

THE  
**SPITJACK**  
ROTISSERIE BRASSERIE

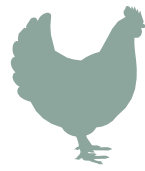
## DINNER

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



## MAIN

### Meat

#### WEST CORK ROTISSERIE CHICKEN\* - €27

Rotisserie Breast & Leg, Hasselback Potatoes, 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 Fat Roasted Baby Potatoes, Braised Red Cabbage, Cherry Compote, Duck Leg Arancini

#### 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 Prawns, Aioli, French Fries

### Beef

#### 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

#### BEEF SHORT RIB €28

8 Hour Braised Short Rib, Garlic Mash Potato, Tenderstem Broccoli, Sauce Bourguignon, Bacon Lardons, Straw Onions

#### LUXURIOUS BEEF SHORT RIB LASAGNE €26

Braised Beef Short Rib & Brisket Ragu, Béchamel, Aged Parmesan, Garlic Ciabatta

#### 10oz SIRLOIN STEAK - €39.9 (€17 Supplement\*\*)

10oz North Cork Sirloin Steak, French Fries, Straw Onions, Garlic Butter, Peppercorn Sauce

### 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

#### WARM GOAT'S CHEESE SALAD - €24

Honey Glazed Goats Cheese, Peach, Tomato, Leaves, Cucumber, Red Onion, Croûtons

#### RIGATONI VERDE - €23

Sautéed Asparagus, Peas, Baby Spinach, Green Herb Dressing, Parmesan Cheese, Radish & Rocket Salad

Add Rotisserie Chicken Breast €6

### Sides - €5.50

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

## STARTERS

#### GARLIC CIABATTA - €6

Add Parmesan €2

#### CLASSIC FRENCH ONION SOUP - €11.5

Gruyère Cheese Croûton

#### DUCK LEG CONFIT ARANCINI - €12

Cherry Compote, 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

#### PRAWN CROQUETTES - €14

Lemon Aioli, Parmesan

#### 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 (€2 Supplement\*\*)

Chilli & Garlic Prawns, Warm Sourdough, Aioli

\*Early Bird is available Monday to Sunday 17:00 - 18:00

Early Bird\* 2 Course €34.99 3 Course €39.99

Available for groups of 9 or less.

Early Bird is subject to availability.

Please confirm availability on booking

\*\* Supplement on the Price Fix and Early Bird Menus.