

# S PII TI JACK









### MEETING ROOMS PRIVATE DINING EVENT SPACE

# THE SPITJACK LIMERICK

Our fabulous Limerick City Centre restaurant is located on the corner of Henry Street and Bedford Row. The Spitjack Limerick offers dining over 2 floors, with an open kitchen on the ground floor, a full cocktail bar and the beautiful Bedford Room for private dining on the lower floor, enhanced by our lovely AI Fresco Terrace which you are met with as soon as you set eyes on our space. With ease of access and convenient parking with a multi-storey Q-park Harvey's Quay just steps away from us.

We are equipped for all occasions, such as corporate meetings, breakfast and dinner meetings, weddings, communions, and team events.

Sourcing only the highest quality seasonal local produce, expertly prepared by our accomplished chefs, with exceptionally high service standards, in the most beautiful dining spaces, the Award-Winning SpitJack Restaurant is the first of its kind in Ireland.

Seated event Upstairs - 60 pax Downstairs - 60 pax Total restaurant capacity- 120pax



To book email: reservations@thespitjack.com



# CAPACITIES

THEATRE	CLASSROOM	U-SHAPE	BOARDROOM	CABARET	RECEPTION
35	18	14	18	15	30 - 40

# PRIVATE DINING AREA





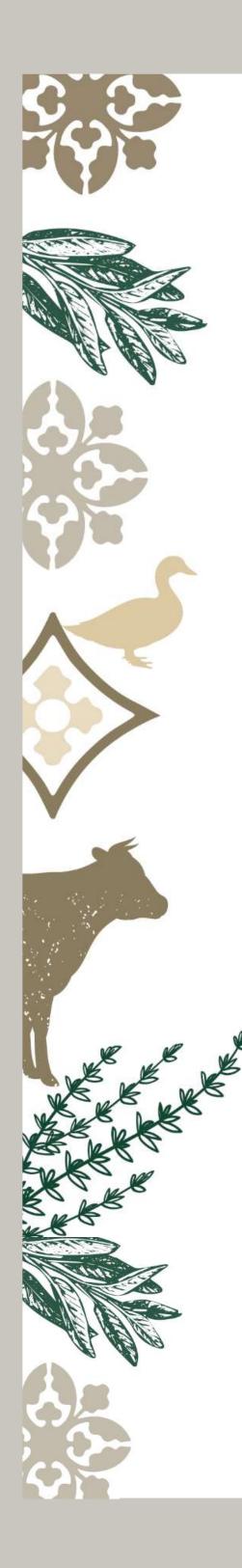








# SAMPLE BREAKFAST SET MENU



### Breakfast

#### THE SPITJACK CLASSIC

Honey Glazed Rotisserie Ham, Two Poached Eggs, Bacon Dust, Toasted Sourdough, Traditional Hollandaise Sauce

#### SMOKED ROYALE

Ballycotton Smoked Salmon, Two Poached Eggs, Crushed Avocado, Soda Bread, Smoked Paprika, Chive Hollandaise Sauce

#### THE VEGGIE

Sweet Corn Fritters, Beetroot Hummus, Asparagus, Poached Eggs & Crispy Leeks

#### THE FULL JACK

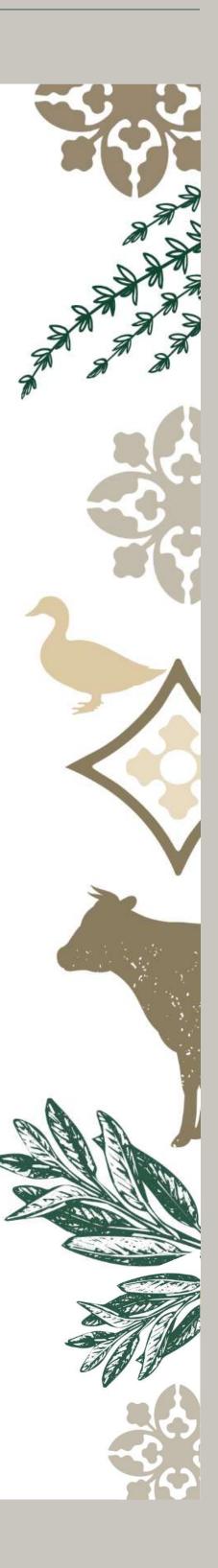
Irish Pork Sausages, Crispy Streaky Bacon, Jack McCarthy's Black Pudding, Kelly's of Newport White Pudding, Scrambled Egg, Baked Beans, Mushroom, Toast, Tea or Coffee

#### THE FULL VEG

Scrambled Egg, Grilled Halloumi, House Baked Beans, Roasted Mushrooms, Potato Hash, Guacamole, Roasted Red Peppers, Toast, Tea or Coffee

#### HOMEMADE BUTTERMILK PANCAKES

Bacon & Maple Syrup



Chocolate - White & Milk Chocolate Chips, Nutella Brownie, Chantilly Cream, Chocolate Sauce

**BELGIAN WAFFLES** 

Chocolate -White & Milk Chocolate Chips, Nutella Brownie, Chantilly Cream, Chocolate Sauce

Bacon - Crispy Streaky Bacon & Maple Syrup

# SAMPLE LUNCH SET MENU



### Starter

SOUP OF THE DAY Brown Soda Bread

**BEETROOT TARTARE** Golden Beetroot, Candy Beetroot, Vegan Feta, Salsa Verde, Rocket & Pine Nuts

SALT & PEPPER CALAMARI Sautéed Chorizo, Lemon Pepper, Aji Verde & Smoked Paprika Aioli

ROTISSERIE CHICKEN CROQUETTES Lemon & Thyme Allioli

## Main

WEST CORK ROTISSERIE CHICKEN\* 24 Hour Brined with Thyme & Lemon, Rotisserie Breast & Leg, Rotisserie Chicken Jus

