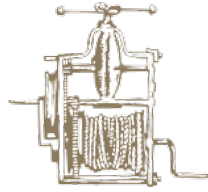




SPITJACK
ROTISSERIE BRASSERIE

Welcomes



THE
SPITJACK
ROTISSERIE BRASSERIE

Starter

SLOW COOKED ROTISSERIE RIBS 1/2 RACK

(1B,4,5,10,11,13)

Homemade BBQ Bourbon Sauce, Homemade Slaw

ROTISSERIE CHICKEN CROQUETTES

(1w,4,8,10,13)

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

FESTIVE CHRISTMAS BRIE

(1w,4,8,9P,11,13)

Crisp Fried Wedges of Brie, Pear & Rocket Salad, Cranberry & Apple Chutney, Toasted Pine Nuts, Pickled Red Onion

CHRISTMAS PORK TERRINE

(1W,4,8,9,11,13)

Country Style Terrine, Beetroot Relish, Sourdough Toast, Cornichons

CLASSIC FRENCH ONION SOUP

(1W,2,8,10)

Gruyère Cheese Croûton





Main

OUR SIGNATURE CHRISTMAS TURKEY & ROTISSERIE

HAM PITHIVIER (1W,4,8,10)

Brussel Sprouts, Carrots, Sausage & Sage Stuffing, Pigs in Blankets,
Mash Potato, Rotisserie Jus

WEST CORK ROTISSERIE CHICKEN (1W,2,4,8,10,13)

Rotisserie Chicken Breast & Leg, Sausage & Sage Stuffing, Gruyère Gratin Potato,
Honey Roasted Parsnips & Carrots, Brussel Sprouts &
Bacon Dust, Cranberry Sauce, Chicken Jus

ROTISSERIE PORK BELLY PORCHETTA (subject to availability) (8,10,13)

Sage & Garlic Stuffed Porchetta, Roast Garlic Mash Potatoes, Braised Juniper Berry & Apple
Red Cabbage, Broccoli, Apple & Sage Purée

PAN ROASTED HAKE (4,5,10,11,13)

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

CONFIT DUCK (4,8,10,11,13)

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

10oz RIB EYE STEAK - (€14 SUPPLEMENT) (8,11,13)

Cooked to your liking served with French Fries, Balsamic
Glazed Shallots, Garlic Mushrooms, Pepper Sauce

WILD MUSHROOM & CHESTNUT RISOTTO (1W,4,8,10,13)

Baby Spinach, Toasted Chestnuts, Parsley & Parmesan Panna Gratta

All Prices Include VAT, Allergen menu available upon request.





Desserts

BAILEYS & WHITE CHOCOLATE CHEESECAKE (1w,4,8)

Chocolate Sauce, Chantilly Cream & Chocolate Crumb

EGG NOG CRÈME BRÛLÉE (1w,2,4,8)

Savoardi Biscuit, Berries, Chantilly Cream

DULCE DE LECHE BROWNIE (1w,4,7,8,9Pec)

Caramel Drizzle, Toasted Pecans, Vanilla Ice Cream

CHERRY & ALMOND CRUMBLE TART (1W,7,8,9ALM,11,13)

Chantilly Cream, Brandy Anglaise

MENU PRICE €49PP

Allergens List

1-Gluten 2- Gluten Alternative 3-Crustaceans

4-Eggs 5-Fish 6- Peanuts 7- Soybeans

8-Dairy/Milk 9-Nuts 10 -Celery 11-Mustard

12-Sesame 13- Sulphites 14-Lupin 15-Molluscs

HAZ- Hazelnuts, PEC- Pecan, PN- Peanuts

P-Pinenuts AL-Almonds B- Barley



Please note that all our desserts are made in house and they might contain allergens.
All Prices Include VAT, Allergen menu available upon request.