

## STARTERS

<b>CLASSIC FRENCH ONION SOUP</b> Gruyère Cheese Croûton	€7.90	<b>ROTISSERIE CHICKEN CROQUETTES</b> Pulled Rotisserie Chicken, Crisp Crumb, Serrano Ham Crisps, Homemade Lemon & Thyme Allioli	€8.50
<b>BALLYCOTTON SALMON &amp; COD FISH CAKE</b> Creamed Leeks, Salt & Pepper Prawns, Hollandaise Sauce	€9.50	<b>PRAWN PIL PIL</b> Chilli & Garlic Prawns, Warm Sourdough, Alloli	€11.00
<b>HOMEMADE CHICKEN LIVER &amp; MADEIRA PÂTÉ</b> Beetroot Relish, Cornichons, Ciabatta Crostini	€8.90	<b>PICKLED HEIRLOOM BEETROOT CARPACCIO</b> Ardsallagh Goats Cheese Foam, Candied Walnuts, EVO Oil	€10.50
<b>TOMATO &amp; BURRATA TARTE TATIN</b> Crisp Puff Pastry, Sundried Tomato Tapenade, Caramelized Onions, Torn Burrata, Rocket	€9.95	<b>SALT &amp; PEPPER CALAMARI</b> Tossed in Homemade Allioli, Sautéed Chorizo	€9.40
<b>SLOW COOKED ROTISSERIE RIBS 1/2 RACK</b> Homemade BBQ Bourbon Sauce, Celeriac & Apple Slaw	€9.40	<b>THE SPITJACK HANDMADE CIABATTA LOAF</b> EVO, Sundried Tomato Tapenade & Homemade Dips	€6.50

## STARTER SHARING BOARDS (SUITABLE FOR 2)

<b>ROTISSERIE MELTED CAMEMBERT</b> €16.95 Studded with Rosemary & Garlic, Rebel Chilli Raspberry & Jalapeño Relish, Warm Ciabatta Bread	<b>ROTISSERIE MEAT BOARD</b> €17.95 Slow Cooked Ribs, Homemade BBQ Sauce, Rotisserie Roasted Beef, Horseradish Cream, Buffalo Rotisserie Chicken Leg, Blue Cheese Sauce	<b>SEAFOOD BOARD</b> €18.95 Garlic & Chilli Prawn Pil Pil, Salt & Pepper Calamari, Ballycotton Fish Cake, Warm Sourdough Bread
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## 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,  
Garlic Mash Potato, Tenderstem Broccoli,  
Apple & Sage Purée, Serrano Ham Crisps,  
Honey & Mustard 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

Puff Pastry Case, Creamy Mash Potatoes,  
Seasonal Mixed Vegetables & Rich  
Rotisserie Jus

### CONFIT & ROTISSERIE ROASTED DUCK LEG €19.95

Potato, Thyme & Gruyère Terrine,  
Tender Stem Broccoli, Roast Carrot  
Purée, Sweet & Sour Cherries,  
Rotisserie Jus

### SLOW COOKED ROTISSERIE PORK RIBS FULL RACK €18.90

Homemade BBQ Bourbon Sauce,  
Celeriac & Apple Slaw, Hand Cut Fries

### 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

## SIDE DISHES

Caesar Salad

Potato Rösti

Roasted Seasonal Vegetables

Sweet Potato Fries with Paprika Allioli Dip

Hand Cut Fries

€4.50

## FISH

### BALLYCOTTON PAN ROASTED HAKE €19.90

Patatas Bravas, Chorizo, Samphire,  
Saffron Allioli, Tomato Tapende

### BALLYCOTTON SALMON & COD FISH CAKE €18.90

Creamed Leeks, Salt & Pepper  
Prawns, Hollandaise Sauce,  
Creamy Mashed Potatoes

## VEGETARIAN

### TOMATO & BURRATA TARTE TATIN €18.90

Crisp Puff Pastry Base, Sun Dried Tomato  
Tapenade, Caramelized Onions, Torn Burrata,  
Rocket, Served with Tomato Patatas Bravas  
& Mixed Leaves Salad

### HALLOUMI BURGER €17.90

Pan Roasted Halloumi, Crushed Avocado,  
Baby Gem, Beetroot 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*

### HALLOUMI SALAD €16.90

Grilled Baby Carrots, Aubergines,  
Courgettes, Grilled Red Peppers, Almond  
Dukkah, Mint & Corriander Dressing

*Go Vegan with Vegan Feta instead*

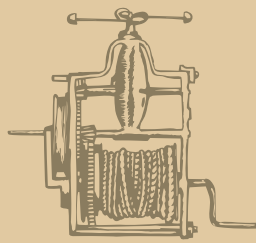
### BUTTERNUT SQUASH RISOTTO €18.90

Peas, Baby Spinach, Crispy Sage,  
Parmesan, EVO

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.