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  7.5
Caramilsed apple, cinnamon, honey yoghurt

French toast  7.5
vanilla whipped mascarpone, fried banana orchard syrup

Eggs + avocado
poached egg, pesto, toasted muffin  8.5

Field mushroom + Toonsbridge halloumi  9.5
poached eggs, spinach, herby hollandaise

Burren smoked salmon  9.5
poached eggs, pickled onion, herby hollandaise, toasted muffin

Collerans honey baked ham  9.5
poached eggs, spinach, tomato relish, herby hollandaise, toasted muffin

Ard Bia fry  10.5
Colleran ‘s smoked streaky bacon, sausage, Ballinwillin black pudding, tomato, poached eggs, potato farl

Hippy fry  9
roast flat mushroom, poached eggs, spinach, tomato, baked beans, avocado, ‘brown toast

Ard Bia baked beans  6.5
sourdough toast, fried market egg
herb crème fraiche
+ pigs on the green sausages  2.5

Power salad  8.5
lentil sprouts, pomegranate, grated raw veg, quinoa, lemony hummus, blood orange +zatar dressing

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

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
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 & Scolan, Irish IPA  7.2%  7
Niamh Chinn Oir, Belgium pale ale  6.8%  7
White Sow, Chocolate + Oatmeal stout  7.2%  7
Oprens apple cider  5.3%  7
Erdinger non-alcoholic 500ml  4.5