



THE
SPITJACK
ROTISSERIE BRASSERIE



EVENTS

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 Al 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
