



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, Bèchamel 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 Mouseline

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
Excluding Bank Holiday Mondays
Available in OCTOBER ONLY

