

OUR PIZZAS

MARGHERITA (V) (VEGAN AVAILABLE) €14.50

A CLASSIC COMBINATION OF GENTLY SPICED TOMATO SAUCE & CREAMY MOZZARELLA [1,7] [VEGAN OPTION AVAILABLE]

RECOMMENDED BEER PAIRING DEVIL'S HELLES LAGER | RUTTING RED ALE

PEPPERONI €16.00

A CLASSIC COMBINATION OF GENTLY SPICED TOMATO SAUCE, PEPPERONI & CREAMY MOZZARELLA [1,7]

RECOMMENDED BEER PAIRING DEVIL'S HELLES LAGER | RUTTING RED ALE

POLLO PESTO €17.00

SMOKED CHICKEN, BASIL PESTO, SEMI SUNDRIED TOMATOES AND CREAMY MOZZARELLA, DRIZZLED WITH A ROSEMARY OIL [1,3,7,8,12]

RECOMMENDED BEER PAIRING SPAILPÍN SAISON | GOLDEN SPEAR BLONDE

GOATS CHEESE & WALNUT €17.50

GOATS CHEESE, CREAMY MOZZARELLA, CRISPY PANCETTA HAM, TOASTED WALNUTS & MAPLE SYRUP DRIZZLE [1,7,8,12]

RECOMMENDED BEER PAIRING GOLDEN SPEAR BLONDE | RUTTING RED ALE

THE OL' SMOKEY €17.50

SLOW-COOKED BEEF BRISKET IN OUR WHISKEY BARBECUE SAUCE, CREAMY MOZZARELLA, SWEET CARAMELIZED RED ONION DRIZZLE, SWEET PEPPERONCINI DROPS, AND BLUE CHEESE DRESSING ON OUR WOOD-FIRED BASE [1,3,7,10,12]

RECOMMENDED BEER PAIRING SCARLET PIMPERNEL | CASEY BROS STOUT

EL CHORIZO €17.00

SPANISH CHORIZO, SEMI SUNDRIED TOMATOES, CREAMY MOZZARELLA, BASIL PESTO DRIZZLE [1,3,7,8]

RECOMMENDED BEER PAIRING FULL CIRCLE IPA | GOLDEN SPEAR BLONDE

HAWAIIAN €16.50

TORN HAM & FRESH PINEAPPLE CHUNKS, GENTLY SPICED TOMATO SAUCE AND CREAMY MOZZARELLA [1,7]

RECOMMENDED BEER PAIRING DEVIL'S HELLES LAGER | SCARLET PIMPERNEL IPA

MEDITERRANEAN (V) €16.00

CREAMY MOZZARELLA, BLACK OLIVES, ARTICHOKE, SEMI SUNDRIED TOMATOES, SLICED RED ONION & BALSAMIC DRIZZLE [1,6,7,12] [VEGAN OPTION AVAILABLE]

RECOMMENDED BEER PAIRING DEVIL'S HELLES LAGER | GOLDEN SPEAR BLONDE

SPICY ITALIAN 🌶️🌶️ €17.50

PEPPERONI, NAPOLI SALAMI, PARMA HAM, MILD STUFFED PEPPERS WITH CREAM CHEESE & CREAMY MOZZARELLA SPRINKLED WITH CHILLI FLAKES [1,7,10,12]

RECOMMENDED BEER PAIRING SPAILPÍN SAISON | FULL CIRCLE IPA

DEEP SOUTH 🌶️🌶️ €17.00

WOOD-FIRED PIZZA BASE BRUSHED WITH GARLIC BUTTER, BUFFALO CHICKEN, FAMOUS FRANKS HOT SAUCE, CORN AND MOZZARELLA [1,7]

RECOMMENDED BEER PAIRING SCARLET PIMPERNEL | FULL CIRCLE IPA



GARLIC BREAD WITH CHEESE €13.00

GARLIC BREAD WITH A COMBINATION OF GARLIC OIL & GARLIC BUTTER, TOPPED WITH CREAMY MOZZARELLA.

ALL PIZZAS ARE 12"

SUPPLEMENTARY CHARGES FOR EXTRA TOPPINGS / ADJUSTMENTS CAN APPLY, PLEASE ASK YOUR SERVER!

