

fjara

Dinner Menu

SERVED 5PM – 8PM (TUE TO SAT)

STARTER

Soup of the Day (VEG) (GF) served with Local Bread (V)	£6.50	Honey Chilli Chicken Wings served with Ranch Dressing & Side salad	£8.50
Cullen Skink with Shetland Smoked Haddock and Artisan Bread	£10.50	Breaded Halloumi (V) served with a Light Salad & Sweet Chilli Dip	£8.50

MAIN

10oz Ribeye Steak, Chunky Chips, Buttered Carrots & Seasonal Greens (GF) Choice of Peppercorn or Garlic Butter	£27.95	Fresh Local Haddock; Battered, Panko Breaded or Grilled (GF) With Fjara Tartare Sauce, Dressed Salad and Chunky Chips	£17.45
Pan Fried Chicken Supreme (GF) served with Crushed New Boiled Potatoes, Garlic Asparagus and Sundried Tomato Sauce	£22.95	Monkfish Scampi Served with Chunky Chips, Dressed Salad and Garlic Mayo	£22.00
Fjara Homemade Beef Burger 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	£17.00	Grilled Shetland Salmon (GF) served with sautéed Garlic Potatoes, Seasonal Green Vegetables and a White Wine Sauce	£22.00
Slow Cooked Shetland Shoulder of Lamb (GF) With Buttered Rosemary Carrots, Mash Potato, Rich Red Wine Gravy & Sweet Potato Crisps	£23.95	Pan Fried Hake With Lemon Caper Butter Sauce. Seasonal greens and garlic sautéed potatoes	£22.00
		Mediterranean Vegetable & Mixed Bean Curry (VEG) Served on Basmati Rice. with Guacamole, Vegan Mint Yoghurt & Toasted Pitta	£20.00

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

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CHILDREN

Peerie Haddock,
Skinny Fries & Peas
(GF optional)
£7.50

Soup of the Day
(VEG) (GF)
£4.00

Pork & Leek
Sausages
with Skinny Fries & Beans
£7.00

Monkfish
Scampi
with Skinny Fries & Peas
£10.00

SIDES

Skinny Fries (VEG) (GF) £4.00

Coleslaw (V) (GF) £3.50

Side Salad (VEG) (GF) £3.00

Sweet Potato Chips (VEG) (GF) £4.00

DESSERT

Belgian Chocolate Mousse (GF) £7.50
with Chantilly Cream and Fresh Berries

Baked Fjara Cheesecake £7.50
With Raspberry & White Chocolate,
Raspberry Coulis & Fresh Berries

Lemon Posset (GF) £7.50
with Chantilly Cream, Fresh Berries
& Shortbread

Fjara Cheese Board £9.95

A SELECTION OF 3 CHEESES

(Smoked Applewood, French Brie & English Stilton)

with Caramelised Red Onion Chutney, Grapes &
Local Oatcakes

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