



THE
SPITJACK
ROTISSERIE BRASSERIE

DESSERT



SCAN HERE FOR ALLERGEN MENU

HOME-BAKED DESSERTS - €9.99

NEW BAKED KEY LIME PIE CHEESECAKE

Biscuit Crumb, Raspberry Coulis

VANILLA CRÈME BRULÉE

Short Bread, Chantilly Cream

NEW DULCHE DE LECHE PECAN BROWNIE

Caramel Drizzle, Toasted Pecans, Vanilla Ice Cream

APPLE TART TATIN

Caramelized Apple Tart Tatin, Puff Pastry, Toffee Sauce, Vanilla Ice Cream

NEW TONKA BEAN PANNA COTTA

Citrus Strawberry Salsa

MIXED FRUIT SALAD GF/DF

Seasonal Mixed Fruit, Mango Sorbet

Please note that all our desserts are made in house and they might contain traces of nuts | GF- Gluten Free | DF – Dairy Free

LIQUEUR COFFEE

IRISH COFFEE	€7.90
BAILEYS COFFEE	€7.90
FRENCH COFFEE	€7.90
CALYPSO COFFEE	€7.90

DESSERT AND FORTIFIED WINES

CAZALIS, SAUTERNES, FRANCE - €9

Bright gold, with a sweet nose of tropical and candied citrus fruit.

ORLEANS BORBÓN MANZANILLA FINA SHERRY, 100% PALOMINO, MANZANILLA-SANLUCAR DE BARRAMEDA, SPAIN - €7.00

Straw colour with briny scents of the sea rounded out by fruity lemon curd

All Prices Include VAT, Allergen menu available Scan QR Code on Reverse of Menu

TASTING BOARDS

AROUND THE CARIBBEAN - €18.00

Taste Four of "Captain Jacks" Favourite Rums Paired With Delicious Treats Prepared By our Pastry Chef
Zacapa 23 {Guatemala}, Appleton Estate VX {Jamaica}, Diplomatico {Venezuela}, Plantation {Barbados}

TASTE OF MIDDLETON - €16.00

Jameson Caskmates, Red Breast 12, Yellow Spot

BARTENDER IRISH FAVOURITES - €15.00

Writers Tears {Walsh Distillery}, The Irish Man {Walsh Distillery} Connemara {Kilbeggan Distillery}

TRIP TO SCOTLAND - €15.00

Talisker 10 year {Isle of Skye}, Laphroaig 10 {Isle of Islay}, Glenmorangie 10 year {Ross Shire}

QUINTA SEARA D'ORDENS PORTS

FINE RUBY - €6.50

This is a rich, complex, smooth and harmonious Ruby, full of dried fruits and Christmas spices, silky tannins and a round, sweet finish.

QUINTA SEARA, FINE TAWNY - €7.50

This fine tawny has a classic brick-red appearance, with a rich, velvety mouthfeel and gorgeous, sweet flavours of fig, caramel, almond and stewed strawberries

QUINTA SEARA D'ORDENS, L.B.V 2012 - €12.50

This Late Bottled Vintage is aged for three years. Deep & velvety with decadent flavours of dried black fruit, oriental spices and chocolate, this is a real heavy-weight, intense, full-bodied & complex

DESSERT COCKTAILS

ESPRESSO MARTINI- €13

Coffee Liqueur, Vodka, Espresso Vanilla Syrup

BARREL AGED HIP FLASK €13

Woodford Reserve Bourbon, Martini Rosso, Lillet Blanc, Chartreuse, Orange Bitters