





# Starter

SOUP OF THE DAY

Brown Soda Bread

SALT & PEPPER CALAMARI (1F,4,5,11,13)

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

ROTISSERIE CHICKEN CROQUETTES (1W,4,8,10,13)

Lemon & Thyme Allioli





# Main

### WEST CORK ROTISSERIE CHICKEN\* (8,10)

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

# PORK BELLY PORCHETTA\* (subject to availability) (8,10)

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

## HONEY GLAZED SLOW ROASTED ROTISSERIE HAM\* (8,10,11)

Twice Cooked Joint of Irish Ham, Rotisserie Jus

#### BALLYCOTTON SALMON & COD FISHCAKES\*

(1W,4,8,13)

#### Lemon & Thyme Allioli

\*All the above are served with Steamed Seasonal Vegetables, Carrot Purée & French Fri<mark>es</mark>

#### HALLOUMI BURGER

(1W,4,8,13)

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

### THE SPITJACK CAESAR SALAD (1W,2,4,5,8,13)

Rotisserie Chicken Breast, Baby Gem, Croûtons, Crispy Bacon, Shaved Parmesan, Home-made Caesar Dressing

## THE SPITJACK CHICKEN BURGER (1W,2,4,8,13)

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

### SIRLOIN BEEF BURGER (1W,2,4,7,8,13)

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













(1W,4,7,8,9P)

Caramel Drizzle, Toasted Pecans, Chantilly Cream

### BAILEYS & WHITE CHOCOLATE CHEESECAKE

(1W,4,8)

Chocolate Crumb, Chantilly Cream



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 O-Oats F-Cooked in Fryer CN- Cashew Nut

