



2017

## Ard Bia at Nimmos Lunch Menu 2017

Ard Bia

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# Brunch Menu

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

<b>Teapots</b>	
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)

<b>Coffees</b>	
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)

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

<b>Juices 250ml</b>		4
Freshly squeezed Orange		
Lewellyn Apple		
Ballycross Pear + Apple		
Blackcurrant + Apple		

<b>Wine</b>		
Glass house red	175ml	7
Glass house white	175ml	7

<b>White Hag Craft Beer 330ml</b>			
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