

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)

€4.80

Served with homemade brown bread & a crispy roll

CREAMY ATLANTIC SEAFOOD CHOWDER (C)

€6.90

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

Served with homemade brown bread & a crispy roll

GOATS CHEESE AND PIPERADE TARTLET (V)

€8.90

Pine nuts, rocket and basil pesto

NEW

TIGER PRAWNS MARINATED IN LEMON, CHILLI & PARSLEY (C)

€9.90

Served hot with Sourdough bread and Mixed Leaves

HEALTHY
OPTION

NEW

WARM CHICKEN AND BACON SALAD (C)

€9.90

€13.90

Crispy baby gem lettuce, warm chicken, bacon pieces, quinoa, olives, cherry tomatoes, cucumber, chick peas, balsamic dressing, chia seeds

HEALTHY
OPTION

NEW

PLAZA SALAD (V, C)

€8.90

€12.90

Crisp baby gem lettuce, quinoa, olives, cherry tomatoes, chick peas, cucumber, chia seeds and balsamic dressing

HEALTHY
OPTION

NEW

HOUSE DRY RUB CHICKEN WINGS (C)

€7.70

€14.90

Jalapeño relish and homemade cabbage slaw

HEALTHY
OPTION

BABY BACK RIB OF IRISH PORK (C)

€7.90

€14.90

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

PLAZA FISHERMAN'S POT (C)

€12.90

€21.50

Killary fjord fresh mussels, clams, crab claws & tiger prawns

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

(V) = Vegetarian

(C) = Coeliac friendly option available

Available on Request:

Vegetarian Menu

Gluten Free Bread

Oil Free Dressing



Healthy Options exclude Naan Bread & Cabbage Slaw

MAIN COURSES

From the Sea

TRADITIONAL FISH & CHIPS

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

€15.50

ORGANIC CLARE ISLAND SALMON (C)

 Steamed baby potatoes, cabbage, dill and mussel velouté

€17.90

GRILLED FILLET OF FRESH SEABASS (C)

 Trio of peppers and coriander stew, basil pesto

€18.90


From the Land

BABY BACK RIB OF PORK (C)

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

€14.90

HOUSE INDIAN CHICKEN CURRY (MEDIUM) (C)

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

€14.50

HOUSE VEGETARIAN CURRY (VC)

€12.50

SPICY CHICKEN FAJITA

Peppers, Onions, Spiced Chicken Pieces wrap in a flour tortilla with Sour Cream, Avocado and Corn on the Cob

€14.50

From the Wok

PLAZA VEGETABLE STIR FRY (V)

With Sweet Chilli and Coriander Sauce on sesame noodles

€12.50

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

From the Chargrill

6oz PLAZA BEEF BURGER €13.90

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 €12.90

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 €14.90

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)* €23.90

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

10oz DRY AGED RIB EYE STEAK (C)* €24.90

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 €3.50

WITH ANY MAIN COURSE SIDE PORTION OF:

Homemade chips	€2.40	Vegetables	€2.60
Sweet potato chips	€2.40	Fresh seasonal salad	€2.90
Creamy mashed potato	€2.40	Portion of garlic bread	€2.40
Onion rings	€2.40	Portion of cabbage slaw	€2.40

PANINIS & WRAPS

CAJUN CHICKEN WRAP €8.50

Slices of Cajun spiced chicken with sweet roasted pepper mayonnaise



FALAFEL IN MEDITERRANEAN FLAT BREAD (V) €8.50

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



ANDARL FARM HOUSE PULLED PORK €8.50

In an onion seed Panini, with cabbage slaw and spicy peppers

(V) = Vegetarian (C) = Coeliac friendly option available

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

DESSERTS (gluten free menu available on request)

CARAMELISED APPLE & ALMOND TART (V) €5.80
crème anglaise & homemade Vanilla Ice Cream

NEW CHOCOLATE AND SALTED CARAMEL CHEESECAKE €5.80
served with Rum and raisin Ice Cream

SELECTION OF HOMEMADE ICE CREAM & SORBET (VC) €5.80
in a Brandy snap basket** & red fruit coulis

NEW CLASSIC VANILLA CRÈME BRULEE €5.80
Bailey's Ice Cream and Shortbread Biscuit

NEW WARM ORANGE SPONGE CAKE €5.80
Lemon curd, Blood orange sorbet

HOT CHOCOLATE BROWNIE (V) €5.80
Served with Vanilla Ice Cream

PLAZA CHOCOLATE FONDANT (V) GLUTEN FREE €6.80
Served with Milk Ice Cream
(please allow 10 minutes cooking time)

CLASSIC JELLY & HOMEMADE ICE CREAM (C) €4.50

MAYO AND CONTINENTAL CHEESE PLATTER (C) €7.50
Selection with Sheridan's Crackers Quince Jelly

HOMEMADE FRUIT SCONES with preserves, Chantilly cream
Two scones (V) €3.40 One scone (V) €2.00

** Our Ice Cream is gluten free but not the brandy snap basket

TEAS & COFFEES

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

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

"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"