

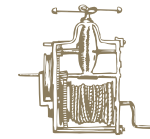
STARTERS

- CLASSIC FRENCH ONION SOUP** €6.90
Gruyère Cheese, Croûton
- ROTISSERIE CHICKEN CROQUETTES** €7.50
Lemon & Thyme Allioi
- HOME-MADE CHICKEN LIVER PÂTÉ** €7.90
Red Onion & Blackberry Relish, Gherkins, Crisp Bread
- BALLYCOTTON SMOKED SALMON
"MILLES FEUILLES"** €9.60
Avocado Cream, Sesame Tuiles
- HOUSE SALTED COD FRITTERS** €8.50
Lime & Mint Chantilly
- PARMESAN CHEESE SHORT BREAD** v €8.50
Artichoke Purée, Confit Cherry Tomatoes, Black Olives
- ROTISSERIE MELTED CAMEMBERT*** v €15.00
With a Hint of Rosemary & Garlic Served with
Home-Made Compote, Crusty Bread
(Recommended to Share)

*Please be aware cooking time will take 15 minutes

SALADS

- HONEY BAKED GOAT CHEESE SALAD** v €6.50/€13.00
Ardsallagh Goat Cheese Crostini, Carrot Ribbons,
Cherry Tomato, Local Mixed Leaves, Tarragon Dressing
- THE SPITJACK CAESAR** €6.50/€13.00
Baby Gem, Croûtons, Rotisserie Chicken,
Crispy Bacon, Shaved Parmesan, Caesar Dressing
- THINLY SLICED ROTISSERIE
ROASTED SIRLOIN OF BEEF** €7.00/€14.00
Served Chilled, Carrot Julienne, Mixed Leaves, Croûtons,
Radishes, Lemon, Fennel, Mango And Basil Dressing



THE
SPITJACK
ROTISSERIE BRASSERIE

MAIN COURSE

FROM THE ROTISSERIE

- WEST CORK ROTISSERIE CHICKEN** GF/DF €15.50
24 Hour Brined with Rosemary, Thyme & Lemon,
Rotisserie Breast & Leg, Home-Made Chicken Jus
- PORCHETTA OF PORK BELLY** GF/DF €16.50
Stuffed with Garlic & Market Herbs
- SLOW COOKED HAM HOCK
WITH JUNIPER BERRIES** GF/DF €16.50
Finished with a Honey & Mustard Glaze
- SLOW BRAISED & ROASTED
LAMB SHANK** GF/DF €18.50
Finished with a Rosemary & Thyme Glaze
- WHOLE ROAST SIRLOIN STEAK (10 Oz)** €23.50
From O'Mahony's of the English Market
Gently Marinated with Thyme & Rosemary (Served Pink)
Served with Roasted Shallots, Mixed Salad
All Rotisserie Roast Dinner Options Include One Side

SIDES €4.50

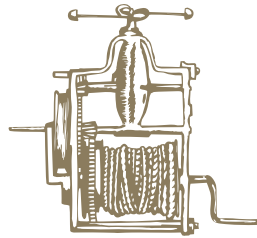
- Classic Potato & Gruyère Gratin GF/V
Rotisserie Roast Potatoes with Rotisserie Cuts
Sweet Potato Fries with Paprika Allioi Dip v/DF
French Fries v
Caesar Salad v
- Ginger, Soya & Lime Marinated Market Vegetables v/DF
Crispy Cheese & Truffle Polenta v
Bean & Chorizo Cassoulet Crumble
Mushroom Risotto v

FROM THE SEA

- HOUSE SALTED COD** GF €17.50
Pea Purée, Sautéed Rainbow Carrots & Sugar Snaps,
Red Pepper Coulis

FROM THE EARTH

- MUSHROOM RISOTTO** GF/V €16.50
Rotisserie Seasonal Vegetables Stuffed Courgettes



THE
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ROTISSERIE BRASSERIE

DINNER