

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 Jus

HONEY GLAZED SLOW ROTISSERIE ROASTED HAM* GF/DF

Twice Cooked Joint of Irish Ham,
Honey Mustard Jus

BALLYCOTTON PAN ROASTED HAKE* GF

Red Pepper Coulis

***All the above are served with Duck Fat Confit Rustic Seasonal Vegetables
& Your Choice of Creamy Mash Potato or French Fries**

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

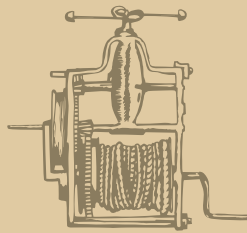
DESSERT

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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