

THE
SPITJACK
ROTISSERIE BRASSERIE

BRUNCH

BRUNCH

THE SPITJACK CLASSIC €7.70

Honey Glazed Rotisserie Ham, Two Poached Eggs, Toasted Sourdough, Traditional Hollandaise Sauce

SMOKED ROYALE €10.40

Ballycotton Smoked Salmon, Two Poached Eggs, Crushed Avocado, Soda Bread, Dill Hollandaise Sauce

TRULY IRISH €9.50

Jack McCarthy's Black Pudding, Two Poached Eggs, Apple Compote, Potato Hash, Traditional Hollandaise Sauce

THE VEGGIE v €8.50

Crushed Avocado, Tomato Salsa, Rocket, Two Poached Eggs, Hollandaise Sauce

Choice of Baked Sweet Corn Cake or Toasted Brown Bread

ROTISSERIE SWEET POTATO TOAST v/DF/GF €9.90

Vegan Feta Cheese, Crushed Avocado, Tomato Salsa, Rocket, Dukkha.

HOMEMADE BUTTERMILK PANCAKES v

Plain served with Chocolate Sauce or Maple Syrup €5.00

Seasonal Berries, Chantilly Cream €8.50

White & Milk Chocolate Chips, Biscuit Crumble, Chantilly Cream, Chocolate Sauce €8.00

Bacon & Maple Syrup €8.00

FRENCH TOAST v

Plain served with Chantilly Cream & Maple Syrup €4.80

Bacon & Maple Syrup €7.80

BELGIAN WAFFLES

Plain served with Chantilly Cream & Maple Syrup €6.00

Bacon & Maple Syrup €9.00

CHICKEN & WAFFLES

Crispy Fried Pulled Rotisserie Chicken, Spicy Buffalo Sauce, Yogurt Dressing, Spring Onions €9.90

WINE (BY GLASS)

RED

Marqués de Puerta Vella, Tempranillo, Cariñena, Spain €6.90

Appétit de France, Merlot, Languedoc, France €7.50

Nacido & Criado Malbec, Mendoza, Argentina €8.50

La Hoja Rioja Crianza, Rioja, Spain €8.90

ROSÉ

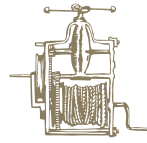
Marqués de Puerta Vella, Granacha, Cariñena, Spain €6.50

WHITE

Marqués de Puerta Vella, Macabeo, Cariñena, Spain €6.90

Collefrisco Pinot Grigio, Abruzzo, Italy (organic) €7.90

Better Half Sauvignon Blanc, Marlborough, New Zealand €8.50



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SMALL PLATES / SALADS

HOMEMADE SOUP OF THE DAY v/DF €5.10

Brown Soda Bread

ROTISSERIE CHICKEN CROQUETTES €7.90

Lemon & Thyme Allioli

HONEY BAKED GOAT CHEESE SALAD v €10.50

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

THE SPITJACK CAESAR €10.90

Rotisserie Chicken Breast, Baby Gem, Croûtons, Crispy Bacon, Shaved Parmesan, Caesar Dressing

BRUNCH COCKTAILS

THE SPITJACK BLOODY MARY €9.50

Red Jalapeño Infused Dingle Vodka,

Our Own 'Mary Mix', Fresh Lemon, Tomato Juice

MIMOSA €6.90

Prosecco
& Orange Juice

PINK SANGRIA €9.50

Rhubarb & Rose Tea Syrup, Aperol,
Fresh Berries, Rosé Wine, Bubbles

FRESH JUICE BLENDS

FRESH ORANGE JUICE €3.50

THE SPITJACK PROBIOTIC ICE TEA €3.00

Our Own Fermented Kombucha
Please ask server for the flavour of the day

RECOVERY MEDICINE €6.00

Fresh Mango, Pineapple, Turmeric, Coconut Water,
Cayenne Red Pepper

GREEN DIGESTIVE ELIXIR €6.00

Fresh Orange, Apple, Kiwi, Avocado, Ginger,

GOURMET SANDWICHES

ROTISSERIE ROASTED CHICKEN BURGER €10.50

Rotisserie Roasted West Cork Chicken Breast, Cheddar Cheese, Baby Gem, Tomato, Pickled Red Onion, Garlic Allioli, Brioche Bun

CHICKEN CAESAR & HERB STUFFING €10.00

Rotisserie Pulled Chicken, Crispy Herb Stuffing, Bacon, Avocado, Baby Gem, Caesar Dressing, Toasted Sourdough

OPEN SMOKED SALMON SANDWICH €10.50

Ballycotton Smoked Salmon, Crushed Avocado, Pickled Red Onion & Gherkin, Soda Bread

ROAST PORK BELLY PORCHETTA €10.50

Freshly Carved Roast Porchetta, Provolone Cheese, Apple Compote, Whole Grain Mustard Mayo, Fennel, Ciabatta

SIRLOIN BEEF BURGER* €11.50

North Co. Cork Aged Sirloin Beef Burger, Cashel Blue Cheese, Crispy Bacon, Cheddar Cheese, Baby Gem, Gherkin, Relish, Garlic Allioli, Brioche Bun, French Fries

FRENCH DIP BEEF SIRLOIN SANDWICH €12.50

Roasted Beef Sirloin dipped in homemade Jus, Fried Onions, Homemade Gerkins, Mustard Mayo, Gruyère Cheese

THE VE'JACK'TERIAN €10.50

Ardsallagh Goats Cheese, Roasted Red Pepper, Relish, Homemade Pickled Candy Beetroot, Rocket

HALLOUMI BURGER €17.90

Pan Roasted Halloumi, Crushed Avocado, Baby Gem, Beetroot Relish, Homemade Allioli, Brioche Bun

All Sandwiches are served with a side salad and your choice of French Fries or a Cup of Soup
*Our Beef Burger is cooked to order so please allow 20 minutes

SIDES

French Fries v	€3.50	Caesar Salad	€4.50
Sweet Potato Fries v	€4.50	Mixed Salad GF/DF/V	€4.00
Mashed Potatoes GF	€3.50	Seasonal Vegetables	€3.50

"ROAST 34" COFFEE

Espresso	€2.50	Rose Latte	€3.50
Americano	€2.80	Lavender Latte	€3.50
Cappuccino	€3.00	Chai Latte	€3.50
Flat White	€3.00	Hot Chocolate	€3.00
Cortado	€2.70	Mocha	€3.00

NEWBY TEA (LONDON)

Earl Grey	€2.80	Strawberry, Mango	€2.80
Green Sencha	€2.80	Moroccan Mint	€2.80
Rooibos Orange	€2.80	Rosehip, Hibiscus	€2.80
Camomile	€2.80	Berries Delight	€2.80

All Prices Include VAT

GF-Gluten Free V-Vegetarian DF-Dairy Free

Available Monday to Friday from 12pm to 3.45pm, Saturday and Sunday from 1.15pm to 3.45pm