

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

Kuba 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



SESAME CRUSTED DEEP FIRED BRIE (V)

€9.70

With mixed leaf salad & plum sauce



LEMON, CHILLI & PARSLEY TIGER PRAWNS (C)

€10.90

Served with Sourdough bread and Mixed Leaves



PLAZA CHICKEN AND BACON SALAD (C)

€10.90 €15.50

Crisp baby gem lettuce, cherry tomato, Feta, roasted red peppers, Olives, quinoa, cucumber with yoghurt & sumac dressing



PLAZA SALAD (V, C)

€9.70 €13.50

Crisp baby gem lettuce, cherry tomato, Feta, roasted red peppers, Olives, quinoa, cucumber with yoghurt & sumac 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

*served with chips

**served with sweet potato chips

(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



ORGANIC CLARE ISLAND SALMON (C)

With confit fennel, creamy Pernod & tomato sauce, served with selection of vegetables and mashed potato

€17.90



FILLET OF SEABASS AQUA PAZZA(C)

Cherry tomato, capers, olives in light mussels broth, finished with lemon and parsley

€18.90

From the Land



HOUSE INDIAN CHICKEN CURRY (MEDIUM) (C)

Chicken pieces, cooked with Indian spices, tomatoes, peppers and onion. Finished with fresh coriander & almonds. Served with Basmati rice & naan bread

€14.90

HOUSE VEGETARIAN CURRY (V, C)

Cooked with Indian spices, tomatoes, peppers and onion. Finished with fresh coriander & almonds. Served with Basmati rice & naan bread

€12.90

PENNE PASTA PUTTANESCA (V)

Penne with rich tomato sauce finished with chilli, olives, Capers, Parmesan cheese & garlic bread

€14.50

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

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

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



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 mellow yet beefier taste.

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

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 CHIP & SALTED CARAMEL CHEESECAKE served with Bailey's ice cream	€6.50
SELECTION OF HOMEMADE ICE CREAM & SORBET (V,C) in a brandy snap basket & red fruit coulis	€6.50
CLASSIC LEMON CRÈME BRULEE (V,C) Mandarin sorbet & chocolate cookie	€6.50
"LILI" CARROT CAKE (V) Mango ice cream, crème anglaise	€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		