

THE  
**SPITJACK**  
ROTISSERIE BRASSERIE

## SUNDAY LUNCH SPECIAL

### STARTERS

**HOME-MADE SOUP OF THE DAY** V

Brown Soda Bread

**HOME-MADE CHICKEN LIVER PÂTÉ**

Red Onion & Blackberry Relish, Gherkins, Crisp Bread

**BALLYCOTTON SMOKED SALMON "MILLES FEUILLES"**

Avocado Cream, Sesame Tuiles, Pickled Red Onion & Cucumber

**ROTISSERIE CHICKEN CROQUETTES**

Lemon & Thyme Allioli

A Glass of  
Complimentary  
Prosecco

### MAIN COURSE

**SLOW ROAST NORTH CO. CORK BEEF SIRLOIN** GF

Six Week Red Hereford Beef (Served Pink)

**WEST CORK ROTISSERIE CHICKEN** GF

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

**TRADITIONAL ITALIAN PORCHETTA** GF

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

**HONEY GLAZED SLOW ROAST HAM** GF

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

**BALLYCOTTON PAN ROASTED HAKE\*** GF

Red Pepper Coulis

**All Our Main Courses are Served with Rotisserie Roast Potatoes  
with Rotisserie Meat Cuts and House Slaw**

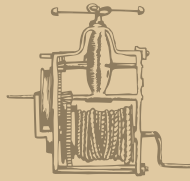
### DESSERT

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 from 1pm to 3:30pm



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