

LIGHT BITES

THE SPITJACK HANDMADE CIABATTA LOAF €4.95
EVO, Sundried Tomato Tapenade

MIXED SPANISH CARMONA OLIVES €3.00

THE SPITJACK ROTISSERIE PORK SCRATCHINGS €4.50
With Baked Apple Compote

ROASTED WHOLE ALMONDS €4.00
With Dukkha & Maldron Sea Salt

MINI CHORIZO & SAUCISSONS €4.90
with Crispy Serrano Ham

STARTERS

CLASSIC FRENCH ONION SOUP €7.90
Gruyère Cheese Croûton

BALLYCOTTON SALMON & COD FISH CAKE €9.50
Grilled Asparagus, Poached Egg, Hollandaise Sauce

HOMEMADE CHICKEN LIVER PÂTÉ €8.90
Piccalilli, Cornichons, Ciabatta Crostini

TOMATO & BURRATA TARTE TATIN €9.95
Crisp Puff Pastry, Sundried Tomato Tapenade, Caramelized Onions, Confit Tomato, Torn Burrata, Rocket

SLOW COOKED ROTISSERIE RIBS 1/2 RACK €9.40
Homemade BBQ Bourbon Sauce, Caesar Salad

ROTISSERIE CHICKEN CROQUETTES €8.50
Pulled Rotisserie Chicken, Béchamel Reduction, Crisp Crumb, Serrano Ham Crisps, Homemade Lemon & Thyme Allioli

PRAWN PIL PIL €11.00
Chilli & Garlic Prawns, Warm Sourdough, Alloli

PICKLED HEIRLOOM BEETROOT CARPACCIO €10.50
Ardsallagh Goats Cheese Foam, Candied Walnuts, EVO Oil

SALT & PEPPER CALAMARI €9.40
Tossed in Homemade Allioli, Sautéed Chorizo,

STARTER SHARING BOARDS (SUITABLE FOR 2)

ROTISSERIE MELTED CAMEMBERT €16.95
Rosemary Garlic Studded, Rebel Chilli Raspberry & Jalapeno Relish, Warm Ciabatta Bread

ROTISSERIE MEAT BOARD €17.95
Slow Cooked Ribs in Homemade BBQ Sauce, Rotisserie Roasted Beef Dressed with Horseradish Cream, Buffalo Basted Rotisserie Chicken Leg with Blue Cheese Sauce

SEAFOOD BOARD €18.95
Garlic & Chilli Prawn Pil Pil, Salt & Pepper Calamari, Ballycotton Fish Cake & Warm Sourdough Bread

MEAT

WEST CORK ROTISSERIE CHICKEN €18.50
24 Hour Brined, Roasted Baby Carrots, Jack McCarthy's Black Pudding Beignet, Potato Rösti, Roast Carrot Purée, Rotisserie Chicken Jus

ROTISSERIE PORK BELLY PORCHETTA €19.90
Stuffed with Sage & Garlic, Crisp Crackling, Garlic Mash Potato, Tenderstem Brocoli, Apple & Sage Purée, Serrano Ham Crisps, Juniper Berry Jus
Our Signature, 48 hours seasoned, 3 hour roasted Porchetta is very special and sells out fast. We slow roast our Porchetta's for every service but due to the long cooking time, when its gone its gone. Order early to avoid disappointment.

ROTISSERIE PULLED CHICKEN, CHORIZO & MUSHROOM PITHIVIER €18.90
Creamy Mash Potatoes, Seasonal Mixed Vegetables & Rich Rotisserie Jus

CONFIT & ROTISSERIE ROASTED DUCK LEG €19.95
Potato Maxime, Braised Baby Gem Lettuce, Pea & Broad Bean Fricassee, Rotisserie Jus

SLOW COOKED ROTISSERIE PORK RIBS FULL RACK €18.90
Homemade BBQ Bourbon Sauce, Caesar Salad, New Potato Salad

SIRLOIN BEEF BURGER €18.90
North Co. Cork Aged Striploin Beef Burger, Cashel Blue Cheese, Crispy Bacon, Cheddar Cheese, Baby Gem, Gherkin, Relish, Garlic Allioli, Brioche Bun, French Fries

