto, toasted muffin	8.5
Field mushroom + Toonsbridge halloumi poached eggs, spinach, herby hollandaise	9.5
Burren smoked salmon poached eggs, pickled onion, herby hollandaise, toasted muffin	9.5
Collerans honey baked ham poached eggs, spinach, tomato relish, herby hollandaise, toasted muffin	9.5
Ard Bia fry Colleran 's smoked streaky bacon, sausage, Ballinwillin black pudding, tomato, poached eggs, potato farl	10.5
Hippy fry roast flat mushroom, poached eggs, spinach, tomato, baked beans, avocado, brown toast	9
Ard Bia baked beans sourdough toast, fried market egg herb crème fraiche	6.5
+ pigs on the green sausages	2.5
Power salad lentil sprouts, pomegranate, grated raw veg, quinoa, lemony hummus, blood orange +zatar dressing	8.5
Sides...	
halloumi	3.5
Egg + hollandaise	3.5
Collerans baked ham	2.5
Pigs on the green sausages	3
Organic smoked salmon	3
Smoked streaky bacon	2.5
Smashed avocado	2.5
Baked beans	2.5
Hollandaise	2
Brown/white toast	1.5

all our breads are baked in house every morning

+ Cakes and Specials

Teapots	
Barrys pot for one	1.8
Barrys pot for two	2.8
Darjeeling	2.8
Earl Grey	2.8
Jasmine Green Tea	3.2
Green tea + seaweed	3.5
Rooibos	2.5
Moroccan Peppermint	2.8

(all our herbal teas are Solaris organics)

Coffees	
Americano	2.9
Decaf	2.9
Flat white	3
Latte / Cappuccino	3
Espresso	2.7
Mocha	3.5
Macchiato	2.7
Lebanese cardamon coffee	3.5

Our coffee is Anam, small independent roaster
Kilfenora, Co. Clare

All milk is organic and supplied by *The Dairy Village*
(almond milk + 50c)

Drinks 250ml	
Ballycross farm apple and carrot	4.5
Ballycross farm pink lemonade	4.5
Jug of sparkling seasonal cordial	3.5

Juices 250ml		4
Freshly squeezed Orange		
Lewellyn Apple		
Ballycross Pear + Apple		
Blackcurrant + Apple		

Wine	
Glass house red 175ml	7
Glass house white 175ml	7

White Hag Craft Beer 330ml		
Little Fawn Session Ale, Session IPA	4.2%	5.5
Bran & Sceolan, Irish IPA	7.2%	7
Niamh Chinn Oir, Belgium pale ale	6.8%	7
White Sow, Chocolate + Oatmeal stout	7.2%	7
Orpens apple cider	5.3%	7
Erdinger non-alcoholic 500ml		4.5