

THE
SPITJACK
ROTISSERIE BRASSERIE

DINNER MENU

STARTERS

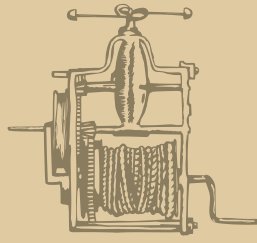
CLASSIC FRENCH ONION SOUP Gruyère Cheese Croûton	€6.90	HOUSE SALTED COD "BUNYOLS" Catalan Style Cod Fritters, Flaked Salted Cod, Fried Crisp Exterior, Soft Pillow Centre, Lime Chantilly	€8.5
BALLY COTTON SMOKED SALMON "MILLES FEUILLES" Avocado Cream, Sesame Tuiles, Mustard Grain Pickled Cucumber and Red Onion	€9.80	ROTISSERIE CHICKEN CROQUETTES Pulled Rotisserie Chicken, Béchamel Reduction, Crisp Crumb, Home Made Lemon & Thyme Allioli	€7.5
HOME MADE CHICKEN LIVER PÂTÉ Red Onion & Blackberry Relish, Gherkins, Crisp Bread	€8	ROTISSERIE MELTED CAMEMBERT Rosemary & Garlic Studded, Crusty Bread, Chilli & Tomato Jam	€15
HONEY BAKED GOAT CHEESE SALAD Ardsallagh Goat Cheese Crostini, Carrot Ribbons, Cherry Tomato, Mixed Leaves, Tarragon Dressing	€7/13	PICKLED HEIRLOOM BEETROOT CARPACCIO Ardsallagh Goats Cheese Foam, Candied Walnuts, Tarragon Oil, Watercress	€7
ROTISSERIE SEARED BEEF SIRLOIN CARPACCIO Truffle Cream, Balsamic Poached Figs, Rocket, Cherry Tomatoes	€9.9		

MAIN COURSE

WEST CORK ROTISSERIE CHICKEN 24 Hour Brined, Potato Gratin, Garlic & Thyme Butter Braised Carrots & Leeks, Thyme Stuffing, Rotisserie Chicken Jus	€16	JUNIPER POACHED & ROTISSERIE ROASTED HAM HOCK Honey Mustard Glaze, Whole Grain Creamy Mash, Parsnip Crisps, Honey & Sage Roasted Root Vegetables, Honey & Juniper Jus	€16
ROTISSERIE PORK BELLY PORCHETTA Slow Roasted Pork Belly Stuffed with Sage & Garlic, Crisp Crackling, Kale Colcannon Potatoes, Braised Kale & Apple Compote, Sautéed Tender Stem Broccoli, Honey Mustard Jus	€17	WINTER SALAD OF THINLY SLICED ROTISSERIE SIRLOIN OF BEEF Served Chilled, Carrot Julienne, Radish, Tender Stem Broccoli, Lemon Fennel, Barley & Winter Vegetable, Blood Orange Dressing	€9/€15
HOUSE SALTED COD Pea Purée, Sautéed Rainbow Carrots & Sugar Snaps, Red Pepper Coulis, Potato Mousseline	€18	BRAISED AND ROTISSERIE ROASTED LAMB SHANK Red Wine Glaze, Pearl Barley & Winter Vegetable Cassoulet, Crème Fraîche, Mint Oil, Braised Lamb & Brandy Jus	€19
O'MAHONY'S ROTISSERIE SIRLOIN STEAK (10OZ) €24 Our Steaks are Carved from a Whole Rotisserie Roasted Sirloin, Red Wine Braised Shallots, Mixed Salad, Hand Cut Fries, Béarnaise Sauce		FOREST MUSHROOM RISOTTO Pan Seared King Oyster Mushroom, Mixed Forest Mushrooms, Parmesan, Truffle Oil	€18
ROTISSERIE CHICKEN CAESAR SALAD Baby Gem, Croûtons, Crispy Bacon, Shaved Parmesan, Home-Made Caesar Dressing	€8/€14		

SIDE DISHES

Caesar Salad €4	€4 Kale Colcannon Potatoes
Rotisserie Potatoes with Rotisserie Meat Cuts €3	€4 Sautéed Tender Stem Broccoli
Potato Mousseline €4	€3 Mixed Salad
Potato Gratin €4	€4 Sweet Potato Fries with Paprika Allioli Dip
Garlic & Thyme Butter Braised Carrots & Leeks €4	€3 Hand Cut Fries



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