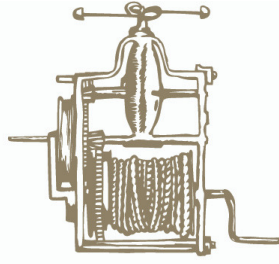


THE
SPITJACK
ROTISSERIE BRASSERIE

Welcome



THE
SPITJACK
ROTISSERIE BRASSERIE

Starters

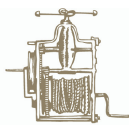
Slow Cooked Rotisserie Ribs 1/2 Rack
Homemade BBQ Bourbon Sauce, Caesar Salad

Salt & Pepper Calamari
Tossed in Lemon Allioli, Sautéed Chorizo,
Red Pepper Coulis, Mixed Leaves

Rotisserie Chicken Croquettes
Panko Bread Crumb, Lemon & Thyme Allioli, Parma Ham Crisps

Pickled Heirloom Beetroot Carpaccio V/GF
Ardsallagh Goats Cheese Foam, Candied Walnuts,
Extra Virgin Olive Oil

Ballycotton Smoked Salmon
House Pickles, Celeriac & Crab Remoulade,
Guacamole, Brown Bread



THE
SPITJACK
RÔTISSERIE BRASSERIE

Main Course

24 Hour Brined Rotisserie West Cork Rotisserie Chicken
Sage, Onion & Sausage Stuffing, Honey Roasted Winter Vegetables,
Gruyère Potatoe Gratin, Roasted Cranberries

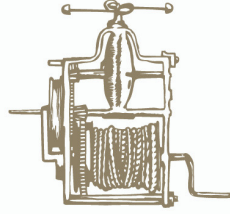
Twice Cooked Duck Leg
Warm Spices, Carrot & Orange Emulsion, Braised Red Cabbage,
Sardalaise Potatoes, Grilled Baby Lees, Red Wine Jus

Pan Roasted Fish of the Day
Orzo Verde, Wilted Rocket, Chargrilled Red Peppers,
Tomato Tapenade

Rotisserie Pork Belly Porchetta (subject to availability)
Crispy Cracling, Garlic Mash, Broccoli, Parsnip Purée,
Parma Ham Crisps, Juniper Berry Jus

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

Herefordshire Sirloin Steak (10Oz) - €6 supplement
Our 10 oz Steaks are 100% Herefordshire & Aged for 42 Days,
Mixed Seasonal Salad, French Fries, Peppercorn Sauce
Served Pink



THE
SPITJACK
ROTISSERIE BRASSERIE

Desserts

Potted Banoffee Pie
Chantilly Cream

Vanilla Crème Brulée
Pecan Start Bread

Chocolate Brownie
Happy Days Vanilla Ice-Cream, Peanut Brittle Crumble

Christmas Pudding
Brandy Anglaise, Chantilly Cream

Tea & Coffee

Choose from our own privately roasted coffee or teas by Newby

V – Vegetarian GF – Gluten Free DF – Dairy Free