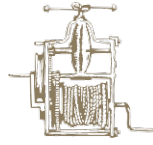


THE
SPITJACK
ROTISSERIE BRASSERIE

SUNDAY LUNCH SPECIAL



SCAN HERE FOR ALLERGEN MENU



THE
SPITJACK
RÔTISSERIE BRASSERIE

SUNDAY LUNCH SPECIAL

STARTER

HOMEMADE SOUP OF THE DAY

Brown Soda Bread

ARDSALLAGH GOATS CHEESE & RED PEPPER BRUCHETTA

Sourdough, Sweet & Sour Pepper Relish, Summer Salad

SALT & PEPPER CALAMARI

Chorizo Sausage, Lemon & Garlic Allioli

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

BAKED KEY LIME PIE CHEESECAKE

Biscuit Crumb, Raspberry Coulis

VANILLA CRÈME BRULÉE

Short Bread, Chantilly Cream

DULCHE DE LECHE PECAN BROWNIE

Caramel Drizzle, Toasted Pecans, Chantilly
Cream

2 Course €25.90 | 3 Course €29.90