



THE  
**SPITJACK**  
ROTISSERIE BRASSERIE

**SUNDAY LUNCH SPECIAL**



SCAN HERE FOR ALLERGEN MENU



## 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

#### SWEET POTATO & FALAFEL BRUSCHETTA

Roasted Sweet Potato, Beetroot Hummus, Falafels, Garlic Yogurt,  
Pickled Red Onion, Dukka Spices

### MAIN

#### ROTISSERIE ROASTED RIB OF DRY AGED BEEF €7.50 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, Caramelised Onions, 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

#### CHERRY DRIZZLE CAKE

Chantilly Cream

#### NEW YORK BAKED CHEESECAKE

Berry Compote

#### DULCE DE LECHE PECAN BROWNIE

Caramel Drizzle, Toasted Pecans, Chantilly Cream

2 Course €29.99 | 3 Course €35.99