

THE
SPITJACK
ROTISSERIE BRASSERIE

DINNER

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SCAN HERE FOR ALLERGEN MENU

Starters

CLASSIC FRENCH ONION SOUP

Gruyère Cheese Croûton

SALMON & COD FISH CAKE

Fennel, Capers, Rocket, Lemon Olive Oil, Aioli

NEW ROTISSERIE CHICKEN & HAM

VOL AU VENT - €12.99

Creamy Rotisserie Pulled Chicken, Honey & Mustard Ham, Puff Pastry, Crispy Leeks, Pancetta Crumb

NEW BEETROOT CARPACCIO

Heirloom Pickled Beetroot Carpaccio, Ardsallagh Goats Cheese Foam, Pine Nuts, Rocket, Olive Oil

SLOW COOKED ROTISSERIE PORK RIBS 1/2 RACK

Homemade BBQ Bourbon Sauce, Homemade Slaw

ROTISSERIE CHICKEN CROQUETTES

Pulled Rotisserie Chicken, Bacon Crumb, Homemade Lemon & Thyme Aioli

PRAWN PIL PIL

Chilli & Garlic Prawns, Warm Sourdough, Aioli

NEW SALT & PEPPER CALAMARI

Salt & Pepper Calamari, Nduja Dressing, Aioli, Red Chilli

SHARING BOARDS (To share for 2)

ROTISSERIE MELTED CAMEMBERT

Studded with Rosemary & Garlic, Raspberry & Jalapeño Relish, Warm Ciabatta Bread

SEAFOOD BOARD

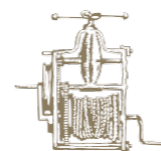
Garlic & Chilli Prawn Pil Pil, Salt & Pepper Calamari, Ballycotton Fish Cake, Warm Sourdough Bread

*Early Bird is available Friday and Saturday 17:00-18:00.

Early Bird* 2 Course €29.90 3 Course €33.90

Allergen menu available upon request. Please note a 10% Discretionary service charge is applied on parties of 10 or more.

2 Course €36.50 3 Course €41.50



THE
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ROTISSERIE BRASSERIE

Main

Meat

NEW WEST CORK ROTISSERIE CHICKEN

Rotisserie Breast & Leg, Gruyère Gratin Potato, Roast Carrot Puree, Pulled Chicken Croquette, Sautéed Vegetables, Chicken Jus

ROTISSERIE PORK BELLY PORCHETTA*

Roast Garlic Mash, Tender Stem Broccoli, Sage & Apple Purée, & Rotisserie Jus

**{Our Signature, 48 hours seasoned, 3 hour roasted Porchetta is very special and sells out fast. We slow roast our Porchetta's for every service but due to the long cooking time, when it's gone its gone. Order early to avoid disappointment.}*

NEW CONFIT DUCK LEG

Confit & Rotisserie Duck Leg, Gratin Potato, Braised Red Cabbage, Cherry Relish

ROTISSERIE PULLED CHICKEN, CHORIZO & MUSHROOM PITHIVIER

Roasted Carrot Purée, Tender Stem Broccoli, Chorizo Oil, Mash Potato

SLOW COOKED ROTISSERIE PORK RIBS FULL RACK

Homemade Bourbon BBQ Sauce, Homemade Slaw, French Fries

NORTH CORK SIRLOIN BEEF BURGER

Aged Red Hereford Sirloin Beef Burger, Cashel Blue Cheese, Crispy Bacon, Cheddar Cheese, Baby Gem, Gherkin, Relish, Garlic Aioli, Brioche Bun, French Fries

ROTISSERIE ROASTED CHICKEN BURGER

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

ROTISSERIE CHICKEN CAESAR SALAD

Baby Gem, Croûtons, Crispy Bacon, Shaved Parmesan, Homemade Caesar Dressing

Fish

BALLYCOTTON HAKE

Pan Roasted Hake, Samphire, Asparagus, Saffron Cream, Dill Oil, Capers, Fennel & Radish Salad, Mash Potato

SALMON & COD FISH CAKE

Fennel, Capers, Rocket, Lemon Olive Oil, Salt & Pepper Prawns, Aioli, French Fries

Vegetarian

NEW HALLOUMI BURGER

Panko Crumbed Halloumi, Crushed avocado, Baby Gem, Grilled Red Peppers, Relish, Aioli, Brioche Bun, French Fries

FALAFEL BURGER

Smoked Paprika Aioli, Baby Gem, Caramelised Red Onion Relish, Tzatziki, French Fries

NEW HALLOUMI TABBOLEUH SALAD

Panko Crumbed Halloumi, Bulgar Wheat, Chickpeas, Tomato, Cucumber, Shallot, Za'atar Spice, Tzatziki

LINGUINE VERDE

Asparagus, Pea & Baby Spinach Linguine, Green Herb Dressing, Parmesan, Cream

ADD ROTISSERIE CHICKEN BREAST €5

Steak

8oz SIRLOIN STEAK - (€8 supplement)

10oz RIBEYE STEAK - (€14 supplement)

UPGRADE YOUR STEAK WITH 5 CREAMY GARLIC PRAWNS €5

*Our Steaks are served with French Fries, Balsamic Glazed Shallots, Garlic Mushrooms, Pepper Sauce
Origin of Beef- North Cork, Munster*

Sides - €4.90

Caesar Salad | Roast Garlic Mash | Seasonal Vegetables
| Sweet Potato Fries | French Fries