



2012

## Ard Bia@Nimmo's Set Menu, Autumn, 2012

Ard Bia

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# **ARD BIA** AT NIMMOS

## Autumn Menu

Galway native oyster with shallot & sherry vinegar

### STARTERS

#### **Torn Skeaghanore duck leg salad**

with tagine spices, rocket, figs & toasted almonds

#### **Ard Bia mezze**

beetroot hummus, muhumara, smoked chilli feta, flat breads

#### **Killary mussels**

steamed in Irish cider, smoked haddock and lovage broth

### MAINS

#### **Donegal line caught mackerel**

with calamari, organic potato and black olive tagine, & coriander yoghurt

#### **Minted Longford lamb rump**

with smashed peas, rosemary potatoes, garlic yogurt

#### **Gratin of aubergine, spiced confit squash and St.Tola feta**

with pearl divers rice and harissa yoghurt

**Irish Artisan cheese board with homemade crackers & fig chutney**

### DESSERTS

**Pistachio and rose baklava** with Murphy's sea salt ice-cream

**Organic honey parfait** with roast peaches & biscotti

**Mini berry trifle** with lemon shortbread

**Teas & coffees**