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

THE SPITJACK
ROTISSERIE BRASSERIE

STARTERS

GARLIC CIABATTA -
Add Parmesan

CLASSIC FRENCH ONION SOUP
Gruyère Cheese Croûton

DUCK LEG CONFIT ARANCINI
Cherry Compote, Parmesan

SLOW COOKED ROTISSERIE PORK RIBS 1/2 RACK
Tuscan BBQ Sauce, Celeriac Remoulade

SWEET POTATO & FALAFEL BRUSCHETTA
Roasted Sweet Potato, Beetroot Hummus, Falafels, Garlic Yoghurt, Pickled Red Onion, Dukka Spices

ROTISSERIE CHICKEN CROQUETTES
Pulled Rotisserie Chicken, Bacon Crumb, Homemade Lemon & Thyme Aioli

PRAWN CROQUETTES
Lemon Aioli, Parmesan

SALMON & COD FISH CAKE
Fennel, Capers, Rocket, Parmesan, Lemon Olive Oil, Aioli

SALT & PEPPER CALAMARI
Salt & Pepper Calamari, Nduja Dressing, Aioli, Red Chilli

BALLYCOTTON SMOKED SALMON RÖSTI
Homemade Rösti, Smoked Salmon, Cream Cheese, Capers, Pickled Red Onion, Gherkins, Persillade

PRAWN PIL PIL (€2 Supplement**)
Chilli & Garlic Prawns, Warm Sourdough, Aioli

Early Bird- 2 Course €34.99 3 Course €39.99
Early Bird is available Sunday to Friday 17:00 - 18:00

Allergen menu available upon request.
Please note a 10% Discretionary service charge is applied on parties of 10 or more.

MAIN

Meat

WEST CORK ROTISSERIE CHICKEN*
Rotisserie Breast & Leg, Hasselback Potatoes, Pan Roasted Carrots, Beetroot & Spinach, Carrot Purée, Garlic & Herb Dressing, Chicken Jus

*This isn't just chicken. Sourced in Clonakilty, West Cork and salt dry-brined with our signature herb & garlic seasoning, every bird is carefully roasted on our French Rotisseries for unmatched flavour and juiciness.

ROTISSERIE ROASTED PORK BELLY PORCHETTA*
Roast Garlic Mash, Tenderstem 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 Porchettas for every service but due to the long cooking time, when it's gone, its gone. Order early to avoid disappointment.}

CONFIT & ROTISSERIE DUCK
Confit & Rotisserie Duck Leg, Duck Fat Roasted Baby Potatoes, Braised Red Cabbage, Cherry Compote, Duck Leg Arancini

ROTISSERIE PULLED CHICKEN, CHORIZO & MUSHROOM PITHIVIER
Puff Pastry Case, Roast Carrot Purée, Tenderstem Broccoli, Chorizo Oil, Mash Potato

SLOW COOKED ROTISSERIE PORK RIBS FULL RACK
Tuscan BBQ Sauce, Celeriac Remoulade, French Fries

ROTISSERIE ROASTED CHICKEN BURGER
West Cork Chicken Breast, Cheddar Cheese, Baby Gem, Tomato, Pickled Red Onion, Garlic Aioli, Brioche Bun, French Fries

ROTISSERIE CHICKEN CAESAR SALAD
Baby Gem, Croûtons, Crispy Bacon, Parmesan, Homemade Caesar Dressing

Fish

PAN ROASTED HAKE
Red Pepper & Almond Romesco, Green Beans & Samphire, Ballycotton Prawn Croquette, Mash Potato

SALMON & COD FISH CAKE
Fennel, Capers, Rocket, Lemon Olive Oil, Parmesan, Salt & Pepper Prawns, Aioli, French Fries

Beef

NORTH CORK SIRLOIN BEEF BURGER
Aged Red Hereford Sirloin Beef Burger, Cashel Blue Cheese, Crispy Bacon, Cheddar Cheese, Baby Gem, Gherkin, Relish, Garlic Aioli, Brioche Bun, French Fries

BEEF SHORT RIB
8 Hour Braised Short Rib, Garlic Mash Potato, Tenderstem Brocolli, Sauce Bourguignon, Bacon Lardons, Straw Onions

LUXURIOUS BEEF SHORT RIB LASAGNE
Braised Beef Short Rib & Brisket Ragù, Béchamel, Aged Parmesan, Garlic Ciabatta

10oz SIRLOIN STEAK (€17 Supplement**)
10oz North Cork Sirloin Steak, French Fries, Straw Onions, Garlic Butter, Peppercorn Sauce

Vegetarian

HALLOUMI BURGER
Panko Crumbed Halloumi, Guacamole, Baby Gem, Grilled Red Peppers, Relish, Aioli, Brioche Bun, French Fries

FALAFEL BURGER
Smoked Paprika Aioli, Baby Gem, Caramelised Red Onion Relish, Garlic Yoghurt, French Fries

HALLOUMI TABBOULEH SALAD
Panko Crumbed Halloumi, Bulgur Wheat, Chickpeas, Tomato, Cucumber, Shallot, Dukkah Spices, Garlic Yoghurt

WARM GOAT'S CHEESE SALAD
Honey Glazed Goats Cheese, Peach, Tomato, Leaves, Cucumber, Red Onion, Croûtons

RIGATONI VERDE
Sautéed Asparagus, Peas, Baby Spinach, Green Herb Dressing, Parmesan Cheese, Radish & Rocket Salad
Add Rotisserie Chicken Breast €6

SIDES - €5.50

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

Starter & Main Course €39.99
Main Course & Dessert €35.99
Starter, Main & Dessert €47.99