

FARA'S RESTAURANT MENU

STARTERS

Wild Atlantic Donegal Chowder 10
With Freshly Baked Rolls & Brown Bread (1,2,4,7,14)

Homemade Soup of the Day 7
With Freshly Baked Rolls & Brown Bread (1,3,7,9)

Deep Fried Brie Salad 12
Mixed Leaves, Sun-dried Tomato, Croutons, Toasted Nuts, Berries & Honey Dressing (1,3,7)

Thai Fishcakes 12
Salad, Chilli Dipping Sauce & Lime (2,3,4,7,14)

Goats Cheese Tart 10.50
Caramelized Red Onion & Goats Cheese Tart, Beetroot, Graze Granola & Rocket (1,3,7)

King Prawn Skewers 12
Panko Bread Crumbs, Salad Leaves, Lemon & Chive Mayo, Sweet Chilli Sauce (1,2,7,10)

Spiced Potato Wedges 10.50
Taco Beef, Cheese Salsa, Sour Cream (1,7)

STEAKS & GRILLS

Fara's 50/50 30.50
Dry Aged Duo of 6oz Sirloin & 6oz Succulent Chicken Breast on a Bed of Champ, Topped with Tobacco Onions & Creamy Pepper Sauce (1,7)

10 oz Dry Aged Rib Eye Steak 29.95
Onion Puree, Tomato Confit, Tobacco Onion, Pepper Sauce (1,7)

Short Rib Beef 25.50
Slow Braised Beef in Local Donegal Ale with Creamy Champ, Roast Baby Vegetables & Braising Juices (1,7)

Gourmet Steak Sandwich 22
Beef Sirloin, Caramelised Onion, Mushrooms, Melted Cheddar, Garlic Mayo, Dijon Mustard & Rocket. Served in a Crisp Ciabatta (1,3,7,10)

FARA'S FAVOURITES

Stacked Beef & Waffle Melt 22
Pulled BBQ Beef, Savoury Potato Waffle, Stir Fried Vegetables, Melted Cheese, Honey Sriracha & Taco Sauce (3,7,10)

Chilli Beef Noodles 19.95
Stir Fried Vegetables, Melted Cheese, Naan Bread (1,3,7)

6oz BBQ Bacon & Cheese Burger 17.95
Mayo, Onion, Lettuce, Tomato, Brioche Bap (1,3,7,10)

Roast Stuffed Turkey & Ham 19.50
Carrot Purée, Cranberry Sauce & Roast Gravy (1,7)

CHICKEN

Roast 1/2 Lemon Chicken 19.50
Crushed Baby Potatoes, Carrot Purée & Lemon Sauce (7)

Stacked Chicken & Waffle Melt 22
Salt & Chilli Chicken, Savoury Potato Waffle, Stir Fried Vegetables, Melted Cheese, Honey Sriracha & Taco Sauce (1,4,7,10)

Chilli Chicken Noodles 19.95
Stir Fried Vegetables, Melted Cheese, Naan Bread (1,3,7)

Chicken Goujons 18.95
Mixed Salad, Asian Slaw, Tikka Mayo, Chilli Sauce (1,3,7,10)

Cajun Chicken 22.50
Chargrilled Vegetables, Tomato Salsa Dressing, Tobacco Onions (1,7)

SEAFOOD

Pan Fried Seabass 20.95
Paired with Orange & Pickled Ginger, Fennel & Rocket Salad (4)

Blackened Salmon Salad 23
House Salad of Mixed Leaves, Sun-dried Tomatoes, Garlic Croutons, Blue Cheese, Pears, Walnuts, Honey Mustard Sauce (1,4,7)

Traditional Fish & Chips 20.90
Fresh Haddock, Served with Tartar Sauce & Peas (1,4)

VEGETARIAN

Plant Based Burger & Waffles 20
Salt & Chilli Vegetarian Burger, Savoury Potato Waffle, Stir Fried Veg, Cheese, Honey Sriracha & Taco Sauce (1,3,10)

Chilli Tofu Noodles 18.95
Stir Fried Vegetables, Melted Cheese, Naan Bread (1,3,7)

SIDES

Homemade Chips 4.95
Creamed Potatoes 4.95
Tossed Salad 4.95
Sauté Onions 4.95
Sauté Mushroom 4.95
Vegetables 4.95
Champ 4.95
Garlic Potatoes 4.95
Baby-Boiled Potatoes 4.95
Sauté Onion & Mushroom Mix 4.95

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