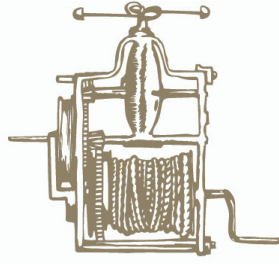


THE
SPITJACK
ROTISSERIE BRASSERIE

Welcome



THE
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ROTISSERIE BRASSERIE

Starters

Soup of the Day

Soda Bread

Homemade Chicken Liver & Madeira Pâté

Beetroot Relish, Cornichons, Ciabatta Crostini

Salt & Pepper Calamari

Tossed in Homemade Allioli, Sautéed Chorizo,

Rotisserie Chicken Croquettes

Homemade Lemon & Thyme Allioli

Main Course

West Cork Rotisserie Chicken*

24 Hour Brined with Thyme & Lemon, Rotisserie Breast & Leg,
Homemade Chicken Jus

Pork Belly Porchetta* (subject to availability)

Slow Cooked Rotisserie Pork Belly, Lightly Stuffed with Sage & Garlic,
Honey Mustard Jus

Honey Glazed Slow Roasted Rotisserie Ham*

Twice Cooked Joint of Irish Ham, Honey Mustard Jus

Ballycotton Salmon and Cod Fishcakes*

Lemon and Thyme Allioli

**All the above are served with Roasted Seasonal Vegetables
and French Fries*

Honey Baked Goats Cheese Salad

Ardsallagh Goat Cheese Crostini, Pickled Heirloom Beetroot,
Candied Walnuts, Toasted Pumpkin Seeds, Carrot Julienne,
Cherry Tomato, Local Mixed Leaves, Honey & Mustard Dressing

The SpitJack Caesar Salad

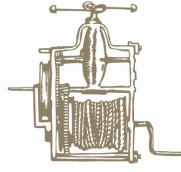
Rotisserie Chicken Breast, Baby Gem, Croûtons,
Crispy Bacon, Shaved Parmesan, Caesar Dressing

The Jack Chicken Burger

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

Sirloin Beef Burger

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



THE
SPITJACK
ROTISSERIE BRASSERIE

Desserts

Chocolate Fudge Cake
Chantilly Cream

Lemon Posset
Homemade Rhubarb & Strawberry Compote

Apple Pie
Chantilly Cream

Chocolate Brownie
Chantilly Cream

Potted Banoffee Pie
Chantilly Cream

White Chocolate and Raspberry Blondie
Chantilly Cream

Orange and Almond Cake
Chantilly Cream

Tea & Coffee

Choose from our own privately roasted coffee or teas by Newby