

W elcome

Dear Guest,

Welcome to the Plaza bar! We are delighted that you have joined us this evening and we wish you a very pleasant dining experience. In addition to this menu we also have a full wine list together with a drinks and cocktail menu for your consideration. We are happy to cater for any dietary request and we have an allergy information folder available.

Head Chef Xavier Blondel always seeks as far as possible to use locally sourced ingredients in his dishes. Our philosophy is to stay local and use organic produce. We thrive on supporting the local community. We also stock some very nice local craft beers .

Thank you for calling in to us and we hope that we will see you again soon.

On behalf of all the team at Westport Plaza Hotel,

John Olesham
Hotel Manager

STARTERS

HOMEMADE SOUP OF THE DAY (VC) €4.80

Served with homemade brown Irish scone & a crispy roll

CREAMY ATLANTIC SEAFOOD CHOWDER (C) €6.90

Salmon, Cod, Smoked Haddock & Mussels in a Creamy Melody

Served with homemade brown Irish scone & a crispy roll

KILLARY FJORD MUSSELS €8.90

Mariniere Style of white wine, onion & irish cream

Served with homemade brown Irish scone

CLEW BAY CRAB CLAWS (C) €9.90

Tossed in garlic butter served with fresh lemon & seasonal salad

SPICY TEXAN STYLE CHICKEN WINGS €7.70

Spice Rubbed Chicken Wings served with coriander and lime yoghurt dip

& homemade red cabbage slaw

CLASSIC CHICKEN AND BACON CAESAR SALAD (C) €9.90

Crisp baby gem lettuce, warm chicken and bacon pieces, parmesan shavings, quail eggs, croutons and caesar dressing

BABY BACK RIB OF IRISH PORK €7.90

Glazed in our Chef's Smoky Barbeque Sauce

Served with homemade red cabbage slaw

WALNUT CRUSTED BRIE €7.70

Walnut bread crumbs wrapped around melted brie, apple chutney and organic leaves

(V) = Vegetarian
(C) = Coeliac suitable
Gluten Free Bread available on request

MAIN COURSES

From the Sea

TRADITIONAL FISH & CHIPS	€14.50
Beer battered fresh Irish Cod served with pea puree, tartar sauce & homemade chips	
ORGANIC CLARE ISLAND SALMON (C)	€16.90
Served with roasted cauliflower, almonds, capers and seaweed butter	
KILLARY FJORD MUSSELS (C)	€16.50
Mariniere Style of white wine, onion & irish cream Served with homemade brown Irish scone	

From the Char Grill

6oz PLAZA BEEF BURGER	€12.90
with tomato, onion & pickle in a brioche bap Served with homemade chips & Chef's Secret Sauce *Add cheese €0.50 *Add streaky bacon €0.50	
IRISH CHICKEN FILLET BURGER	€12.90
Char grilled Chicken with tomato, red onion & garlic mayonnaise in a brioche bap Served with organic leaves & homemade chips *Add cheese €0.50 *Add streaky bacon €0.50	
10oz IRISH SIRLOIN STEAK (C)	€23.00
Grilled flat cap mushroom, onion rings, homemade chips Choice of peppercorn sauce or garlic butter	
MINUTE STEAK SANDWICH	€13.90
Chargrilled strips of succulent Irish sirloin steak & wild rocket leaves in fresh ciabatta bread and homemade chips with Peppercorn Sauce on the Side	

(V) = Vegetarian (C) = Coeliac suitable

*Please allow appropriate cooking times for well done meats
All our Beef is of Irish Origin & is fully traceable*

From the Land

- BABY BACK RIB OF PORK** €14.90
Glazed in our Chef's Smoky Barbeque Sauce served with homemade red cabbage slaw
- KUBA'S CHICKEN CURRY (MILD)** €14.50
Finished with fresh coriander & toasted almonds
Served with basmati rice & naan bread
- DUO OF IRISH CHICKEN (C)** €15.50
Supreme of Chicken Breast with drumstick served with chunky provencal vegetables
And a rosemary & lemon sauce
- TEXAN STYLE CHICKEN WINGS** €14.90
Spice Rubbed Chicken Wings served with coriander and lime yoghurt dip,
homemade red cabbage slaw & chips
- IRISH PULLED PORK (C)** €12.50
Served in Waterford blaa bap, house smoky baked beans & bacon
With crispy sweet potato chips
- CLASSIC CHICKEN AND BACON CAESAR SALAD (C)** €13.90
Crisp baby gem lettuce, warm chicken & bacon pieces, parmesan shavings,
quail eggs, croutons and caesar dressing

