

# Gluten Free Breakfast Menu

## JACKED UP TOAST & BAPS

### THE VEGGIE BAP -€14.99

Pan Fried Halloumi, Guacamole, Roasted Red Peppers, Fried Egg, GF Bap, Tomato & Chili Relish, Side of Roasted Mushrooms, Hollandaise Sauce

### SWEET POTATO TOAST -€14.99

Grilled Sweet Potato, Za'atar Spice, Guacamole, Vegan Feta Cheese, Tomato Salsa, Rocket

## HEARTY BREAKFAST

### THE MINI JACK -€13.99

Two Eggs any Style, GF Toast, Plus your choice of Side, Tea or Coffee

### THE FULL VEG -€16.99

Two Eggs any Style, Pan Fried Halloumi, Baked Beans, Roasted Mushrooms, Guacamole, Red Pepper, GF Toast, Tea or Coffee

### HUEVOS RANCHEROS -€15.99

Rotisserie Pork Belly, Chorizo, Butter Beans & Chili Ragu, Sour Cream, Guacamole, Spring Onion, Fried Eggs, Toasted GF Bread



## EGGS BENEDICT

### THE SPITJACK CLASSIC -€14.99

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

### SMOKED ROYALE -€15.99

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

### HALLOUMI & EGGS -€14.99

Pan Fried Halloumi, Toasted GF Bread, Guacamole, Pique de Gallo, Poached Eggs, Hollandaise Sauce

### THE ITALIAN -€14.99

Toasted GF Bread, N'duja Sausage, Ricotta Cheese, Poached Eggs & Pancetta Crumb, Crispy Bacon, Hollandaise Sauce

### THE VEGGIE -€14.99

Asparagus, Guacamole, Toasted GF Bread, Two Poached Eggs, Hollandaise Sauce

ADD CRISPY STREAKY BACON (13)  
ADD SMOKED SALMON (5)

## "ROAST 34" COFFEE

Espresso	€3.40	Rose Latte	€4.90
Americano	€3.90	Lavender Latte	€4.90
Cappuccino	€4.50	Chai Latte	€4.90
Flat White	€4.70	Hot Chocolate	€4.90
Cortado	€3.90	Mocha	€4.90

## NEWBY TEA (LONDON) ————— €4.20

Earl Grey	Strawberry & Mango
Green Sencha	Moroccan Mint
Rooibos Orange	Rosehip & Hibiscus
Chamomile	Berries Delight



## FRENCH TOAST

3 Slices of GF Bread Fried in our Famous French Toast Mix

### Very Berry -€14.99

Seasonal Berries, Chantilly Cream

### Bacon -€14.99

Bacon & Maple Syrup

## FRESH JUICE BLENDS

Fresh Orange Juice -€4.20

### The Spitjack Probiotic Ice Tea -€3.90

House Fermented Kombucha,

Please ask your Server for Today's Flavour

### Recovery Medicine -€6.90

Fresh Mango, Pineapple, Turmeric, Coconut Water, Cayenne Red Pepper

### Green Digestive Elixir -€6.90

Fresh Orange, Apple, Kiwi, Avocado, Ginger

## SIDES

Rotisserie Ham €4.99

Crispy Streaky Bacon €4.99

Ballycotton Smoked Salmon €6.99

Roasted Red Peppers €4.99

Pan Fried Halloumi €4.99

Rotisserie Brown Mushrooms €4.99

All meals served with fries may contain traces of crustacean / gluten / egg / dairy / molluscs & soy due to cross contamination in the oil

## BRUNCH COCKTAILS

The Spitjack Bloody Mary - €11

Dingle Vodka, Our Own 'Mary Mix',  
Fresh Lemon, Tomato Juice

Mimosa -€9.90

Prosecco & Orange Juice

Pink Sangria -€11

Raspberry & Rose Tea Syrup, Aperol,  
Fresh Berries, Rosé Wine, Bubbles

## WINE (BY GLASS)

Full wine menu available upon request

### WHITE

El Volquete, Macabeo, Spain -€6.90

Savian, Pinot Grigio, Italy (Organic) -€8.50

Guillaume Aurèle Chardonnay, France -€8.50

Better Half Sauv Blanc, Marlborough, NZ -€9.50

### ROSÉ

Jardin des Charmes Rose France -€6.90

### RED

El Volquete, Garnacha, Spain -€6.90

Jardin des Charmes, Merlot, France -€7.90

Mosquita Muerta, Malbec, Argentina -€9.90

'La Vendimia' DOCA, Rioja, Spain -€9.90

## SPARKLING

Colle del Principe, Prosecco, Italy -€8.50

## BEER

9 White Deer, Stag Kolsch (gluten free) -€7.50

## FRESH JUICE BLENDS

Fresh Orange Juice -€4.20

The Spitjack Probiotic Ice Tea -€3.90

House Fermented Kombucha,

Please ask your Server for Today's Flavour

Recovery Medicine -€6.90

Fresh Mango, Pineapple, Turmeric, Coconut Water,  
Cayenne Red Pepper

Green Digestive Elixir -€6.90

Fresh Orange, Apple, Kiwi, Avocado, Ginger

# Lunch Gluten Free Menu

## BRUNCH

### THE SPITJACK CLASSIC -€14.99

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

### HUEVOS RANCHEROS -€15.99

Rotisserie Pork Belly, Chorizo, Butter Beans  
& Chili Ragu, Sour Cream, Guacamole, Spring  
Onion, Fried Eggs, Toasted GF Bread

