

ArdBia
at Nimmos

Brunch



Sides

Bacon	3.5
Black pudding	4.0
White pudding	4.0
Halloumi	4.0

*A service charge of 12.5% is applied to all tables of 6 or more

Our beef is 100% Irish

Kilbeggan oat granola, roast plum, Greek yoghurt, maple syrup	7.5
<i>Add tahini or peanut butter</i>	+1.5
Buttermilk + orange pancakes, berry compote, vanilla, mascarpone	12.0
French toast, caramelised pear, nibbed almonds, coffee mascarpone	12.0
Poached free range eggs w/ toasted sourdough	8.0
Kimchi + potato rosti, almond rayu, tenderstem broccoli, spinach, red cabbage slaw (V) <i>add eggs +2.5</i>	14.5
House hot smoked salmon, brown bread, spinach, poached eggs, dill hollandaise, apple, fennel + kohlrabi slaw	18.0
Morgan's beef + harissa shakshuka, sumac labneh, fried egg, sourdough	17.0
Caramelised onion frittata, marinated feta, almond pesto, spinach, toasted seeds, rocket	15.0
Confit duck + roast potato hash, charred pepper salsa, poached eggs, sourdough	17.0
Andarl Farm pork belly, poached eggs, chimichurri, spinach, pickled jalapeno, sourdough	16.0

Winter Drinks Specials

Turmeric spice latte	5.0
All about Kombucha blueberry + mint	5.0
Moss Boss tonics turmeric + sea moss shot	4.0
The White Hag Dark Druid salted caramel stout 5.5%	6.0
Lemon + raspberry prosecco spritz <i>non-alcoholic</i>	10.0 4.0