



THE
SPITJACK
ROTISSERIE BRASSERIE

DINNER

The SpitJack was the name given to the Kitchen boy, "Jack", who has the sole responsibility of turning large spits of meats for hours on end. To save these poor boys arms, the first mechanical SpitJack was developed in 1500's and we have an original mechanical SpitJack from 1580 at the foot of our staircase.

The art of roasting meat has changed very little since the early days of SpitJacks. Here at The SpitJack we follow the ancient method of roasting meats by rotating it slowly on a spit over an open flame. Using our classic French rotisserie and only the finest local ingredients, our SpitJacks put as much care and passion into their work as all The SpitJack's that have gone before.



SCAN HERE FOR ALLERGEN MENU

Starters

CLASSIC FRENCH ONION SOUP

Gruyère Cheese Croûton

WEST CLARE SALMON & COD FISH CAKE

Fennel, Capers, Rocket, Lemon Olive Oil, Aioli,

NEW PORK BELLY TOSTADA

Deep Fried Pork Belly, Fermented Chilli Dressing, Guacamole, Pique de Gallo, Sour Cream

NEW ARDSALLAGH GOATS CHEESE & RED PEPPER BRUCHETTA

Sourdough, Sweet & Sour Pepper Relish, Summer Salad

SLOW COOKED ROTISSERIE PORK RIBS 1/2 RACK

Homemade BBQ Bourbon Sauce, Homemade Slaw

NEW ROTISSERIE CHICKEN CROQUETTES

Pulled Rotisserie Chicken, Bacon Crumb, Homemade Lemon & Thyme Allioli

PRAWN PIL PIL

Chilli & Garlic Prawns, Warm Sourdough, Allioli

NEW CHICKEN WINGS

Crispy Wings, Spitjack Hot Sauce, Celery, Cashel Blue Cheese Sauce

NEW SALT & PEPPER CALAMARI

Salt & Pepper Calamari, Njuda Dressing, Aioli, Red Chilli

SHARING BOARDS (To share for 2)

ROTISSERIE MELTED CAMEBERT

Studded with Rosemary & Garlic, Raspberry & Jalapeño Relish, Warm Ciabatta Bread

SEAFOOD BOARD

Garlic & Chilli Prawn Pil Pil, Salt & Pepper Calamari, West Clare Fish Cake, Warm Sourdough Bread

2 Course €36.50 3 Course €41.50

*Early Bird is available Saturday 16:00-18:00

Early Bird* 2 Course €29.90 3 Course €33.90

Please note a 10% Discretionary service charge is applied on parties of 10 or more.

Allergen menu available, please scan QR Code on reverse of Menu



Main

Meat

NEW WEST CORK ROTISSERIE CHICKEN

Rotisserie Breast & Leg, Lyonnaise Potato, Roast Carrot Puree, Pulled Chicken Croquette, Sautéed Vegetables, Chicken Jus

ROTISSERIE PORK BELLY PORCHETTA*

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

**{Our Signature, 48 hours seasoned, 3 hour roasted Porchetta is very special and sells out fast. We slow roast our Porchetta's for every service but due to the long cooking time, when it's gone its gone. Order early to avoid disappointment.}*

NEW CONFIT DUCK LEG

Confit & Rotisserie Duck Leg, Braised Peas, Bacon Lardon & Baby Gem, Cherry Relish, Mash Potato, Rotisserie Jus

ROTISSERIE PULLED CHICKEN, CHORIZO & MUSHROOM PITHIVIER

Roasted Carrot Puree, Tender Stem Broccoli, Chorizo Oil, Mash Potato

SLOW COOKED ROTISSERIE PORK RIBS FULL RACK

Homemade Bourbon BBQ Sauce, Homemade Slaw, French Fries

NORTH CORK SIRLOIN BEEF BURGER

Aged Red Hereford Sirloin Beef Burger, Cashel Blue Cheese, Crispy Bacon, Cheddar Cheese, Baby Gem, Gherkin, Relish, Garlic Allioli, Brioche Bun, French Fries

ROTISSERIE ROASTED CHICKEN BURGER

Rotisserie Roasted West Cork Chicken Breast, Cheddar Cheese, Baby Gem, Tomato, Pickled Red Onion, Garlic Allioli, Brioche Bun, French Fries

ROTISSERIE CHICKEN CAESAR SALAD

Baby Gem, Croûtons, Crispy Bacon, Shaved Parmesan, Homemade Caesar Dressing

Fish

NEW WEST CLARE HAKE

Pan Roasted Hake, Samphire, Asparagus, Saffron Cream, Dill Oil, Capers, Fennel & Radish Salad, Mash Potato

SALMON & COD FISH CAKE

Fennel, Capers, Rocket, Lemon Olive Oil, Salt & Pepper Prawns, Aioli, French Fries

Vegetarian

HALLOUMI BURGER

Panko Crumbed Halloumi, Crushed Avocado, Baby Gem, Sweet & Sour Pepper Relish, Homemade Allioli, Brioche Bun, French Fries

FALAFEL BURGER

Smoked Paprika Allioli, Baby Gem, Caramelized Red Onion Relish, Tzatziki, French Fries

NEW TOMATO & BURRATA SALAD

Warm Salad of Cherry Tomatoes, Sweet & Sour Pepper Relish, Rocket Leaves, Pine Nuts, Pumpkin Seeds Garlic Ciabatta

NEW LINGUINE VERDE

Asparagus, Pea & Baby Spinach Linguine, Green Herb Dressing, Parmesan

ADD ROTISSERIE CHICKEN BREAST €5

Steak

8oz SIRLOIN STEAK - (€8 supplement)

10oz RIBEYE STEAK - (€14 supplement)

UPGRADE YOUR STEAK WITH 5 CREAMY GARLIC PRAWNS €5

*Our Steaks are served with French Fries, Balsamic Glazed Shallots, Garlic Mushrooms, Pepper Sauce
Origin of Beef- North Cork, Munster*

Sides - €4.90

**Caesar Salad | Roast Garlic Mash | Seasonal Vegetables
| Sweet Potato Fries | French Fries**