



THE
SPITJACK
ROTISSERIE BRASSERIE

EARLY BIRD DINNER

STARTERS

Classic French Onion Soup
Gruyere Cheese Croûton

Home Made Chicken Liver Pâte
Spiced Plum Chutney, Gherkins, Baguette Crostini

Rotisserie Chicken Croquettes
Pulled Rotisserie Chicken, Bèchamel Reduction, Crisp Crumb,
Serrano Ham Crisps, 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, Extra Virgin Olive Oil

MAINS

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

Rotisserie Pork Belly Porchetta
Stuffed with Sage & Garlic, Crisp Crackling, Garlic Mash Potato, Broccoli,
Parsley Purée, Serrano Ham Crisps, Juniper Berry Jus

Rotisserie Pulled Chicken, Chorizo and Mushroom Pithivier
Creamy Mash Potatoes, Seasonal Mixed Vegetables & Rich Rotisserie Jus

Slow Cooked Rotisserie Roasted Pork Ribs Full Rack
Home Made BBQ Bourbon Sauce, Caesar Salad, French Fries

Ballycotton Pan Roasted Hake
Orzo Verde, Wilted Rocket, Chargrilled Red Peppers, Tomato Tapenade

Ballycotton Moules Frites
Local Irish Mussels, French Fries, Tomato, Chilli & Coriander Ragout

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 Courses for €22.50 or 3 Courses for €27.50

Available in March ONLY
Sunday – Thursday 5pm – 7pm
Friday /Saturday 5pm - 6pm

