



THE SPITJACK

ROTISSERIE BRASSERIE

VALENTINES APERITIF

ROSE & RASPBERRY BELLINI €9

Dried Rose Petals are Infused with Raspberries to Create our Homemade Syrup.
Topped up with Prosecco. Light, Sweet & Floral.
The Perfect Start to your Romantic Experience

STARTER

CLASSIC FRENCH ONION SOUP

Gruyère Cheese Croûton

ROTISSERIE CHICKEN & HAM VOL AU VENT

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

ROTISSERIE CHICKEN CROQUETTES

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

SALT & PEPPER CALAMARI

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

BEETROOT CARPACCIO

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

MAIN

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

CONFIT DUCK LEG

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

10oz RIBEYE STEAK (Supplement €14)

French Fries, Balsamic Glazed Shallots, Garlic Mushrooms, Peppercorn Sauce

BALLYCOTTON HAKE

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

WILD MUSHROOM RISOTTO

Baby Spinach, Parmesan Cheese, Olive Oil

DESSERT

VALENTINE'S CHOCOLUST ROCHER

Chocolate Mousse, Hazelnut Rocher, Chocolate Ganache, Raspberries

BAILEYS & WHITE CHOCOLATE CHEESECAKE

Chocolate Crumb, Chantilly Cream

CHERRY & ALMOND TART

Biscuit Crumb & Brandy Anglaise

3 Course Menu €49



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VALENTINES MENU