

FARA'S

R E S T A U R A N T

A L A C A R T E M E N U

STARTERS

Wild Atlantic Donegal Chowder With freshly baked rolls & brown bread (1, 2, 3, 4, 7)	€6.20
Succulent Slow Braised Pork Belly On crispy sarladise potato with fresh baby apple, pickle & carrot puree (1)	€7.10
Baked Fillet of Torched Seabass Paired with blood orange & pickled ginger, fennel & rocket salad (1, 4)	€7.10
Beetroot Cured Salmon Gravlax Crumbled feta, radish, crispy capers, yogurt dressing & rocket leaves (4, 7)	€6.95
Chef's Hearty Homemade Soup of the Day With freshly baked rolls & brown bread (1, 3, 7)	€5.15
Wild Earthy Mushroom Arancini Fresh autumn apple, pear, tomato & walnut salad with sun-dried tomato dressing (1, 4, 8)	€6.70
Smoked Chicken Caesar Salad With crispy bacon, cos leaves, croutons, fresh parmesan & warm crispy egg (1, 3, 7)	€6.95
Caramelised Onion Tarte Tatin Balsamic drizzle with lime & herb goats cheese (1, 7)	€6.70

MAINS

Grilled 10oz Fara's Fillet Steak Caramelised onion puree & confit tomatoes with pepper sauce or garlic butter (7)	€28.50
10oz 30-Day Dry Aged Sirloin Steak Caramelised onion puree & confit tomatoes With pepper sauce or garlic butter (7)	€26.95
The Fara's 50/50 Dry aged duo of 6oz sirloin & 6oz succulent chicken breast on a bed of champ topped with tobacco onions. Served with Creamy Pepper Sauce (1, 7)	€24.50

Allergens: 1. Cereal with Gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide & Sulphite, 13. Lupin, 14. Molluscs

MAINS

Seared Venison Steaks	€23.95
Sweet potato mash, buttered asparagus, blackberries & crispy celeriac drizzled in cumberland sauce (1,7)	
Daube of Beef	€15.95
3-hour slow braised beef in local Donegal ale with roast baby vegetables, potatoe & parsnip crisps (1,9)	
Seared Barbary Duck Fillet	€17.95
Sautéed greens, toasted peanuts, burnt orange sauce & crispy noodles. Served medium (5, 7)	
Supreme of Chicken	€16.95
Black pudding & armagh butter stuffing, napa cabbage, salsify & tarragon sauce (1, 7)	
Mignon & Prawn	€24.50
Pan-fried 6oz fillet mignon, peas, green beans & bearnaise sauce, topped with garlic prawns (2, 3, 7)	
Donegal Catch of the Day	€15.50
Chef's choice of fish served with baked pistachio & parmesan crumb, sorrel volute, peas bonne femme (1, 4, 7)	
Chipotle Blackened Salmon	€15.50
Spanish chorizo & pea fricassee, parmentier potatoes split with a creole oil (4)	
Rolled Chicken Ballotine	€16.95
Spinach, rocket & parmesan and prosciutto wrapped. vegetable melange, dijon honey cream (7,10)	
Roast Stuffed Turkey & Ham	€15.95
Carrot puree, cranberry sauce & roast gravy (1,7)	
Beetroot & Sweet Garlic Linguini	€14.50
With leafy greens & roasted radish (1,7)	
Slow Roast Lamb Rump	€21.95
Honey & mustard Glaze. Dauphinoise potato, Stem broccoli, carrots & squash drizzled with mint oil (7, 10)	
Crispy Vegetable & Hummus Pattie	€15.50
Roasted vegetables & baby potatoes drizzled in sun-dried tomato dressing with tobacco onions. (1)	

SIDES

Homemade Chips	Champ
Creamed Potatoes	Sauté Mushroom & Onion Salad
Tossed Salad	Garlic Potatoes
Sauté Onions	Baby-Boiled Potatoes
Vegetables	€3.95
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