

# FARA'S

## RESTAURANT

### A LA CARTE MENU

## STARTERS

<b>Wild Atlantic Donegal Chowder</b> With freshly baked rolls & brown bread (1, 2, 3, 4, 7)	€6.20
<b>Succulent Slow Braised Pork Belly</b> On crispy sarladise potato with fresh baby apple, pickle & carrot puree (1)	€7.10
<b>Baked Fillet of Torched Seabass</b> Paired with blood orange & pickled ginger, fennell & rocket salad (1, 4)	€7.10
<b>Beetroot Cured Salmon Gravlax</b> Crumbled feta, radish, crispy capers, yogurt dressing & rocket leaves (4, 7)	€6.95
<b>Chef's Hearty Homemade Soup of the Day</b> With freshly baked rolls & brown bread (1, 3, 7)	€5.95
<b>Wild Earthy Mushroom Arancini</b> Fresh autumn apple, pear, tomato & walnut salad with sun-dried tomato dressing (1, 4, 8)	€6.70
<b>Smoked Chicken Caesar Salad</b> With crispy bacon, cos leaves, croutons, fresh parmesan & warm crispy egg (1, 3, 7)	€6.95
<b>Caramelised Onion Tarte Tatin</b> Balsamic drizzle with lime & herb goats cheese (1, 7)	€6.70

## MAINS

<b>Grilled 10oz Fara's Fillet Steak</b> Caramelised onion puree & confit tomatoes with pepper sauce or garlic butter (7 )	€28.50
<b>10oz 30-Day Dry Aged Sirloin Steak</b> Caramelised onion puree & confit tomatoes With pepper sauce or garlic butter (7)	€26.95
<b>The Fara's 50/50</b> 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
<b>Chipotle Blackened Salmon</b> Spanish chorizo & pea fricassee, parmentier potatoes split with a creole oil (4)	€15.50

**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

<b>Seared Venison Steaks</b>	<b>€23.95</b>
Sweet potato mash, buttered asparagus, blackberries & crispy celeriac drizzled in cumberland sauce (1,7)	
<b>Daube of Beef</b>	<b>€15.95</b>
3-hour slow braised beef in local Donegal ale with roast baby vegetables, potatoe & parsnip crisps (1,9)	
<b>Seared Barbary Duck Fillet</b>	<b>€17.95</b>
Sautéed greens, toasted peanuts, burnt orange sauce & crispy noodles. Served medium (5, 7)	
<b>Supreme of Chicken</b>	<b>€16.95</b>
Black pudding & armagh butter stuffing, napa cabbage, salsify & tarragon sauce ( 1, 7)	
<b>Mignon &amp; Prawn</b>	<b>€24.50</b>
Pan-fried 6oz fillet mignon, peas, green beans & bearnaise sauce, topped with garlic prawns (2, 3, 7)	
<b>Donegal Catch of the Day</b>	<b>€15.50</b>
Chef's choice of fish served with baked pistachio & parmesan crumb, sorrel volute, peas bonne femme ( 1, 4, 7)	
<b>Rolled Chicken Ballotine</b>	<b>€16.95</b>
Spinach, rocket & parmesan and prosciutto wrapped, vegetable melange, dijon honey cream (7,10 )	
<b>Roast Stuffed Turkey &amp; Ham</b>	<b>€15.95</b>
Carrot puree, cranberry sauce & roast gravy (1,7)	
<b>Beetroot &amp; Sweet Garlic Linguini</b>	<b>€14.50</b>
With leafy greens & roasted radish (1,7)	
<b>Slow Roast Lamb Rump</b>	<b>€21.95</b>
Honey & mustard glaze, Dauphinoise potato, stem broccoli, carrots & squash drizzled with mint oil (7, 10)	
<b>Crispy Vegetable &amp; Hummus Pattie</b>	<b>€15.50</b>
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	<b>€3.95</b>
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