



THE  
**SPITJACK**  
ROTISSERIE BRASSERIE

## 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

### 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

Sunday to Thursday; 5pm – 7pm  
Friday & Saturday; 5pm - 6pm

**Available in MAY ONLY, Excluding Bank Holiday Sunday 5<sup>th</sup> of May**

