

Fjara

Dinner Menu

SERVED 5PM – 8PM (TUE TO SAT)

STARTER

Soup of the Day (VEG) (GF)
Served with Local Bread (GF optional)

£6.50

Fish cake
with a Leek Mornay sauce

£11.00

Roast Chicken Caesar Salad £9.50
with Garlic Croutons, Bacon, Parmesan Cheese &
caesar Dressing (GF optional)

Basil Bruschetta with Brie £8.50
Served with a Dressed Salad (GF & VEG optional)

MAIN

10oz Rib eye Steak (GF Optional) £29.95
Served with homemade Chunky chips, Buttered
Rosemary Carrots and Seasonal Vegetables
Choice of Sauce Peppercorn, Garlic butter or
Blue Cheese

Pan Fried Chicken Supreme £23.95
Served with Dauphinoise Potatoes, Stewed Red
Cabbage, Black Pudding and a Rich Red Wine Gravy
(GF Optional)

Fjara Homemade Beef Burger £18.50
Beef Burger in a Toasted Brioche Bun with Tomato,
Lettuce, Chunky Chips and a Dressed Salad
+ Orkney Mature Cheddar Cheese, Bacon, Blue
Cheese £1.50 each

**Slow Cooked Shetland
Lamb Shoulder** (GF) £23.95
Served with Creamy Mashed Potato, Buttered
Rosemary Carrots, Sweet potato crisps and a rich
red wine gravy

**Fresh Local Haddock: Battered,
Panko Breaded or Grilled** (GF Optional) £19.75
With Fjara Tartare Sauce, Dressed Salad and
Chunky Chips

Breaded Monkfish Scampi £23.95
Served with Chunky Chips and a Dressed Salad and
Garlic Mayo (GF Optional)

Breaded Halloumi Burger (V) £16.50
Served in a Toasted Brioche Bun, with
Tomato, Lettuce, Chunky Chips and a
Dressed Salad

Baked Aubergine (VEG) (GF) £23.95
With Sundried Tomato & Basil Risotto, topped
with Vegan Feta & Garlic Asparagus

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES PLEASE ASK A STAFF MEMBER
WHO WILL BE HAPPY TO CONSULT WITH OUR CHEFS ON WHAT WE CAN PROVIDE
ALL SEAFOOD IS SUBJECT TO MARKET AVAILABILITY

(VEG) = Vegan (V)= Vegetarian (GF) =Gluten Free

Wifi Password: fjaracoffee