

STARTERS

CLASSIC FRENCH ONION SOUP Gruyère Cheese Croûton	€7.50	ROTISSERIE CHICKEN CROQUETTES Pulled Rotisserie Chicken, Béchamel Reduction, Crisp Crumb, Parma Ham Crisps, Home Made Lemon & Thyme Allioli	€7.90
BALLY COTTON SMOKED SALMON House Pickles, Celeriac & Crab Remoulade, Guacamole, Brown Bread	€10.50	BALLYCOTTON PRAWN PIL PIL Chilli & Garlic Prawns, Warm Sourdough, Alloli	€10.50
HOME MADE CHICKEN LIVER PÂTÉ Spiced Plum Chutney, Gherkins, Baguette Crostini	€8.50	PICKLED HEIRLOOM BEETROOT CARPACCIO Ardsallagh Goats Cheese Foam, Candied Walnuts, EVO Oil	€9.50
ROTISSERIE SEARED BEEF SIRLOIN CARPACCIO Truffle Cream, Balsamic Poached Figs, Rocket, Cherry Tomatoes	€10.50	BALLYCOTTON SALT & PEPPER CALAMARI Tossed in Home Made Allioli, Sautéed Chorizo, Red Pepper Coulis, Mixed Leaves	€8.90
SLOW COOKED ROTISSERIE RIBS 1/2 RACK Homemade BBQ Bourbon Sauce, Caesar Salad	€8.90	ROTISSERIE MELTED CAMEMBERT Rosemary & Garlic Studded, Crusty Bread, (Recommended for Sharing)	€15.90

MAINS

WEST CORK ROTISSERIE CHICKEN 24 Hour Brined, Gruyere Potato Gratin, Sage Onion & Sausage Stuffing, Honey Roasted Winter Vegetables, Roasted Cranberries, Rotisserie Chicken Jus	€17.50
ROTISSERIE PORK BELLY PORCHETTA Stuffed with Sage & Garlic, Crisp Crackling, Garlic Mash Potato, Broccoli, Parsley Purée, Parma Ham Crisps, Juniper Berry Jus <i>Our Signature, 48 hours seasoned, 3 hour roasted Porchetta is very special and sells out fast. We slow roast our Porchetta's for every service but due to the long cooking time, when its gone its gone. Order early to avoid disappointment.</i>	€19.50
ROTISSERIE PULLED CHICKEN, CHORIZO AND MUSHROOM PITHIVIER Creamy Mash Potatoes, Seasonal Mixed Vegetables & Rich Rotisserie Jus	€17.90
CONFIT AND ROTISSERIE ROASTED DUCK LEG Warm Spices, Carrot & Orange Emulsion, Braised Red Cabbage, Sardalaise Potatoes, Grilled Baby Leeks, Red Wine Jus	€19.90
SLOW COOKED ROTISSERIE PORK RIBS FULL RACK Homemade BBQ Bourbon Sauce, Caesar Salad, French Fries	€17.90
BALLYCOTTON PAN ROASTED HAKE Orzo Verde, Wilted Rocket, Chargrilled Red Peppers, Tomato Tapenade	€19.90
BALLYCOTTON MOULES FRITES Local Irish Mussels, French Fries, Tomato, Chilli & Coriander Ragout	€18.50
FOREST MUSHROOM RISOTTO Shaved Asparagus & Fennel Salad, Mixed Forest Mushrooms, Parmesan, Truffle Oil	€18.90

ROTISSERIE ROASTED PREMIUM AGED SIRLOIN STEAKS

We season our Sirloins for 48 hours and roast as a whole on our Rotisserie. We rest our Sirloins for a further hour until perfect.

Our steaks are carved from the whole Sirloin, the surround is beautifully roasted and the centre is perfectly pink.

All of our Beef is sourced from North County Cork and is 100% Red Hereford that has been aged for six weeks.

If you would like your steak cooked to your preferred temperature please let your server know and we will cook to order.

10oz SIRLOIN STEAK €25.90

6oz SIRLOIN STEAK €19.50

10oz SURF N TURF €29.90
Sirloin Steak served with 5 sautéed garlic prawns.

All of our Steaks are Served with Hand Cut Fries, Seasonal Mixed Salad & Peppercorn Sauce.

SIDE DISHES

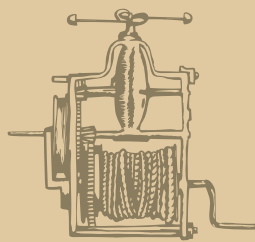
Caesar Salad	€4
Gruyere Potato Gratin	
Sautéed Seasonal Roast Vegetables	
Sweet Potato Fries with Paprika Allioli Dip	
Hand Cut Fries	

BURGERS

THE BIG JACK BURGER North Co. Cork Aged Striploin Beef Burger, Cashel Blue Cheese, Baby Gem, Home-Made Pickles, Relish, Garlic Allioli, Brioche Bun, French Fries	€17.90
THE JACK CHICKEN BURGER Rotisserie Roasted West Cork Chicken Breast, Cheddar & Mozzarella Cheese, Baby Gem, Tomato, Pickled Red Onion, Garlic Allioli, Brioche Bun, French Fries	€16.90
HALLOUMI BURGER Pan Roasted Halloumi, Crushed Avocado, Carmelised Onion, Baby Gem, Tomato, Home Made Allioli, Brioche Bun, French Fries	€16.90

SALADS

HONEY BAKED GOAT CHEESE SALAD v Ardsallagh Goat Cheese Crostini, Pickled Heirloom Beetroot, Candied Walnuts, Toasted Pumpkin Seeds, Carrot Ribbons, Cherry Tomato, Mixed Leaves, Tarragon Dressing	€14.90
ROTISSERIE CHICKEN CAESAR SALAD Baby Gem, Croûtons, Crispy Bacon, Shaved Parmesan, Home Made Caesar Dressing	€16.50
CONFIT AND ROTISSERIE ROASTED DUCK LEG SALAD Pearl Cous Cous, Roasted Sweet Potato, Red Onion, Carrot, Mixed Leaves, Tarragon and Orange Dressing	€17.95
WARM HALLOUMI SALAD Pan Fried Halloumi, Olives, Cherry Tomatoes, Pickled Red Onion, Mixed Leaves, Red Wine Vinegar, Olive Oil, Toasted Sourdough	€14.90



THE
SPITJACK
ROTISSERIE BRASSERIE

DINNER

The SpitJack was the name given to the kitchen boy, “Jack”, who had the sole responsibility of turning large spits of meats for hours on end. To save these poor boys arms the first mechanical SpitJack was developed in 1500’s and we have an original mechanical SpitJack from 1580 at the foot of our staircase.

The art of roasting meat has changed very little since the early days of SpitJacks. Here at The SpitJack we follow the ancient method of roasting meats by rotating it slowly on a spit over an open flame. Using our classic French rotisserie and only Cork’s finest ingredients our SpitJacks put as much care and passion into their work as all The SpitJack’s that have gone before.