# STONEWALL 

## WOOD-FIRED PIZZERIA, ORGANIC WINE BAR \& COFFEE HOUSE

## Our Dough

Made fresh every morning in-house from fresh yeast, Tipo 'OO' flour, 5 Stagioni, water and salt. Our pizza dough is based on a traditional Neapolitan recipe that's slowly fermented, giving the dough time to develop deep flavour and form the perfect crust.

## Our Oven

Our oven was handmade in Italy and we use kiln-dried wood from sustainable forests. The oven can take two hours to heat up and reaches temperatures of $400^{\circ} \mathrm{C}$ which ensures the perfectly crisp and airy crust, what the Italians call the cornicione.

## Our Toppings

Italian inspired pizza with the cream of Italian and Irish ingredients sourced from our polytunnel and gardens, and our favourite local suppliers.

## Our Sauce

We use Italian plum tomatoes for our crushed sauce and just a touch of sea salt. It is uncooked to bring out the freshest flavours in cooking.

## All our bases are vegan.

 Gluten-free bases are available on request. All meats are gluten-free and lactose-free. Vegan cheese is available on request.
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## Breakfast menu served 9am-12pm

## Smoothies \& Juices €6.50

## Very Berry

mixed berries, local yoghurt, orange juice. 7

## Homemade Harvest

homemade granola, apple, local yoghurt, orange juice. 1,5,7,8

## Fresh Start

spinach, rocket, apple, cucumber, lemon juice, honey

## Continental €9

Fruit granola, strawberry smoothie, fruit plate, mini-danish, croissant \& scone 1,3,5,7,8,11

## Wood-fired flatbreads $€ 12.50$

## Irish breakfast

local sausage, bacon, portobello mushrooms, black \& white pudding, free range egg 1,3,6,7,12

## Vegan

Baba ghanoush, tabbouleh, roasted cauliflower, pickled onion
\& tahina sauce 1,6

## Flatbread benedict

Limerick ham, smoked, applewood cheddar cheese, free range eggs, hollandaise sauce, chives 1,3,6,7

## Sweet ©

Nutella, strawberries, hazelnuts, garden mint 1,6,8

## STONEWALL

## Served from 12:30

## BAR SNACKS

Pitted green olives


## SHARING PLATES

## Charcuterie and cheese

(1,7,9,12)
$€ 18.00$
St. Tola goat's cheese, Cratloe sheep's cheese, Ailwee Cave's cheddar, Gubeen chorizo \& salami, celery \& grapes, pickled relish \& Carrs water crackers

## SALADS

## Caesar salad

(1,4,7,12)
€12.00
smoked pancetta,, baby gem lettuce, garlic croutons, shaved parmesan \& silver skin anchovy
add:
smoked chicken + 4.00
Atlantic red prawns $+€ 6.00$
(2)

## St. Tola goat's cheese salad



Fennel, rocket, St. Tola goat's cheese with a citrus dressing

## Vegan super salad


$€ 12.00$
Quinoa \& pomegranate, pumpkin seeds, walnuts, mixed leaves with white balsamic \& mustard dressing

## Macroom burrata


€14.00
cherry tomatoes, roasted hazelnuts, basil pesto, herb salad \& lemon juice

## STONEWALL

## Served from 12:30

## WOOD-FIRED PIZZAS

| Margherita | Fior di latte mozzarella, La Fiammante tomatoes, fresh basil, olive oil | $(1,7,12)$ | €14.00 |
| :---: | :---: | :---: | :---: |
| Carnosa | prosciutto, speck, salami, pepperoni, tomatoes, mozzarella, rocket | (1,7,12) | €17.00 |
| Salsiccia e friarielli | spiced Italian sausage, raab broccoli, Fior di latte, burrata | (1,7,12) | €16.50 |
| Classic pepperoni | pepperoni, tomatoes, mozzarella, olive oil | (1,7,12) | $€ 15.00$ |
| Frutti di Mare | Atlantic red prawns, Burren smoked salmon, calamari, dill, tomatoes, mozzarella | (1,2,7,12,14) | €17.50 |

St. Tola goat's cheese
St. Tola goat's cheese, mozzarella, cherry tomatoes, pesto
$(1,7,12)$
$€ 16.00$


Vegetariana
grilled aubergine, courgette, artichoke, Fior di $(1,7,12)$
$€ 15.00$ latte
wild mushrooms, black truffle paste, prosciutto
(1,7)
$€ 16.00$
Fior di latte, olive oil

## Garlic and pesto bread

## Garlic mayo | Chipotle mayo

$€ 1.00$

# STONEWALL 

## Served from 12:30

## SWEET PLATES

## Sticky toffee pudding €9.5

Vanilla ice-cream, honeycomb, caramel sauce
1,3,7

## Vanilla crème brulee €9.5

Mixed berries
3,7

## The banner cheese plate € 14.5

St Tola goat's cheese, Cratloe sheep's cheese, Aillwee caves, cheddar, smoked almonds, apple relish, grapes, Carr's water crackers
7,9,12

## Tiramisu €9.5

Espresso jelly, chocolate soil
1,3,7

## Valrhona dark chocolate fondant €9.5

White \& milk chocolate, hazelnut praline, raspberry
1,3,7,8

## Home-made ice-cream selection €9.5

Chocolate, strawberry \& vanilla
3,7

