



THE
SPITJACK
ROTISSERIE BRASSERIE

SUNDAY LUNCH SPECIAL



SCAN HERE FOR ALLERGEN MENU



THE
SPITJACK
ROTISSERIE BRASSERIE

SUNDAY ROAST SPECIAL

STARTER

HOMEMADE SOUP OF THE DAY

Brown Soda Bread

SALT & PEPPER CALAMARI

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

ROTISSERIE CHICKEN CROQUETTES

Lemon & Thyme Aioli

BEETROOT CARPACCIO

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

MAIN

ROTISSERIE ROASTED RIB OF DRY AGED BEEF €7.5 supplement

Six Week Aged Red Hereford Beef (Served Pink)

ROTISSERIE ROASTED DRY BRINED WEST CORK HALF CHICKEN

24 Hour Brined with Rosemary, Thyme & Lemon, Rotisserie Breast & Leg

ROTISSERIE ROASTED PORK BELLY PORCHETTA

3 Hour Roasted Pork Belly, Lightly Stuffed with Sage & Garlic

ROTISSERIE ROASTED GLAZED LIMERICK HAM

Twice Cooked Joint of Ham Glazed with Honey & Mustard

BALLYCOTTON SALMON & COD FISH CAKE

Lemon & Thyme Aioli

ULTIMATE SUNDAY ROAST SHARING PLATTER

(FOR 2 PEOPLE SHARING). €5 supplement per person

2 Slices of Beef Rib, 2 Slices of Porchetta, Chicken Breast

All the above Served with Duck Fat Roasted Potatoes, Caramelized Onions with Rotisserie Burnt Ends,
Signature Sausage Stuffing, Roasted Seasonal Veg, Beef Dripping Yorkshire Pudding, Rich Rotisserie Gravy

HOMEMADE ROAST SWEET POTATO & CHESTNUT WELLINGTON

Creamy Mash Potatoes, Seasonal Vegetables, Tomato & Chilli Chutney

Vegan Option Available

DESSERTS

APPLE CRUMBLE TART

Bramley Apple, Shortcrust Pastry, Chantilly Cream

OREO CHEESECAKE

Mascarpone, Chocolate Crumb, Chantilly Cream

DULCE DE LECHE PECAN BROWNIE

Caramel Drizzle, Toasted Pecans, Chantilly Cream

2 Course €29.99 | 3 Course €35.99