



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

## STARTERS

### CLASSIC FRENCH ONION SOUP

Gruyère Cheese Croûton

### SALMON & COD FISH CAKE

Fennel, Capers, Rocket, Lemon Olive Oil, Aioli

### PORCHETTA BRAVAS

Fried Pork Belly Porchetta Cubes, Maple & Mustard Glaze, Salsa Verde, Spring Onion, Chives

### BEETROOT CARPACCIO

Pickled Beetroot Carpaccio, Artichokes, Ardsallagh Goats Cheese Cream, Toasted Pine Nuts, Rocket, & EVOil

### SLOW COOKED ROTISSERIE PORK RIBS

1/2 RACK

Tuscan BBQ Sauce, Celeriac Remoulade

### ROTISSERIE CHICKEN CROQUETTES

Pulled Rotisserie Chicken, Bacon Crumb, Homemade Lemon & Thyme Aioli

### PRAWN PIL PIL (€2 Supplement\*\*)

Chili & Garlic Prawns, Warm Sourdough, Aioli

### SALT & PEPPER CALAMARI

Salt & Pepper Calamari, Nduja Dressing, Aioli, Red Chilli

SHARING BOARDS (To share for 2)

### ROTISSERIE MELTED CAMEMBERT

Studded with Rosemary & Garlic, Raspberry & Jalapeño Relish, Warm Ciabatta Bread

### SEAFOOD BOARD

Garlic & Chili Prawn Pil Pil, Salt & Pepper Calamari, West Clare Fish Cake, Warm Sourdough Bread

**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, Pan Roasted Carrots, Heirloom Beetroot & Baby Spinach, Gruyère Gratin Potatoes, Carrot Puree, Chicken Jus

### ROTISSERIE ROASTED PORK BELLY PORCHETTA\*

Roast Garlic Mash, Tender Stem 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 Porchetta's 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, Gratin Potato, Braised Red Cabbage, Tenderstem Broccoli, Cherry Relish

### ROTISSERIE PULLED CHICKEN, CHORIZO & MUSHROOM PITHIVIER

Puff Pastry Case, Roast Carrot Puree, Tenderstem Broccoli, Chorizo Oil, Mash Potato

### SLOW COOKED ROTISSERIE PORK RIBS FULL RACK

Tuscan BBQ Sauce, Celeriac Remoulade, French Fries

### 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

### 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, Shaved Parmesan, Homemade Caesar Dressing

### 10oz SIRLOIN STEAK (€17 Supplement\*\*)

10oz North Cork Sirloin Steak, French Fries, Balsamic Glazed Shallots, Garlic Mushrooms, Pepper Sauce

## Fish

### PAN ROASTED HAKE

Pan Roasted West Clare Hake, Aubergine Caponata, Kataifi Prawn, Dill Emulsion, N'duja Crumb, Mashed Potato, Roast Tomato Oil

### SALMON & COD FISH CAKE

Fennel, Capers, Rocket, Lemon Olive Oil, Salt & Pepper Prawns, Aioli French Fries

## 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, Bulgar Wheat, Chick Peas, Tomato, Cucumber, Shallot, Za'taar Spice, Garlic Yoghurt

### WARM GOATS CHEESE SALAD

Honey Glazed Goats Cheese, Roast Butternut Squash, Pan Roasted Carrot & Beetroot, Spinach, Sourdough Croutons, Pumpkin Seeds

### WILD MUSHROOM & RICOTTA RIGATONI

Wild Mushrooms, Spinach, Chestnuts, Parmesan, Crispy Sage

## SIDES - €5.50

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

All Prices Include VAT, Allergen menu available scan QR code on reverse of this menu. Please note a 10% discretionary service charge is applied on parties of 10 or more.

**Starter & Main Course €39.99**

**Main Course & Dessert €35.99**

**Starter, Main & Dessert €47.99**