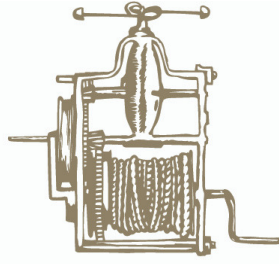


THE  
**SPITJACK**  
ROTISSERIE BRASSERIE

*Welcome*



THE  
**SPITJACK**  
ROTISSERIE BRASSERIE

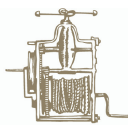
## Starters

Soup of the Day V/DF  
Soda Bread

Home Made Chicken Liver Pâté  
Spiced Plum Chutney, Baguette Crostini

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



THE  
**SPITJACK**  
RÔTISSERIE BRASSERIE

## Main Course

West Cork Rotisserie Chicken\*

24 Hour Brined with Thyme & Lemon, Rotisserie Breast & Leg,  
Home-Made Chicken Jus

Pan Roasted Fish of the Day

Red Pepper Coulis Rotisserie

Pork Belly Porchetta\* (subject to availability)

Slow Cooked Rotisserie Pork Belly, Lightly Stuffed with Sage & Garlic,  
Crisp Crackling, Honey Mustard Sauce

Slow Roasted Rotisserie Glazed Ham\*

Twice Cooked, Festive Glazed Joint of Irish Ham

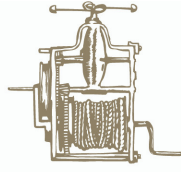
*\*All the above are served with Roasted Seasonal Vegetables and  
Your Choice of Creamy Mash Potatoes or French Fries*

Herefordshire Sirloin Steak (6Oz) - €4 supplement

Our 6 oz Steaks are 100% Herefordshire & Aged for 42 Days,  
Mixed Seasonal Salad, French Fries, Peppercorn Sauce Served Pink

Honey Baked Goats Cheese Salad

Ardsallagh Goat Cheese Crostini, Pickled Heirloom Beetroot,  
Candied Walnuts, Toasted Pumpkin Seeds, Carrot Ribbons,  
Cherry Tomato, Local Mixed Leaves, Tarragon Dressing



THE  
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ROTISSERIE BRASSERIE

## Desserts

Chocolate Fudge Cake  
Chantilly Cream

Lemon Posset GF  
Homemade Rhubarb & Strawberry Compote

Apple Pie  
Chantilly Cream

Chocolate Brownie  
Chantilly Cream

Potted Banoffee Pie  
Chantilly Cream

White Chocolate and Raspberry Blondie  
Chantilly Cream

Orange and Almond Cake GF  
Chantilly Cream

### **Tea & Coffee**

Choose from our own privately roasted coffee or teas by Newby

V – Vegetarian   GF – Gluten Free   DF – Dairy Free