

THE
SPITJACK
ROTISSERIE BRASSERIE

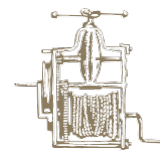
DINNER

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



Main

Meat

NEW WEST CORK ROTISSERIE CHICKEN

Rotisserie Breast & Leg, Pan Roasted Carrots, Heirloom Beetroot & Baby Spinach, Crispy Potato Pave, Carrot Puree, Chicken Jus

ROTISSERIE 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.}*

NEW CONFIT & ROTISSERIE DUCK

Confit & Rotisserie Duck Leg, Toulouse Sausage & Pappardelle Ragu, Lemon Fennel, Gremolata, Parmesan Cheese

ROTISSERIE PULLED CHICKEN, CHORIZO & MUSHROOM PITHIVIER

Roasted Carrot Purée, Tender Stem Broccoli, Chorizo Oil, Mash Potato

NEW 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

NEW HAKE & KATAIFI PRAWN

Pan Roasted 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

NEW BURRATA SALAD

Burrata Cheese, Warm Salad of Roasted Carrots, Tomatoes, Heirloom Beetroot, Pumpkin Seeds, Herb & Garlic Dressing, Garlic Ciabatta

NEW PAPPARDELLE VERDE

Sautèed Asparagus, Peas, Baby Spinach, Pappardelle Pasta, Green Herb Dressing, Parmesan Cheese, Radish & Rocket Salad

Sides - €5.50

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

All Prices Include VAT, Allergen menu available Please scan QR Code on Reverse on the Menu. Please note a 10% discretionary service charge is applied on parties of 10 or more.

Starters

CLASSIC FRENCH ONION SOUP

Gruyère Cheese Croûton

SALMON & COD FISH CAKE

Fennel, Capers, Rocket, Lemon Olive Oil, Aioli

NEW PORCHETTA BRAVAS

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

NEW PALM HEART CEVICHE

Palm Hearts, Tomato Salsa, Coriander, Nori, Tostadas,

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 Chili

SHARING BOARDS (To share for 2)

ROTISSERIE MELTED CAMEMBERT

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

SEAFOOD BOARD

Garlic & Chilli Prawn Pil Pil, Salt & Pepper Calamari, Ballycotton Fish Cake, Warm Sourdough Bread

*Early Bird is available Friday 17:00-18:00.

Early Bird* 2 Course €33.90 3 Course €36.90

Allergen menu available upon request. Please note a 10%

Discretionary service charge is applied on parties of 10 or more.

Starter & Main Course €39

Main Course & Dessert €35

Starter, Main & Dessert €45