THE

SPITJACK

ROTISSERIE BRASSERIE

DESSERT

SCAN HERE FOR ALLERGEN MENU

SPITJACK

HOME-BAKED DESSERTS - €9.99

CHERRY DRIZZLE CRUMBLE CAKE
Crème Anglaise, Chantilly Cream

VANILLA CRÈME BRÛLÉE
Short Bread, Chantilly Cream

DULCE DE LECHE PECAN BROWNIE
Caramel Drizzle, Toasted Pecans, Vanilla Ice Cream

THE SPITJACK TIRAMISU
Roast 34 Coffee Soaked Savoiardi Biscuits, Rich Vanilla Mascarpone, Cocoa

NEW YORK BAKED CHEESECAKE
Baked Vanilla Cheesecake, Berry Compote, Strawberries

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 - €12.90
BAILEYS COFFEE - €12.90
FRENCH COFFEE - €12.90
CALYPSO COFFEE - €12.90

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, SPAIN - €7
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 Jack's" Favourite Rums Paired With Delicious Treats Prepared By our Pastry Chef
Zacapa 23 {Guatemala}, Appleton Estate VX {Jamaica}, Diplomatico {Venezuela}, Plantation {Barbados}

TASTE OF MIDLETON - €16.00
Jameson Caskmates, Redbreast 12, Yellow Spot

BARTENDER IRISH FAVOURITES - €15.00
Writer's Tears {Walsh Distillery}, Kilbeggan {Kilbeggan 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 - €7.00
This is a rich, complex, smooth and harmonius Ruby, full of dried fruits and Christmas spices, silky tannins and a round, sweet finish

QUINTA SEARA, FINE TAWNY - €8.00
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 heavyweight, intense, full-bodied & complex

DESSERT COCKTAILS

ESPRESSO MARTINI - €13.00
Coffee Liqueur, Vodka, Espresso Vanilla Syrup

BARREL AGED HIP FLASK - €13.00
Woodford Reserve Bourbon, Martini Rosso, Lillet Blanc, Fernet Branca, Orange Bitters