

STONEWALL

WOOD-FIRED PIZZERIA, ORGANIC WINE BAR
& COFFEE HOUSE

Our Dough

Made fresh every morning in-house from fresh yeast, Tipo '00' 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°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.

STONEWALL

BAKERY

Butter croissant €3

Hazelnut & chocolate Croissant €4

Pain au chocolat €4

Fruit scone €4

Cake of the day €5

Tart of the day €5

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STONEWALL

Served 12:30-9:30pm
Wednesday to Sunday

BAR SNACKS

Marinated olives	VN	€4.00
Smoked almonds	VN	€4.00
Dooliner brown bread	(1,3) V	€4.00

SHARING PLATES

Charcuterie and cheese	(1,7,9,12)	€16.00
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St. Tola goat's cheese, Cratloe, Ailwee caves,
Gubeen chorizo & salami, celery & grapes, pickled
relish, Carrs water crackers

SALADS

Caesar salad	(1,4,7,12)	€10.00
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smoked pancetta, baby gem, garlic croutons,
shaved parmesan, silver skin anchovy

add:

smoked chicken +€4.00
Atlantic red prawns +€6.00

(2)

St. Tola goat's cheese salad	(7) V	€12.00
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Fennel, rocket, St. Tola goat's cheese, citrus
dressing

Vegan super salad	(8,10,12) VN	€12.00
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Quinoa & pomegranate, pumpkin seeds,
walnuts, mixed leaves, white balsamic &
mustard dressing

Macroom burrata	(7,8) V	€12.50
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cherry tomatoes, roasted hazelnuts, basil
pesto, herb salad, lemon juice

Allergens information: Product(s) contains:

1-Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard,
11-Sesame Seeds, 12-Sulphur Dioxide and Sulphites, 13-Lupin, 14-Molluscs.

⚠ Please note that foods that contain the above allergens are prepared and cooked in our Kitchen.
Please make your server aware of any allergens before ordering. Thank You.

VN Vegan

V Vegetarian

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STONEWALL

Served 12:30-9:30pm
Wednesday to Sunday

WOOD-FIRED PIZZAS

All pizzas are 12"

Margherita	Fior di latte mozzarella, La Fiammante tomatoes, fresh basil, olive oil	(1,7,12) 	€13.00
Carnosa	prosciutto, speck, salami, pepperoni, tomatoes, mozzarella, rocket	(1,7,12)	€16.50
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)	€14.50
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) 	€15.50
Vegetariana	grilled aubergine, courgette, artichoke, Fior di latte	(1,7,12) 	€15.00
Boscaiola	wild mushrooms, black truffle paste, prosciutto, Fior di latte, olive oil	(1,7)	€16.00
Garlic and pesto bread		(1,7) 	€6.00

Garlic mayo | Chipotle mayo


(3,12)

(3,12)


€1.00

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SWEETS

Apple tart

€8.00

vanilla custard, crème Chantilly, strawberry, mint
(1,3,7)

Bread and butter pudding

€8.00

white chocolate and caramelised coffee sauce
(1,3,7)

Bailey's mousse

€8.00

white and dark chocolate, hazelnut praline
(3,7,8,12)

Home-made ice cream

€8.00

selection of homemade strawberry, vanilla, chocolate, tuile
biscuit, toffee or chocolate sauce, strawberries
(1,3,7)

The banner cheese plate

€12.00

St Tola goat's cheese, Cratloe sheep's cheese, Aillwee caves
cheddar, smoked almonds, apple relish, Carr's water crackers
(1,3,7)

Lemon cheese cake verrine

€8.00

candied orange
(1,3,7)

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ORGANIC WINES ON TAP

White Wine

	175ml	375ml	750ml
Povero Arneis, Piedmont, Italy	€8.50	€16.00	€31.00
Arnold Holzer Gruner Veltliner, Wagram, Austria	€9.00	€17.00	€33.00
Casa Monte Pio Albarino, Rias Baixas, Spain	€9.50	€17.00	€34.00
Château Pesquié Ventoux Blanc, Rhône, France	€10.00	€18.00	€36.00

Prosecco

Vini Stocco Prosecco, Italy	€9.00
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Red wine

Bernardo Farina Tempranillo, Castile Y Leon, Spain	€8.50	€16.00	€31.00
Barbarians Malbec, Tupungata, Argentina	€9.00	€17.00	€33.00
Cantine Povero Nebbiolo, Piedmont, Italy	€9.00	€17.00	€33.00
Montfrin, Côtes du Rhône, France	€9.00	€18.00	€35.00
Bodegas Aradon, Rioja, Spain	€10.00	€19.00	€37.00
Camp Cabernet, California, USA	€11.50	€23.00	€45.00

STONEWALL

DRINKS

Irish Craft Beers

Five Lamps lager	€7.00
O'Haras Double IPA	€9.00
Galway Hooker IPA	€7.50
Killarney Scarlet Pimpernel IPA	€7.00
Killarney Blonde Ale	€7.00
O'Haras Leann Folláin (Stout)	€7.50
Stonewall cider	€7.50
Dooliner Lager	€8.00
Connemara Irish Ale	€6.00
Connemara Irish Lager	€6.00

International Beers

Asahi	€6.00
Budvar	€6.00
San Miguel	€6.00
Peroni	€6.00
Peroni (GF)	€6.00
Moretti	€6.00

Non-Alcoholic Beers

Erdinger	€6.50
Peroni 0.0	€6.00
Moretti 0.0	€6.00

Cocktails

Pornstar Martini	€12.50
Mojito	€12.50
Cosmopolitan	€12.50
Whiskey Sour	€12.50
Espresso Martini	€12.50

Spirits

Sausage Tree vodka (Irish)	€8.50
Pig's Elbow gin (Irish)	€7.50
JJ Corry Banner whiskey (Irish)	€7.50
Longueville House apple brandy	€7.50

Minerals

Fentimans Ginger Beer	€4.00
Poachers Classic Tonic	€4.00
Poachers Light Tonic	€4.00
Poachers Soda Water	€4.00
Poachers Ginger Ale	€4.00
Poachers Ginger Beer & Irish Chilli	€4.00
Sanpellegrino Limonata	€3.50
Sanpellegrino Aranciata	€3.50
Irish apple juice	€4.00
Sprite	€3.70
Coke	€3.70
Diet Coke	€3.70
Coke Zero	€3.70
Still Water	€3.50
Sparkling	€3.50
LUNASA Kombucha	€5.50

Tea & Coffee

Espresso	€3.00
Americano	€3.50
Cappuccino	€4.00
Mocha	€4.00
Flat white	€3.70
Latté	€4.00
Flavoured Latté	€4.00
Gingerbread Hazelnut Caramel Vanilla Chai	
Tea	€3.00
Herbal teas	€4.00
Peppermint	
Sencha green tea	
Camomile	
Earl Grey	
Rooibos and blood orange	
Strawberry and mango	
Ginger and lemongrass	
Lemon and Elderflower	
Oriental Beauty	
Hot Chocolate	€4.00

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BREAKFAST MENU SERVED 9AM-12PM

WEDNESDAY TO SUNDAY

Smoothies & Juices €6.50

Very berry

mixed berries, local yoghurt, orange juice

(7)

Homemade harvest

homemade granola, apple, local yoghurt, orange juice

(1,7)

Fresh start

spinach, rocket, apple, cucumber, lemon juice, sugar syrup

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)

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