**PORK BELLY PORCHETTA\* (subject to availability**) Slow Cooked Rotisserie Pork Belly, Lightly Stuffed with Sage & Garlic, Crisp Crackling, Rotisserie Jus

HONEY GLAZED SLOW ROASTED ROTISSERIE HAM\* Twice Cooked Joint of Irish Ham, Rotisserie Jus

BALLYCOTTON SALMON & COD FISHCAKES\* Lemon & Thyme Allioli

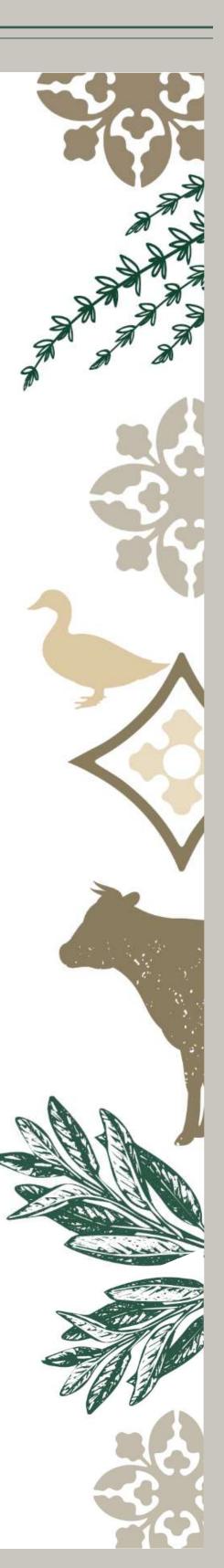
\*All the above are served with Steamed Seasonal Vegetables, Carrot Purée & French Fries

#### CRISPY FRIED GOATS CHEESE SALAD

Crispy Fried Goats Cheese, Beetroot Hummus, Rocket, Giant Cous Cous, Cherry Tomatoes, Pickled Red Onion, Hazelnuts, Honey & Lemon Dressing

#### THE SPITJACK CAESAR SALAD

Rotisserie Chicken Breast, Baby Gem, Croûtons, Crispy Bacon, Shaved Parmesan, Home-made Caesar Dressing



#### THE SPITJACK CHICKEN BURGER

Rotisserie Roasted West Cork Chicken Breast, Cheddar Cheese, Baby Gem, Tomato, Pickled Red Onion, Garlic Allioli, Brioche Bun, French Fries

SIRLOIN BEEF BURGER Aged Sirloin Beef Burger, Cashel Blue Cheese, Crispy Bacon, Cheddar Cheese, Baby Gem, Gherkin, Relish, Garlic Allioli, Brioche Bun, French Fries

### Desserts

CHOCOLATE & HAZELNUT BROWNIE Chantilly Cream

> LEMON POSSET Strawberry & Rhubarb Compote

RASPBERRY & WHITE CHOCOLATE CHEESECAKE Chantilly Cream & Raspberry Coulis

# SAMPLE DINNER SET MENU



### Starter

SLOW COOKED ROTISSERIE RIBS 1/2 RACK Homemade BBQ Bourbon Sauce, Homemade Slaw

ROTISSERIE CHICKEN CROQUETTES Pulled Rotisserie Chicken, Crisp Crumb, Serrano Ham Crisps, Homemade Lemon & Thyme Allioli

**BEETROOT TARTARE** Golden Beetroot, Candy Beetroot, Vegan Feta, Salsa Verde, Rocket & Pine Nuts

> SALT & PEPPER CALAMARI Chorizo, Lemon Pepper, Aji Verde & Smoked Paprika Allioli

CLASSIC FRENCH ONION SOUP Gruyère Cheese Croûton

### Main

#### WEST CORK ROTISSERIE CHICKEN

our Brined Chicken Breast & Leg, French Onion Baked Potato, Rainbow Carrots, Bacon Jam, Chicken Jus

#### ROTISSERIE PULLED CHICKEN, CHORIZO & MUSHROOM PITHIVIER

Puff Pastry Case, Paris Mash Potatoes, Seasonal Mixed Vegetables & Rich Rotisserie Jus

#### SEAFOOD CASSOULET

Ballycotton Hake, Prawns & Squid, Tomato & Vegetable & Bean Broth, Saffron Aioli, Persillade, Mash Potato

ROTISSERIE PORK BELLY PORCHETTA (subject to availability) Warm Potato Salad, Asparagus, Sage & Apple Puree, Shaved Fennel & Rotisserie Jus

10oz ROTISSERIE ROASTED BEEF SIRLOIN JOINT - €11 Supplement Slow Roasted & Served Pink, Balsamic Glazed Shallots, Garlic Mushrooms, French Fries, Peppercorn Sauce



#### THE SPITJACK CAESAR SALAD

Rotisserie Chicken Breast, Baby Gem, Croûtons, Crispy Bacon, Shaved Parmesan, Homemade Caesar Dressing

SWEET CORN FRITTERS Risotto Verde, Petit Pois, Parmesan Cheese, Sour Cream, Pickled Red Onion & Dehydrated Carrot

### Desserts

#### **RASPBERRY & WHITE CHOCOLATE CHEESECAKE**

Mini Raspberry Meringue, Raspberry Coulis

CHOCOLATE MOUSSE CAKE Praline Mousseline, Honeycomb, Pistachio Crumb & Vanilla Ice Cream

> VANILLA CRÈME BRULÉE Shortbread & Chantilly Cream

SEASONAL MIXED FRUIT SALAD Mango Sorbet

# CONTACT US



Address: 6/7 Bedford Row, Limerick, V94 VY76 www.thespitjack.com To make a booking email: reservations@thespitjack.com