# FITZS PUB SMALL PLATES 

Flaggy Shore oysters $€ 9$ or $€ 18$ (3/6)
Au naturel with shallot, lunasa hibiscus vinegar $(2,12)$

## Open sandwich on Dooliner brown bread €13

Choose from:
Burren smoked salmon | Doolin crab | prawn cocktail | coronation chicken
served with Moyhill seasonal salad
(1,2,3,4,7,9,10,12,14)

## Doolin chilled seafood platter €18

Doolin crab, Burren smoked salmon, Flaggy Shore oyster, prawn cocktail, clams, mussels, smoked mackerel,pickled beets, radish, lemon \& dill mayonnaise, Marie Rose Dooliner brown bread \& butter (1,2,3,4,7,10,12,14)

Fitz's sustainable fish chowder €12.5
White wine, mussels, vegetables, smoked \& white fish pieces, cream \& spring onions Dooliner brown bread \& butter (1,2,4,7,9,12,14)

Chickpea \& aubergine fritter $€ 12.5$
Beetroot \& red onion jam, vegan yoghurt dressing

## Crispy fried Irish chicken wings $€ 12.5$

Pickled celery, ranch, gochujang sauce (1,3,6 7,9,10,12)

## Killary harbour mussels $€ 14.5$ or $€ 22$ (med/large)

White wine, cream, garlic, flat leaf parsley, twice cooked chips (1,4,7,12,14)

Moyhill garden leaf salad €12.5 (N)
Heirloom tomato, candied walnut, tomato consommé dressing 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.

# FITZS PUB <br> BIG PLATES <br> 12:30pm - 9:30pm 

## Fresh Atlantic cod in Dooliner beer batter €21

Twice cooked chips in beef dripping, tartar \& curry, minted peas, lemon
(1,4,7,10,12)

## Burren Angus beef burger €20.5

Twice cooked chips in beef dripping, bacon, lettuce, onion, tomato, burger sauce, smoked Ailwee cheese, pickle, brioche bun
(1,3,7,10,12)

Thai Green Curry €18
Pea, mushroom and aubergine, jasmine coconut rice
Add:
monkfish \& mussels €8 \| chicken €5 | tofu €4 (N)
$(4,6,14)$

## Chargrilled cauliflower steak €18

Butterbean puree, pomegranate, endive, chimichurri sauce
$(6,8,12)$

## Pan fried Atlantic halibut fillet $€ 36$

Crushed baby potatoes, asparagus, ssamphire, sauce vierge, local clams
$(4,12,14)$

## O'Connor's 12 oz sirlion steak $€ 36$

Grilled king oyster mushroom, pommes Anna (Green peppercorn cognac sauce or garlic butter)

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# FITZS PUB <br> <br> MENU <br> <br> MENU <br> 12:30pm-9:30pm 

## SIDES €5

## Rocket \& parmesan

(7)

## Seasonal vegetables

(7)

Twice cooked chips in beef dripping
Beer battered onion rings
(1)

## Buttered baby boiled potatoes

(7)

## 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)
Homemade ice-cream selection €9.5
Chocolate, strawberry \& vanilla

