

THE
SPITJACK
ROTISSERIE BRASSERIE

EARLY BIRD DINNER

STARTERS

CLASSIC FRENCH ONION SOUP

Gruyère Cheese Croûton

HOME-MADE CHICKEN LIVER PÂTÉ

Red Onion & Blackberry Relish, Gherkins, Crisp Bread

ROTISSERIE CHICKEN CROQUETTES

Lemon & Thyme Allioli

HONEY BAKED GOAT CHEESE SALAD v

Ardsallagh Goat Cheese, Crostini, Carrot Ribbons,
Cherry Tomato, Mixed Leaves, Tarragon Dressing

MAIN COURSE

WEST CORK ROTISSERIE CHICKEN* GF

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

SLOW COOKED HAM HOCK

WITH JUNIPER BERRIES* GF

Finished with a Honey & Mustard Glaze

PORCHETTA OF PORK BELLY* GF

Slow Roasted Pork Belly Stuffed with Sage and Garlic,
Crisp Crackling, Honey & Mustard Jus

HOUSE SALTED COD* GF

24 Hour Salted Cod Loin, Pan Seared
& Roasted, Red Pepper Coulis

FOREST MUSHROOM RISOTTO GF/V

Mixed Forest Mushrooms, Parmesan,
Rocket, Truffle Oil

***Served with Rotisserie Roast Potatoes with Rotisserie Meat Cuts and
Winter Root Vegetable Slaw with Tarragon Dressing**

DESSERT

Your Choice from Our Selection of Home-Made Desserts

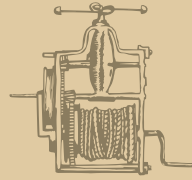
2 Course **€20**

3 Course **€24.50**

All Prices Include VAT

GF-Gluten Free V-Vegetarian

Available Sunday to Thursday from 5pm to 6:30pm, Friday from 5pm to 6pm



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