ROTISSERIE ROASTED CHICKEN BURGER €17.90
Rotisserie Roasted West Cork Chicken Breast, Cheddar Cheese, Baby Gem, Tomato, Pickled Red Onion, Garlic Allioli, Brioche Bun, French Fries

ROTISSERIE CHICKEN CAESAR SALAD €17.50
Baby Gem, Croûtons, Crispy Bacon, Shaved Parmesan, Homemade Caesar Dressing

ROTISSERIE ROASTED PREMIUM AGED SIRLOIN STEAKS

We season our Sirloins for 48 hours and roast as a whole on our Rotisserie. We rest our Sirloins for a further hour until perfect.

Our steaks are carved from the whole Sirloin, the surround is beautifully roasted and the centre is perfectly pink.

All of our Beef is sourced from North County Cork and is 100% Red Hereford that has been aged for six weeks.

If you would like your steak cooked to your preferred temperature please let your server know and we will cook to order.

10oz SIRLOIN STEAK €27.00

6oz SIRLOIN STEAK €20.50

10oz SURF N TURF €32.00
Sirloin Steak served with 5 sautéed garlic prawns.

All of our Steaks are Served with Hand Cut Fries, Crispy Straw Onions Seasonal Mixed Salad & Pepper Corn Sauce

FISH

BALLYCOTTON PAN ROASTED HAKE €19.90
Orzo Verde, Wilted Rocket, Chargrilled Red Peppers, Tomato Tapenade

BALLYCOTTON SALMON & COD FISH CAKE €18.90
Grilled Asparagus, Poached Eggs, Hollandaise, Dill Oil, Seasonal Salad, Hand Cut Fries

VEGETARIAN

TOMATO & BURRATA TARTE TATIN €18.90
Crisp Puff Pastry Base, Sun Dried Tomato Tapenade, Caramelized Onions, Torn Burrata, Rocket, Confit Tomatoes. Served with New Potato Salad & Mixed Leaves

HALLOUMI BURGER €17.90
Pan Roasted Halloumi, Crushed Avocado, Baby Gem, Tomato Relish, Homemade Allioli, Brioche Bun, French Fries

HONEY BAKED GOATS CHEESE SALAD €16.90
Ardsallagh Goat Cheese Crostini, Pickled Heirloom Beetroot, Candied Walnuts, Toasted Pumpkin Seeds, Carrot Julienne, Cherry Tomato, Mixed Leaves, Honey Mustard Dressing
Go Vegan with Vegan Feta instead (€2 Supplement)

WARM HALLOUMI SALAD €16.90
Warm Haloumi Salad, Quinoa, Harissa Carrots, Dukkha, Baby Leaves, Roasted Asparagus, House Dressing
Go Vegan with Vegan Feta instead (€2 Supplement)

RISOTTO VERDE €18.90
Peas, Broad Beans, Asparagus, Pesto, Rocket, Parmesan

SIDE DISHES

Caesar Salad **€4.50**
Potato Rösti

Duck Fat Roasted Seasonal Vegetables

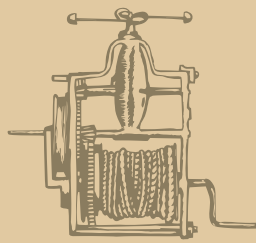
Sweet Potato Fries with Paprika Allioli Dip

Hand Cut Fries

All Prices Include VAT

Allergen menu available upon request

Please note 10% a discretionary service charge is applied on parties of 10 or more



THE
SPITJACK
ROTISSERIE BRASSERIE

DINNER

The SpitJack was the name given to the kitchen boy, “Jack”, who had the sole responsibility of turning large spits of meats for hours on end. To save these poor boys arms the first mechanical SpitJack was developed in 1500’s and we have an original mechanical SpitJack from 1580 at the foot of our staircase.

The art of roasting meat has changed very little since the early days of SpitJacks. Here at The SpitJack we follow the ancient method of roasting meats by rotating it slowly on a spit over an open flame. Using our classic French rotisserie and only Cork’s finest ingredients our SpitJacks put as much care and passion into their work as all The SpitJack’s that have gone before.