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

SPITJACK
ROTISSERIE BRASSERIE

À LA CARTE DINNER MENU

CORK

STARTERS

GARLIC CIABATTA €6
+ ADD PARMESAN €2

CLASSIC FRENCH ONION SOUP €11.5
Gruyère Cheese Croûton

DUCK LEG CONFIT ARANCINI €12
Cherry Compote, Parmesan

PRAWN CROQUETTES €14
Lemon Aioli, Parmesan

SLOW COOKED ROTISSERIE PORK RIBS 1/2 RACK €14
Tuscan BBQ Sauce, Celeriac Remoulade

SWEET POTATO & FALAFEL BRUSCHETTA €14
Roasted Sweet Potato, Beetroot Hummus, Falafels, Garlic Yoghurt, Pickled Red Onion, Dukka Spices

ROTISSERIE CHICKEN CROQUETTES €14
Pulled Rotisserie Chicken, Bacon Crumb, Homemade Lemon & Thyme Aioli

SALMON & COD FISH CAKE €14
Fennel, Capers, Rocket, Parmesan, Lemon Olive Oil, Aioli

SALT & PEPPER CALAMARI €14
Salt & Pepper Calamari, Nduja Dressing, Aioli, Red Chilli

BALLYCOTTON SMOKED SALMON RÖSTI €14
Homemade Rösti, Smoked Salmon, Cream Cheese, Capers, Pickled Red Onion, Gherkins, Persillade

PRAWN PIL PIL €15
Chilli & Garlic Prawns, Warm Sourdough, Aioli,
***€2 Supplement*

MAINS

WEST CORK ROTISSERIE CHICKEN* €27
Rotisserie Breast & Leg, Crispy Potato Pavé, Lemon & Garlic Aioli, 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* €27.5
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 €27
Confit & Rotisserie Duck Leg, Duck Arancini, Potato Pavé, Lemon & Garlic Aioli, Butternut Squash, Braised Red Cabbage, Pickled Blackberries, Jus

ROTISSERIE PULLED CHICKEN, CHORIZO & MUSHROOM PITHIVIER €27
Puff Pastry Case, Roast Carrot Purée, Tenderstem Broccoli, Chorizo Oil, Mash Potato

SLOW COOKED ROTISSERIE PORK RIBS FULL RACK €26
Tuscan BBQ Sauce, Celeriac Remoulade, French Fries

ROTISSERIE ROASTED CHICKEN BURGER €24
West Cork Chicken Breast, Cheddar Cheese, Baby Gem, Tomato, Pickled Red Onion, Garlic Aioli, Brioche Bun, French Fries

ROTISSERIE CHICKEN CAESAR SALAD €23
Baby Gem, Croûtons, Crispy Bacon, Parmesan, Homemade Caesar Dressing

Fish

PAN ROASTED HAKE €28
Red Pepper & Almond Romesco, Green Beans & Samphire, Ballycotton Prawn Croquette, Mash Potato

SALMON & COD FISH CAKE €27
Fennel, Capers, Rocket, Lemon Olive Oil, Parmesan, Salt & Pepper

Beef

10oz SIRLOIN STEAK €39.9
10oz North Cork Sirloin Steak, French Fries, Straw Onions, Garlic Butter, Peppercorn Sauce, ****€17 Supplement***

BEEF BRISKET COTTAGE PIE €26
Root Vegetables, Duchese Potato, Garlic Ciabatta

BEEF SHORT RIB €28
8 Hour Braised Short Rib, Garlic Mash Potato, Tenderstem Brocolli, Sauce Bourguignon, Bacon Lardons, Straw Onions

NORTH CORK SIRLOIN BEEF BURGER €25
Aged Red Hereford Sirloin Beef Burger, Cashel Blue Cheese, Crispy Bacon, Cheddar Cheese, Baby Gem, Gherkin, Relish, Garlic Aioli, Brioche Bun, French Fries

LUXURIOUS BEEF SHORT RIB LASAGNE €26
Braised Beef Short Rib & Brisket Ragu, Béchamel, Aged Parmesan, Garlic Ciabatta

Vegetarian

HALLOUMI BURGER €24
Panko Crumbed Halloumi, Guacamole, Baby Gem, Grilled Red Peppers, Relish, Aioli, Brioche Bun, French Fries

FALAFEL BURGER €24
Smoked Paprika Aioli, Baby Gem, Caramelised Red Onion Relish, Garlic Yoghurt, French Fries

HALLOUMI TABBOULEH SALAD €24
Panko Crumbed Halloumi, Bulgur Wheat, Chickpeas, Tomato, Cucumber, Shallot, Dukkah Spices, Garlic Yoghurt

HONEY GLAZED GOAT'S CHEESE SALAD €24
Warm Salad of Pan Roasted Butternut Squash, Carrots, Heritage Beetroot, Caramelised Red Onion, Artichokes, Pumpkin Seeds & French Dressing

RIGATONI VERDE €23
Sautéed Asparagus, Peas, Baby Spinach, Green Herb Dressing, Parmesan Cheese, Radish & Rocket Salad
+ ROTISSERIE CHICKEN BREAST €6

Sides €5.50

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

EARLY BIRD 2 COURSE €34.99 3 COURSE €39.99
EARLY BIRD IS AVAILABLE SUNDAY TO FRIDAY 17:00 - 18:00
EARLY BIRD IS SUBJECT TO AVAILABILITY. PLEASE CONFIRM AVAILABILITY ON BOOKING, AVAILABLE FOR GROUPS OF 9 OR LESS.
** SUPPLEMENT ON THE PRICE FIX AND EARLY BIRD MENUS.