From the Wok

- SWEET CHILLI & CORIANDER VEGETABLE NOODLE DISH (V)** €12.50
With Oyster Sauce on sesame noodles
Add strips of fried chicken €3.00
Add strips of fillet of beef €3.50
Add tiger prawns €3.50
Chefs Combo Special *Any 2 of the above* €17.50

WITH ANY MAIN COURSE

SIDE PORTION OF:

Homemade chips	€2.40	Fresh seasonal salad	€2.90
Sweet potato chips	€2.40	Portion of garlic bread	€2.40
Creamy mashed potato	€2.40	*Add Cheese	€0.50
Vegetables	€2.60		

PANINIS & WRAPS

- TUNA MELT** €8.70
With sweetcorn & cucumber served on a floury bap
with melted gruyere cheese & red onion
- CHORIZO & GALWAY FARM GOATS CHEESE PANINI** €8.50
Served with organic mixed leaves
- CAJUN CHICKEN WRAP** €8.50
Slices of Cajun spiced chicken with sweet roasted pepper mayonnaise

DESSERTS

CARAMELIZED APPLE & ALMOND TART (V)	€5.80
Crème anglaise & homemade rhubarb ice cream	
TOBLERONE CHEESECAKE (V)	€5.80
Served with homemade nutella ice cream	
SELECTION OF HOMEMADE ICE CREAM & SORBET (VC)	€5.80
In brandy tuile basket & red fruit coulis	
HOT CHOCOLATE BROWNIE (V)	€5.80
Crème anglaise & homemade vanilla ice cream	
CLASSIC ITALIAN TIRAMISU (V)	€5.80
Served with homemade mocha ice cream	
BELGIAN CHOCOLATE GANACHE & RASPBERRY TART (V)	€5.80
Served with homemade vanilla ice cream	
ORANGE COINTREAU LIQUEUR CRÈME BRULEE (VC)	€5.80
Citrus shortbread biscuit & homemade apricot ice cream	
CLASSIC JELLY & HOMEMADE ICE CREAM (C)	€4.50
PLAZA CHOCOLATE FONDANT (V)	€6.80
Melt in the middle chocolate fondant served with homemade vanilla ice cream	
<i>* please allow 10 minutes cooking time</i>	
CHEESE PLATTER (C)	€7.50
Selection of Carrowholly & French cheese, Quince jelly & Crackers	
HOMEMADE FRUIT SCONES	
Two scones with preserves, chantilly cream	€3.40
One scone with preserves, chantilly cream	€2.00

TEAS & COFFEES

ESPRESSO	€2.40
DOUBLE ESPRESSO	€2.90
CAFÉ LATTE	€2.70
CAPPUCCINO	€2.70
AMERICANO	€2.70
MOCHA	€3.10
HOT CHOCOLATE	€2.70
FRESHLY BREWED BEWLEY'S Tea or Coffee	€2.00

***Gluten Free Dessert menu
available on request**

(V) = Vegetarian
(C) = Coeliac suitable

CHEF'S EVENING SPECIALS

STARTER

Miso Salmon

Chargrilled Japanese Style Salmon with Orange and Cucumber Salad
Miso Dressing and Sesame Seeds

€7.70

MAIN COURSES

Duo of Irish Pork

Roasted Fillet, Braised Belly with a Celeriac Puree and Kale & Roasting Jus

€16.95

Grilled Fillet of Hake

Jerusalem Artichoke Puree, Confit Potatoes and Brown Butter

€16.95

8oz Fillet of Beef

Served with Gratin Dauphinoise, Onion Rings, Slow Roasted Tomato & Madeira Jus

€26.00

DESSERT

White and Dark Chocolate Profiteroles

€5.80

WINE OF THE WEEK

Australia Wolf Blass Yellow Label Chardonnay

Rich style of ripe, tropical pineapples
& ripe limes all edged in soft oaky vanilla.
Perfect with our Grilled Fillet of Hake Special.

€23.00

BEER OF THE WEEK

Mescan Beer

Mescan is a Belgian-style craft beer
made on the slopes of Croagh Patrick
natural ingredients using all
- Malt, Hops, Yeast and Spring Water
from their very own well.

€6.00

"If you have a food Allergy please ask your server to refer you to a supervisor or manager who will present our food Allergy information folder as we would be happy to discuss your requirements personally"