

THE
SPITJACK
ROTISSERIE BRASSERIE

SUNDAY LUNCH SPECIAL

STARTERS

HOME-MADE SOUP OF THE DAY V

Brown Soda Bread

HOME-MADE CHICKEN LIVER PÂTÉ

Spiced Plum Chutney, Gherkins, Baguette Crostini

BALLYCOTTON SMOKED SALMON

House Pickles, Celeriac & Crab Remoulade,
Gaucamole, Brown Bread

ROTISSERIE CHICKEN CROQUETTES

Lemon & Thyme Allioli

A Glass of
Complimentary
Prosecco

MAIN COURSE

SLOW ROAST NORTH CO. CORK BEEF SIRLOIN GF

Six Week Aged Red Hereford Beef (Served Pink)

WEST CORK ROTISSERIE CHICKEN GF

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

TRADITIONAL ITALIAN PORCHETTA GF

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

HONEY GLAZED SLOW ROASTED HAM GF

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**

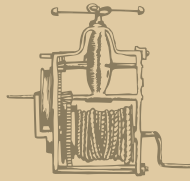
DESSERT

Your Choice From Our Selection Of Home-Made Desserts

2 Course €22.50

3 Course €26.50

All Prices Include VAT
GF-Gluten Free V-Vegetarian
Available Sunday from 1pm to 3:30pm



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