

THE
SPITJACK
ROTISSERIE BRASSERIE

SUNDAY LUNCH SPECIAL

STARTERS

HOMEMADE SOUP OF THE DAY V

Brown Soda Bread

HOMEMADE CHICKEN LIVER PÂTÉ

Piccalilli, Cornichons, Baguette Crostini

SALT & PEPPER CALAMARI

Tossed in Homemade Allioli,
Sautéed Chorizo

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, Homemade 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 SALMON & COD FISH CAKE

Lemon & Thyme Allioli,
Seasonal Salad, Hand Cut Fries

***All the above are served with Duck Fat Confit Rustic Seasonal Vegetables
& Your Choice of Creamy Mash Potato or French Fries**

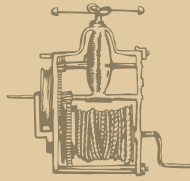
DESSERT

Your Choice From Our Selection Of Homemade 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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