DIPS

GARLIC MAYO [3,12] €1.50

BARBEQUE [10,12] €1.50

BLUE CHEESE [3,7,10,12] €1.50

HOT SAUCE €1.50



OUR BREWS

GOLDEN SPEAR | BLONDE ALE

This blonde gets its complex malt character from several specialty malts and a touch of wheat, balanced with just the right amount of fruity hop flavour. [ABV: 4.8%]



4



6.50

DEVIL'S HELLES | LAGER

Our Helles style lager is a pale, golden brew cold fermented and conditioned for an exceptionally clean, crisp finish. The aroma is honeyed and malty, with a small hint of noble hops. [ABV: 4.5%]

CASEY BROTHERS | EXTRA STOUT

This stout is a fuller flavour version of the classic Irish-style dry stout, with a hefty body and incredibly dense head. We employ a variety of dark malts to capture the essences of espresso, treacle, black bread and dark chocolate. Some Flahavans oats add to the smoothness of this classic beer style. [ABV: 4.6%]

RUTTING RED | IRISH RED ALE

This ruby-hued brew showcases a broad spectrum of delicious malt flavours, ranging from caramel and toffee to biscuit and brown bread. [ABV: 4.5%]

FULL CIRCLE | IPA

Brewed using all American hops, this sessionable IPA is bursting with a juicy hop aroma that leads into a full, fruit forward hop flavour that washes over the palate, and ends with a subtle refreshing bitterness. [ABV: 5.0%]



4



6.50

SCARLET PIMPERNEL | RED IPA

We have broken from tradition to create a deep red in colour, American style IPA. Light bodied and dry, our IPA effuses a citrusy, resinous hop flavour and aroma. [ABV: 6.0%]

Spailpin Saison

Our Saison Ale uses a substantial portion of spelt & wheat to increase the complexity & depth. This is combined with a Belgian yeast strain & French hops to make a dry, refreshing, spicy, and well-hopped brew. [ABV: 6%]

Please ask our team for the seasonals and limited editions available.

WINES

WHITE

Vinuva Pinot Grigio

This organic Sicilian Pinot Grigio is light, delicately flavoured & refreshingly dry with hints of ripe apple. 8 | 30

Tokomaru Bay Sauvignon Blanc, Marlborough NZ 2021

This wine offers a burst of tropical fruit flavours including passionfruit, melon and citrus with a slight hint of grassiness. 9 | 35

ROSE

A fresh & aromatic nose of raspberries & spices, this wine is lively & rich on the palate. (Available by the glass only.) 8

RED

El Oscuro Malbec

Pure, juicy flavours of plum & blackberry, with a hint of chocolate & vanilla from the oak ageing. It has a long, lingering & elegant finish. 9 | 35

False Bay Old School Syrah

Dark garnet with a violet rim. Full yet elegant with bramble aromas & cream, cassis & black cherry flavours on the palate with a long rich, ripe finish. 8.50 | 34

Prosecco - Snipe 20cl €10

SOFT DRINKS

Coca Cola | 3.50

Coke Zero | 3.50

Fanta Orange | 3.50

Fanta Lemon | 3.50

Orange Juice | 3.50

Cranberry Juice | 3.50

Sparkling Water | 3.50

Still Water | 3.50

(All prices are inclusive of DRS)

NON - ALCOHOLIC

Non-alcoholic options available, please ask your server



TAKEAWAY PIZZA

BEER FLIGHTS

CAN'T DECIDE?

TRY OUR BEER FLIGHTS WHERE YOU CAN SAMPLE 3 OR 6 BEERS

CHOOSE FROM OUR CORE BREW SELECTION

ASK YOUR SERVER FOR MORE DETAILS

3 FLIGHTS FOR €8 OR 6 FOR €16

“All beers include cereals containing gluten”

WHY NOT ORDER A PIZZA ONLINE FOR COLLECTION?

SIMPLY SCAN, PAY & COLLECT.

WOOD-FIRE PIZZA IN THE COMFORT OF YOUR OWN HOME WITHOUT THE HASSLE OF WAITING!