

THE
SPITJACK
ROTISSERIE BRASSERIE

EXPRESS ROTISSERIE LUNCH

TWO-COURSE LUNCH

€14

MAIN COURSE

WEST CORK ROTISSERIE CHICKEN* GF/DF

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

TRADITIONAL ITALIAN ROTISSERIE PORCHETTA* GF/DF

Slow Cooked Rotisserie Pork Belly, Lightly Stuffed with Sage & Garlic,
Crisp Crackling, Honey Mustard Sauce

HONEY GLAZED SLOW ROTISSERIE ROAST HAM* GF/DF

From O'Mahony's of the English Market,
Honey Mustard Sauce

BALLYCOTTON PAN ROASTED HAKE* GF

Red Pepper Coulis

***All the above are served with House Slaw & Your Choice of
Rotisserie Roast Potatoes with Rotisserie Meat Cuts, French Fries or Mashed Potatoes**

MINUTE STEAK & FRIES (€2.50 Supplement)

Six Week Aged Red Hereford Sirloin Steak, French Fries, Garlic & Herb Butter

HONEY BAKED GOAT CHEESE SALAD V

Ardsallagh Goat Cheese Crostini, Pickled Heirloom Beetroot,
Candied Walnuts, Toasted Pumpkin Seeds, Carrot Ribbons,
Cherry Tomato, Local Mixed Leaves, Tarragon Dressing

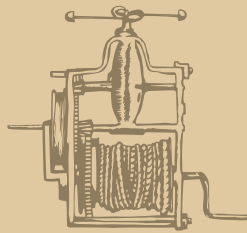
THE SPITJACK CAESAR SALAD

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

DESSERT

Your Choice From Our Selection of Home-Made Desserts

All Prices Include VAT
GF-Gluten Free V-Vegetarian DF-Dairy Free
Available Monday to Friday from 12pm to 3.45pm & Saturday 1pm to 3.45pm



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