



THE
SPITJACK
ROTISSERIE BRASSERIE

SUNDAY LUNCH SPECIAL



SUNDAY LUNCH SPECIAL

STARTER

HOMEMADE SOUP OF THE DAY

Brown Soda Bread

BEETROOT CARPACCIO

Pickled Heirloom Beetroot, Ardsallagh Goats Cheese Foam,
Toasted Pine Nuts, Rocket & Extra Virgin Olive Oil

SALT & PEPPER CALAMARI

Sautéed Chorizo, Lemon Pepper

ROTISSERIE CHICKEN CROQUETTES

Lemon & Thyme Allioli

MAIN

SLOW ROASTED SIRLOIN OF BEEF

Six Week Aged Red Hereford Beef (Served Pink)

WEST CORK ROTISSERIE CHICKEN

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

ROTISSERIE PORK BELLY PORCHETTA

Roast Garlic Mash, Tender Stem Broccoli, Sage & Apple Purée, Serrano Ham Crisps & Rotisserie Jus

HONEY GLAZED SLOW ROASTED HAM

Twice Cooked Joint of Irish Ham, Rotisserie Jus

BALLYCOTTON SALMON & COD FISH CAKE

Fennel, Caper, Rocket, Crème Fraîche & Lime Dressing, Saffron Aioli

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

DESSERTS

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

Chantilly Cream & Raspberry Coulis

TIRAMISU

Roast 34 Infused Mascarpone,
Savoardi Biscuits

LEMON POSSET

Strawberry & Rhubarb Compote

CHOCOLATE & HAZELNUT BROWNIE

Chantilly Cream

2 Course €25.90 | 3 Course €29.90