



THE
SPITJACK
ROTISSERIE BRASSERIE

EARLY BIRD DINNER

STARTERS

Classic French Onion Soup

Gruyère Cheese Croûton

Home Made Chicken Liver Pâte

Red Onion & Blackberry Relish, Gherkins, Crisp Bread

Rotisserie Chicken Croquettes

Pulled Rotisserie Chicken, Béchamel Reduction, Crisp Crumb, Home Made Lemon & Thyme Allioli

Ballycotton Crispy Calamari

Tossed in Home Made Allioli, Sautéed Chorizo, Red Pepper Coulis, Mixed Leaves

Pickled Heirloom Beetroot Carpaccio v

Ardsallagh Goats Cheese Foam, Candied Walnuts, Tarragon Oil, Watercress

MAINS

West Cork Rotisserie Chicken

24 Hour Brined, Potato Gratin, Garlic & Thyme Butter Braised Carrots & Leeks, Thyme Stuffing, Rotisserie Chicken Jus

Rotisserie Pork Belly Porchetta

Stuffed with Sage & Garlic, Crisp Crackling, Kale Colcannon Potatoes, Braised Kale & Apple Compote, Sautéed Tender Stem Broccoli, Honey Mustard Jus

Rotisserie Pulled Chicken, Chorizo and Mushroom Pithivier

Rotisserie Potatoes, Seasonal Mixed Veg & Rich Rotisserie Jus

Slow Cooked Rotisserie Roasted Pork Ribs Full Rack

Home Made BBQ Bourbon Sauce, Caesar Salad, French Fries

Ballycotton Pan Roasted Hake

Butter Bean, Chorizo & Kale Broth, Shaved Asparagus, Fennel & Radish Salad, Potato Mousseline

Ballycotton Moules Frites

Local Irish Mussels, Irish Cider, Bacon Lardons, Cream, Parsley, French Fries

Forest Mushroom Risotto v

Shaved Asparagus & Fennel Salad, Mixed Forest Mushrooms, Parmesan, Truffle Oil

Rotisserie Chicken Caesar Salad

Baby Gem, Croûtons, Crispy Bacon, Shaved Parmesan, Home Made Caesar Dressing

DESSERTS

Your Choice from Our Selection of Home Made Desserts

2 Course **€20**

3 Course **€24.50**

Monday – Thursday 5pm – 7pm

Friday & Sunday (excluding Saturday) 5pm – 6pm

Available in SEPTEMBER ONLY

