

WELCOME

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

Jakub Suliga
Bar Food Head Chef

STARTERS

STARTER MAIN

HOMEMADE SOUP OF THE DAY (V, C)

€4.90

Served with homemade brown bread & a crispy roll

CREAMY ATLANTIC SEAFOOD CHOWDER (C)

€7.50

Salmon, cod, smoked haddock & mussels in a creamy melody

Served with homemade brown bread & a crispy roll

WARM CHORIZO, RED PEPPER AND BEETROOT (C)

€9.70

Wild rocket leaf, crumbled goats cheese and balsamic dressing

LEMON, CHILLI & PARSLEY TIGER PRAWNS (C)

€10.90

Served with Sourdough bread and Mixed Leaves

WARM CHICKEN AND BACON SALAD (C)

€10.90 €15.50

Crisp baby gem lettuce, bacon, chicken, quinoa, broccoli, pumpkin seeds, spinach, cucumber and balsamic dressing

PLAZA SALAD (V, C)

€9.70 €13.50

Crisp baby gem lettuce, quinoa, broccoli, pumpkin seeds, spinach, cucumber and balsamic dressing

HOUSE DRY RUB CHICKEN WINGS (C)

€8.50 €15.90

Jalapeño relish and homemade cabbage slaw

BABY BACK RIBS OF IRISH PORK (C)

€8.90 €15.90

Glazed in our chef's smoky barbeque sauce served with homemade cabbage slaw

PLAZA KILLARY FJORD FRESH MUSSELS (C)

€9.90 €16.90

In a creamy sundried tomato and fennel sauce with homemade Brown Bread

TAPAS COMBO (C)

€16.50

with Tiger prawns in Lemon and parsley, & warm chorizo, red pepper, beetroot with sourdough bread served tapas style

(V) = Vegetarian

(C) = Coeliac friendly option available

Available on Request:

Vegetarian Menu
Gluten Free Bread



Healthy Options exclude Naan Bread & Cabbage Slaw

MAIN COURSES

From the Sea

TRADITIONAL FISH & CHIPS

Beer battered fresh Irish haddock, served with minted pea puree, tartar sauce & homemade chips

€15.90

NEW

ORGANIC CLARE ISLAND SALMON (C)

HEALTHY OPTION

Roasted leeks, carrots and baby potatoes, dill and mussel velouté

€17.90

NEW

GRILLED FILLET OF FRESH SEABASS (C)

HEALTHY OPTION

Rice noodles, sesame seeds, Thai green curry sauce

€18.90

From the Land

BABY BACK RIBS OF IRISH PORK (C)

Glazed in our Chef's smoky barbeque sauce served with homemade cabbage slaw & sweet potato chips

€15.90

NEW

HOUSE INDIAN CHICKEN CURRY (MEDIUM) (C)

HEALTHY OPTION

Chicken pieces, cooked with Indian spices, tomatoes, peppers and onion.

Finished with fresh coriander & almonds.

Served with brown rice & naan bread

€14.90

NEW

HOUSE VEGETARIAN CURRY (V, C)

Cooked with Indian spices, tomatoes, peppers and onion.

Finished with fresh coriander & almonds.

Served with brown rice & naan bread

€12.90

NEW

CONFIT DUCK LEG (C)

Served with spiced braised red cabbage, champ mash and duck jus.

€16.90

From the Wok

PLAZA VEGETABLE STIR FRY (V)

With Sweet Chilli and Coriander Sauce on sesame noodles

Add strips of **FRIED CHICKEN** €3.30

Add strips of **FILLET OF BEEF** €3.80

Add **TIGER PRAWNS** €3.80

Chefs Combo Special Any 2 of the above €18.90

€13.80

From the Chargrill

6oz PLAZA BEEF BURGER (C) €15.50

Tomato & Pickle in a Brioche bap with homemade chips, Onion ring & Chef's secret sauce

*Add cheese €0.50 *Add streaky bacon €0.50

IRISH CHICKEN FILLET BURGER (C) €14.50

Chargrilled Chicken with tomato & garlic mayonnaise in a Kaiser bap

Served with homemade chips

*Add cheese €0.50 *Add streaky bacon €0.50

STEAK SANDWICH (C) €15.90

Chargrilled succulent Irish minute steak with garlic mayo & wild rocket leaves, flat cap mushroom, red onion jam served on Ciabatta bread.

