

THE  
**SPITJACK**  
ROTISSERIE BRASSERIE

## EARLY BIRD DINNER

### STARTERS

**CLASSIC FRENCH ONION SOUP**

Gruyère Cheese, Croûton

**HOME-MADE CHICKEN LIVER PÂTÉ**

Red Onion & Blackberry Relish, Gherkins, Crisp Bread

**ROTISSERIE CHICKEN CROQUETTES**

Lemon & Thyme Allioli

**PARMESAN CHEESE SHORT BREAD V**

Artichoke Purée, Confit Cherry Tomatoes, Black Olives

### FROM THE ROTISSERIE

**WEST CORK ROTISSERIE CHICKEN GF/DF**

24 Hour Brined with Rosemary, Thyme & Lemon,  
Rotisserie Breast & Leg, Home-Made Chicken Jus

**SLOW COOKED HAM HOCK**

**WITH JUNIPER BERRIES GF/DF**

Finished with a Honey & Mustard Glaze

**PORCHETTA OF PORK BELLY GF/DF**

Stuffed with Garlic & Market Herbs

### FROM THE SEA

**HOUSE SALTED COD GF**

Pea Purée, Sautéed Rainbow Carrots & Sugar Snaps,  
Red Peppers Coulis

### FROM THE EARTH

**MUSHROOM RISOTTO GF/V**

Rotisserie Seasonal Vegetables Stuffed Courgettes

All Our Rotisserie Meats are Served with Rotisserie Roast Potatoes and Mixed Salad

### DESSERT

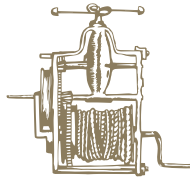
Your Choice From Our Selection Of Home-Made Desserts

2 Course **€20**

3 Course **€24.50**

All Prices Include VAT

GF-Gluten Free V- Vegetarian DF-Dairy Free  
Available Monday to Friday from 5:30pm to 7pm



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