

WOODFIRED PIZZA MENU

OPEN DAILY 4PM TO LATE

J.M.Reidy's when originally established in the 1870s was well known as a flour merchant and bakery and to this day the words bakery, flour and meal form a part of our decorative pilaster shopfront. We are delighted to introduce Wood Fired Pizzas using freshly prepared dough from our Bakery. All of our pizzas are 12" in traditional Neapolitan style.

THE CLASSICS

Merchants Margherita <i>V</i> ^{1,5}	€12.00	Green Grocers Vegetarian <i>V</i> ^{1,5,7}	€14.00
San Marzano Tomato Sauce, Toonsbridge Fior di Latte Mozzarella, Parmesan, Fresh Basil & Olive Oil.		San Marzano Tomato Sauce, Toonsbridge Fior di Latte Mozzarella, Mixed Seasonal Vegetables, Caramelised Red Onion, Feta, Balsamic Drizzle.	
Hardware Pepperoni ^{1,5}	€15.00	Victorian Vegan <i>V, VF</i> ^{1,5,7}	€15.00
San Marzano Tomato Sauce, Toonsbridge Fior di Latte Mozzarella, Pepperoni, Parmesan & Olive Oil.		San Marzano Tomato Sauce, Vegan Mozzarella, Peppers, Courgette, Kalamata Olives, Pesto Drizzle.	

JM REIDY'S SPECIALITIES

The General Merchant ^{1,5}	€15.00	The Cobblestore ^{1,5}	€16.00
San Marzano Tomato Sauce, Toonsbridge Fior di Latte Mozzarella, Spicy Pepperoni, Chilli Flakes, Goats Cheese, Killarney Honey Drizzle, Rocket.		San Marzano Tomato Sauce, Toonsbridge Fior di Latte Mozzarella, Prosciutto Ham, Fresh Rocket, Parmesan & Truffle Oil.	
Wood Fire & Smoke ^{1,5}	€16.00	Ar Mhuin na Muice ^{1,5}	€16.00
San Marzano Tomato Sauce, Toonsbridge Fior di Latte Mozzarella, Nduja (Spicy), Caramelised Red Onion, Burrata, Balsamic Glaze.		San Marzano Tomato Sauce, Toonsbridge Fior di Latte Mozzarella, Shredded Ham, Oyster Mushrooms, Thyme & Olive Oil.	

Gluten Free base available +€1.50

SIDES

Horseshoe Garlic Bread	€5.00	Horseshoe "Med Style" Speciality	€6.00
Homemade Dough, Garlic, Parmesan & Fior Di Latte Mozzarella, topped with Himalayan Pink Sea Salt & Thyme.		Our Horseshoe Garlic Bread with Sundried Tomatoes & Kalamata Olives.	

HOUSE DIP

Roasted Garlic Dip	€1.50
Fiery Chili Dip	€1.50

All of our dough is prepared daily onsite and proofed over 48 hours to ensure high quality Neapolitan style crust with excellent digestion.



Follow us at [j.m_reidys](https://www.instagram.com/j.m_reidys) [#jmreidys](https://www.facebook.com/jmreidys)
or visit www.reidyskillarney.com

Food key: *V* Vegetarian *VF* Vegan Friendly *GF* Gluten Free

Food allergens list 1. Gluten 2. Crustaceans 3. Egg 4. Celery 5. Dairy 6. Fish 7. Nuts 8. Sulphites 9. Soya 10. Sesame 11. Peanuts 12. Mustard 13. Lupin 14. Molluscs

J.M REIDY'S DRINKS MENU

CRAFT & DRAUGHT BEERS

Guinness/Murphys	€4.90	Stag Stout <i>GF</i>	€5.00
Heineken/Carlsberg/Coors	€5.00	Cronin's Cider 500ml	€6.00
Peroni	€6.00	Corona	€5.20
Stag Ban Pale Ale	€5.50	Stonewell Medium Craft Cider	€6.00

We have a large selection of lagers and non-alcoholic beers available, please ask your server.

WINTER WARMERS

Mrs Reidy's Mulled Wine	€6.50	Bailey's Coffee	€6.50
Cabernet Sauvignon and Port sweetened with fresh fruits and spices.		House Coffee Roast, Baileys, Fresh Cream and Chocolate Shavings.	
Spiked Hot Chocolate	€6.50	Irish Whiskey	€5.70
Hot Chocolate, Milk, Jameson, Crème de Menthe, Mozart White Chocolate Liqueur.		Jameson, Hot Water, Lemon Slice, Cloves and Sugar.	

COCKTAILS

Espresso Martini

Absolut Vanilla Vodka, Kahlua, Simple Syrup, House Espresso - *Try our Salted Caramel, White Chocolate flavoured twists.*

Old Fashioned

Woodford Reserve, Angostura Bitters, House Simple Syrup.

Strawberry Daiquiri

Bacardi Rum, Lime Juice, Crushed Ice, Sugar Syrup.

White Russian

Absolut Vanilla Vodka, Kahlua, Fresh Cream, Chocolate Powder.

Pornstar Martini⁸

Absolut Vanilla Vodka, Passionfruit Purée, Passionfruit Liqueur, Prosecco.

Moscow Mule⁸

Kettle One Vodka, Fresh Lime Juice, Sugar Syrup and Gosling Ginger Beer.

Pink Starburst

Absolut Lime, Pomegranate Liqueur, Lime Juice, Pineapple Juice, Sugar Syrup, Fresh Pomegranate.

Whiskey Sour³

Jameson Black Barrel, Lemon Juice, Sugar Syrup, Egg White.

All cocktails €12



Follow us at [j.m_reidys](https://twitter.com/jm_reidys) #jmreidys
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