

WELCOME & ENJOY YOUR DINING EXPERIENCE

A LA CARTE MENU

We wish you a warm welcome to the Restaurant Merlot at Westport Plaza Hotel where we trust you will have a most enjoyable dining experience. Our Head Chef Xavier Blondel has carefully chosen locally produced and selected organic produce to demonstrate with flair an array of dishes which shows his passion for food and customer satisfaction. We are also excited to announce that our very own in house dry aged steaks are now cooked over charcoal in our newly acquired super hot Kopa® Barbecue oven.

TO START

SOUP OF THE DAY (v) (c) <i>Served with a Freshly Baked Selection of Breads</i>	€6.50	
ORGANIC SALMON (c) <i>Red Curry, tempura tiger prawns, Rice noodle salad, crushed peanuts & sesame oil dressing</i>	€9.00	<i>Glazed in Thai</i>
ROASTED BREAST OF IRISH PIGEON (c) <i>Celeriac purée, cherry gel, pickled cherry, Hazelnut, Madeira & brown butter jus</i>	€10.50	
ORGANIC VELVET ANDARL FARM PORK BELLY (v) <i>Smoked black pudding bonbon, cabbage, apple & mustard seed</i>	€9.00	
GRILLED PUMPKIN SALAD (c) (v) <i>Squash purée, mange tout, quinoa, walnut, Yogurt & spice green salsa</i>	€8.00	

MAIN COURSES



OUR SIGNATURE IN HOUSE DRY AGED STEAK

CHARCOAL ROASTED IN OUR SPECIAL KOPA® BARBECUE OVEN WITH TEMPERATURES APPROACHING 500°C! LOCKING THE FLAVOUR FOR YOU TO ENJOY

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 sourcing local beef from the highest grade of traditional breeds of cattle and hanging their prime cuts of beef for a minimum of 21 days. The process enhances the beef by two ways. Firstly, moisture is evaporated from the muscle, which offers a more succulent taste. Secondly, the beef's natural enzymes break down the connective tissue in the muscle, which leads to more tender beef, improved buttery texture and a mellower yet beefier taste.

DRY AGED RIB EYE COOKED IN OUR CHARCOAL OVEN 10oz (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 Gratin Dauphinois, Red Onions & your choice of Sauce.

DRY AGED SIRLOIN COOKED IN OUR CHARCOAL OVEN 9oz (c) €25.90

One of the most flavoursome steaks, and it's almost as tender as a fillet. Served with Gratin Dauphinois, Red Onions & your choice of Sauce.

DRY AGED FILLET 8oz (c) €27.50
10oz €29.50

The most tender of steaks and lean in appearance. This meat has a sublime, subtle flavour. Served with Gratin Dauphinois, Red Onions & your choice of Sauce.

SURF YOUR STEAK!

Add Tiger Prawns €4.50

SIDE DISHES

Homemade Chips	€3.00	Sauted Mushrooms	€3.00
Onion Rings	€3.00	Sweet Potato Fries	€3.00
Truffle Chips	€3.00	Organic Side Salad	€3.00

YOUR OWN SAUCE

• Madeira Jus • Peppercorn Sauce • Irish Whiskey & Mushroom Sauce

- *Garlic Butter*
- *Blue Cheese Sauce*

PAN ROASTED RUMP OF MAYO LAMB (C) <i>Butternut squash purée, brussel sprouts, lamb kofta, Raisins, caper vinaigrette & jus</i>	€21.00
SUPREME OF FREE RANGE CHICKEN (C) <i>Pistachio, apricot & confit leg pastilla, red pepper hummus Couscous & chicken jus</i>	€19.00
BUTTERMILK SPICED FILLET OF HAKE (C) <i>Bombay Potatoes, vichyssoise, pistachio and pine nut crusted</i>	€20.00
CHARGRILLED FILLET OF SEABASS (C) <i>Creamy coco beans, spinach, carrot, black olive tapenade & rosemary oil</i>	€21.00
IRISH KALE MUSHROOM & WALNUT RISOTTO (V) (C) <i>Arborio rice & parmesan shavings</i>	€17.00

EXTENDED VEGETARIAN MENU AVAILABLE ON REQUEST

Food Allergy Notice

Food prepared here may contain nuts and other ingredients which can cause allergic reactions. If you or any of your guests have an allergy, please inform your server and our chefs will be happy to accommodate your needs. We also have a food allergy information folder available to assist you with your choices.



DESSERTS

ASSIETTE OF HOMEMADE ICE CREAM AND SORBET (V)(C) <i>In A Brandy Snap Basket with Red Fruit Coulis</i>	€6.50
CHOCOLATE CHIP & SALTED CARAMEL CHEESECAKE <i>With Rum & Raisin ice cream</i>	€7.50
CLASSIC VANILLA CRÉME BRULÉE (V)(C) <i>With baileys ice cream & shortbread biscuit</i>	€7.50
EXOTIC BAKED ALASKA (V) <i>With joconde biscuit, coconut, vanilla, mango & lime meringue</i>	€7.50
WARM ORANGE SPONGE CAKE (V) <i>With lemon curd & blood orange sorbet</i>	€7.50
CHOCOLATE & PEANUT OPERA CAKE (V) <i>With raspberry sorbet</i>	€7.50
PLAZA CHOCOLATE FONDANT (GF)(V) <i>With milk ice cream</i> <i>(Please Allow 10 minutes cooking time)</i>	€8.50
SELECTION OF MAYO AND CONTINENTAL CHEESES (V) <i>With Sheridan's Cracker's and Quince Jelly</i>	€9.50
DESSERT OF THE DAY <i>Please Ask Your Waiting Staff</i>	€7.50

* All Your Desserts & Ice Cream Are Homemade