Served with homemade chips

*Add cheese €0.50



When it comes to beef, there is nothing better than a dry - aged steak. Our local in house dry aged beef has a remarkable depth of flavour. This is achieved by sourcing local beef from the highest grade of traditional breeds of cattle, hanging their prime cuts of beef for up to 21 days. The process enhances the beef which offers a more succulent, tender, improved buttery texture and mellower yet beefier taste.

9oz DRY AGED SIRLOIN STEAK (C)* €25.90

One of the most flavoursome steaks, and it's almost as tender as a fillet.

10oz DRY AGED RIB EYE STEAK (C)* €26.90

Delicious Beefy flavour, this heavily marbled cut has a ribbon of fat at its core which melts during cooking, making the meat sensationally juicy.

*Served with Grilled Flat Cap Mushroom, Onion Rings, Homemade Chips and choice of peppercorn sauce or garlic butter

Surf Your Steak! Add Tiger Prawns cooked in garlic butter €3.80

WITH ANY MAIN COURSE SIDE PORTION OF:

Homemade chips	€3.50	Vegetables	€3.50
Sweet potato chips	€3.50	Fresh seasonal salad	€3.50
Creamy mashed potato	€3.00	Portion of garlic bread	€2.90
Onion rings	€3.00	Portion of cabbage slaw	€2.90

PANINIS & WRAPS

CAJUN CHICKEN WRAP €9.40

Slices of Cajun spiced chicken with sweet roasted pepper mayonnaise

FALAFEL IN MEDITERRANEAN FLAT BREAD (V) €9.40

Chickpea fritters with eastern spices, served hot in a flat bread with red pepper hummus, yoghurt dressing & cabbage slaw

NEW *Add spiced Kofta Lamb meat balls : €3

NEW CLASSIC PANINI €9.40

Ham, smoked cheese and tomato relish in a warmed Panini

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

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DESSERTS (gluten free menu available on request)

CARAMELISED APPLE & ALMOND TART (V) crème anglaise & homemade vanilla ice cream	€6.50
CHOCOLATE & SALTED CARMEL CHEESECAKE served with rum & raisin ice cream	€6.50
SELECTION OF HOMEMADE ICE CREAM & SORBET (V,C) in a brandy snap basket & red fruit coulis	€6.50
CLASSIC VANILLA CRÈME BRULEE Baileys ice cream & shortbread biscuit	€6.50
WARM ORANGE SPONGE CAKE Lemon curd, bood orange sorbet	€6.50
HOT CHOCOLATE BROWNIE (V) With vanilla ice-cream	€6.50
PLAZA CHOCOLATE FONDANT (V) Served with milk ice cream (please allow 10 minutes cooking time)	€7.20
CLASSIC JELLY & HOMEMADE ICE CREAM (C)	€4.90
MAYO & CONTINENTAL CHEESE PLATTER (C) With Sheridan's crackers & quince jelly	€8.50
HOMEMADE FRUIT SCONES One scone with preserves, chantilly cream (V)	€2.90

TEAS & COFFEES

ESPRESSO	€2.50	HOT CHOCOLATE	€3.50
CAFÉ LATTE	€2.90	FRESHLY BREWED BEWLEY'S Tea	€2.50
CAPPUCCINO	€2.90	AMERICANO	€2.80
MOCHA	€3.10		

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

€27.90

DESSERT

White and Dark Chocolate Profiteroles

€5.80

"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"