

BRUNCH

THE SPITJACK CLASSIC €7.90

Honey Glazed Rotisserie Ham, Two Poached Eggs, English Muffin, Traditional Hollandaise Sauce

SMOKED ROYAL €9.90

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

THE VEGGIE ^{V/GF} €7.90

Crushed Avocado, Tomato Salsa, Rocket, Two Poached Eggs, Baked Sweet Corn Cake, Avocado Hollandaise Sauce

ROTISSERIE SWEET POTATO TOAST ^{V/DF/GF} €7.90

Crushed Avocado, Tomato Salsa, Rocket

HOME-MADE BUTTERMILK PANCAKES ^V €5.50

with Vanilla Chantilly Cream

Bacon and Maple Syrup €7.50

FRESHLY BAKED ^V

Plain Scones €2.50

Fruit Scones €2.50

BRUNCH COCKTAILS

THE SPITJACK BLOODY MARY €11.00

Red Jalapeño Infused Dingle Vodka, Our Own 'Mary Mix', Fresh Lemon, Tomato Juice

PINK SANGRIA €10.00

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

WINE (BY GLASS)

RED

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

Appetit de France, Merlot, Languedoc, France €7.50

Appetit de France, Cabernet Sauvignon, Languedoc, France €8.50

Collefrisio, Montepulciano D'Abruzzo, Italy €8.50

ROSÉ

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

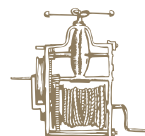
WHITE

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

Appetit de France, Chardonnay, Languedoc, France €7.50

Domaine la Rieste, Blanc de Blancs, Gascogne, France €8.50

Better Half Sauvignon Blanc, Marlborough, New Zealand €8.50



THE
SPITJACK
ROTISSERIE BRASSERIE

BRUNCH/LUNCH STARTERS

HOME-MADE SOUP OF THE DAY ^{V/DF} €4.90

Brown Soda Bread

ROTISSERIE CHICKEN CROQUETTES €7.50

Lemon & Thyme Allioi

BALLYCOTTON SMOKED SALMON €9.60 "MILLES FEUILLES"

Avocado Cream, Sesame Tuiles

SALADS

HONEY BAKED GOAT CHEESE SALAD ^V €6.50/€13.00

Ardasallagh 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 €7.00/€14.00 ROASTED SIRLOIN OF BEEF

Served Chilled, Carrot Julienne, Mixed Leaves, Croûtons, Radishes, Lemon, Fennel, Mango And Basil Dressing

FRESH JUICE BLENDS

THE SPITJACK PROBIOTIC ICE TEA €4.00

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, Galangal, Matcha Lemonade

All Prices Include VAT
GF-Gluten Free V-Vegetarian DF-Dairy Free
Available Saturday and Sunday from 1pm to 4pm

FROM OUR ROTISSERIE

WEST CORK ROTISSERIE CHICKEN ^{GF/DF} €14.50

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

TRADITIONAL ITALIAN PORCHETTA ^{GF/DF} €15.50

Slow Cooked Rotisserie Pork Belly, Lightly Stuffed with Herbs & Garlic, Crisp Crackling, Honey and Mustard Sauce

HONEY GLAZED SLOW ROAST HAM ^{GF/DF} €14.50

From O'Mahony's of the English Market, Honey Mustard Sauce

All Rotisserie Roast Meats Include Your Choice of One Side and Mixed Salad

SIDES

Mashed Potato Pandey ^{GF}

French Fries ^{DF/V}

Rotisserie Roast Potatoes ^{GF/DF}

Sweet Potato Fries ^{DF/V}

Rotisserie Vegetables ^{GF/DF}

Caesar Salad ^V

GOURMET ROTISSERIE SANDWICHES

BEEF & BONE MARROW BURGER €14.00

From O'Mahony's of the English Market
Crispy Bacon, Gruyère Cheese, Baby Gem, Home-Made Pickles, The SpitJack Relish, Brioche Bun

CHICKEN CAESAR & HERB STUFFING €11.50

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

Sandwiches Include French Fries

"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

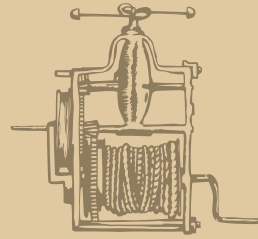
Moroccan Mint €2.80

Rooibos Orange €2.80

Rosehip, Hibiscus €2.80

Camomile €2.80

Berries Delight €2.80



THE
SPITJACK
ROTISSERIE BRASSERIE

BRUNCH/LUNCH