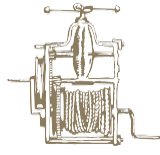


THE  
**SPITJACK**  
ROTISSERIE BRASSERIE

SUNDAY LUNCH SPECIAL



SCAN HERE FOR ALLERGEN MENU



THE  
**SPITJACK**  
ROTISSERIE BRASSERIE

## SUNDAY ROAST SPECIAL

### STARTER

#### HOMEMADE SOUP OF THE DAY

Brown Soda Bread

#### BEETROOT CARPACCIO

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

#### SALT & PEPPER CALAMARI

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

#### ROTISSERIE CHICKEN CROQUETTES

Lemon & Thyme Aioli

### MAIN

#### ROTISSERIE ROASTED RIB OF DRY AGED BEEF €5 supplement

Six Week Aged Red Hereford Beef (Served Pink)

#### ROTISSERIE ROASTED DRY BRINED WEST CORK HALF CHICKEN

24 Hour Brined with Rosemary, Thyme & Lemon, Rotisserie Breast & Leg

#### ROTISSERIE ROASTED PORK BELLY PORCHETTA

3 Hour Roasted Pork Belly, Lightly Stuffed with Sage & Garlic

#### ROTISSERIE ROASTED GLAZED LIMERICK HAM

Twice Cooked Joint of Ham Glazed with Honey & Mustard

#### BALLYCOTTON SALMON & COD FISH CAKE

Lemon & Thyme Aioli

#### ULTIMATE SUNDAY ROAST SHARING PLATTER (FOR 2 PEOPLE SHARING). €5 supplement per person

2 Slices of Beef Rib, 2 Slices of Porchetta, Chicken Breast

All the above Served with Duck Fat Roasted Potatoes, Caramelized Onions with Rotisserie Burnt Ends,  
Signature Sausage Stuffing, Roasted Seasonal Veg, Beef Dripping Yorkshire Pudding, Rich Rotisserie Gravy

### DESSERTS

#### BAILEYS & WHITE CHOCOLATE CHEESECAKE

Chocolate Sauce, Chantilly Cream, Chocolate Crumb

#### DULCE DE LECHE PEGAN BROWNIE

Caramel Drizzle, Toasted Pecans, Chantilly  
Cream

2 Course €25.90 | 3 Course €29.90