### HALLOUMI & EGGS -€14.99

Pan Fried Halloumi, Toasted GF Bread,  
Guacamole, Pico de Gallo, Poached  
Eggs, Hollandaise Sauce

### SMOKED ROYALE -€15.99

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

### THE ITALIAN -€14.99

Toasted GF Bread, Nduja Sausage,  
Ricotta Cheese, Crispy Bacon,  
Two Poached Eggs, Pancetta Crumb,  
Hollandaise Sauce

## FRENCH TOAST

3 Slices of GF Bread Fried in  
our Famous French Toast Mix

### Very Berry -€14.99

Seasonal Berries, Chantilly  
Cream

### Bacon -€14.99

Crispy Streaky Bacon  
& Maple Syrup

## GOURMET SANDWICHES

### ROTISSERIE CHICKEN CAESAR SANDWICH -

€16.99

GF Bread, Freshly Carved Rotisserie  
Chicken Breast, Crispy Bacon  
Lardons & Parmesan Cheese,  
Homemade Caesar Dressing, Baby  
Gem

### NORTH CORK SIRLOIN BEEF BURGER\* -

€18.99

Aged Sirloin Irish Beef Burger, Cashel Blue  
Cheese, Crispy Bacon, Cheddar Cheese, Baby  
Gem, Gherkin, Relish, Garlic Aioli, GF Bun

### LIMERICK HAM -

€16.99

Honey & Mustard Ham, GF Bread, Cheddar  
Cheese, Tomato Relish, Caramelised Red  
Onion

### THE VE'JACK'TERIAN SANDWICH -

€17.99

Goats Cheese, Beetroot Hummus,  
Caramelized Onions, Roasted Red Peppers,  
Rocket

### HALLOUMI BURGER -

€18.99

Grilled Halloumi, Crushed Avocado, Baby Gem,  
Grilled Red Peppers, Relish, Aioli, GF Bun

### NEW YORK SALMON SANDWICH -

€18.99

Ballycotton Smoked Salmon, Cream  
Cheese, Guacamole, Pickled Red  
Onion, Capers, Gherkins, Salsa  
Verde, GF Bread

### ROAST PORK BELLY PORCHETTA SANDWICH -

€18.99

Freshly Carved Roast Porchetta, Provolone  
Cheese, Apple Compote, Aioli, Lemon Fennel,  
Rocket Leaves, Salsa Verde, GF Bread

### ROTISSERIE ROASTED CHICKEN BURGER -

€18.99

West Cork Chicken Breast, Cheddar Cheese,  
Baby Gem, Tomato, Pickled Red Onion, Garlic  
Aioli, GF Bun

All Sandwiches are served with a side salad and your choice of Mash Potato or a Cup of Soup \*Our Beef Burger is cooked to order so please allow 20 minutes.  
All meat is cooked in house and may contain bones.

## MAINS

### WEST CORK ROTISSERIE CHICKEN -€19.99

24 Hour Brined with Thyme & Lemon,  
Rotisserie Breast & Leg, Rotisserie Chicken  
Jus

### HONEY GLAZED ROTISSERIE ROASTED HAM -€19.99

Twice Cooked Joint of Irish Ham, Rotisserie  
Jus

### THE SPITJACK CAESAR -€17.99

Rotisserie Chicken Breast, Baby Gem,  
Crispy Bacon, Shaved Parmesan

### ROTISSERIE PORK BELLY PORCHETTA -€19.99

Slow Cooked Rotisserie Pork Belly,  
Lightly Stuffed with Sage & Garlic, Crisp  
Crackling, Rotisserie Jus

All the above are served with Steamed Seasonal Vegetables, Carrot Purée & Your Choice of  
Creamy Mash Potato, or a Cup of Soup



# Dinner Gluten Free Menu

## Starters

### CLASSIC FRENCH ONION SOUP

Gruyère Cheese, GF Croûton

### BEETROOT CARPACCIO

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

### PRAWN PIL PIL

Chilii & Garlic Prawns, Warm GF Bread, Aioli

### SHARING BOARDS (To share for 2)

#### ROTISSERIE MELTED CAMEMBERT

Studded with Rosemary & Garlic, Tomato & Chili Jam, Warm Gluten Free Bread

## Vegetarian

### HALLOUMI BURGER

Pan Fried Halloumi, Crushed Avocado, Baby Gem, Grilled Red Peppers, Relish, Aioli, GF Bun

### WILD MUSHROOM RISOTTO

Baby Spinach

## Steak

8oz SIRLOIN STEAK- (€8 Supplement\*\*)

10oz RIBEYE STEAK - (€14 Supplement\*\*)

UPGRADE YOUR STEAK WITH 5 CREAMY GARLIC PRAWNS €7.99

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



## Main

### WEST CORK ROTISSERIE CHICKEN

Rotisserie Breast & Leg, Gruyère Gratin Potato, Roast Carrot Puree, 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.}*

### NORTH CORK SIRLOIN BEEF BURGER

Aged Red Hereford Sirloin Beef Burger, Cashel Blue Cheese, Crispy Bacon, Cheddar Cheese, Baby Gem, Gherkin, Relish, Garlic Aioli, GF Bun, Mashed Potato

### BALLYCOTTON HAKE

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

### ROTISSERIE CHICKEN CAESAR SALAD

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

### CONFIT DUCK

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

### THE FESTIVE CHICKEN BURGER

Rotisserie Chicken Breast, Cheddar Cheese, Baby Gem, Tomato, Pickled Red Onion, Garlic Aioli, GF Bun, Creamy Mash Potato

2 Course €38 / Courses €43

Sides - €5.5

Side Salad | Roast Garlic Mash | Seasonal Vegetables

