

THE  
**SPITJACK**  
ROTISSERIE BRASSERIE

## SUNDAY LUNCH SPECIAL

### STARTERS

**HOMEMADE SOUP OF THE DAY** V

Brown Soda Bread

**HOMEMADE CHICKEN LIVER PÂTÉ**

Beetroot Relish, Cornichons, Ciabatta Crostini

**SALT & PEPPER CALAMARI**

Tossed in Homemade Allioli,  
Sautéed Chorizo

**ROTISSERIE CHICKEN CROQUETTES**

Lemon & Thyme Allioli

A Glass of  
Complimentary  
Prosecco with  
Every 3 Course  
Lunch

### 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 Jus

**HONEY GLAZED SLOW ROASTED HAM** GF

Twice Cooked Joint of Irish Ham,  
Honey Mustard Jus

**BALLYCOTTON SALMON & COD FISH CAKE**

Lemon & Thyme Allioli

**\*All the above are served with Roasted Seasonal Vegetables  
& Your Choice of Creamy Mash Potato or French Fries**

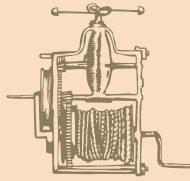
### DESSERT

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 1.15pm to 3:30pm



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