



fitz's 30 mile menu

At Fitz's Pub, we proudly serve a 30 Mile Menu. Every main menu ingredient — from Burren beef and Clare lamb to Atlantic fish, Moyhill greens, and Doolin honey — is sourced from within 30 miles of our door. It's our way of keeping things local, sustainable, and true to the taste of North Clare.

30 mile small plates

flaggy shore oysters au naturel - 3 for €9 | 6 for €18

shallot vinaigrette

12,14

potato & leek soup €9 (VN)

served with dooliner & treacle bread

(1) 3,9

north clare seafood chowder €12

creamy chowder with local fish & shellfish

served with dooliner & treacle bread

(1) 4,7,9,12,14

galway bay mussels €15

lúnasa chorizo broth, warm focaccia

9,12,14

banner blend rack of ribs €14

glazed with doolin honey & jj corry banner whiskey, st. tola slaw

7,9,10,12,14

vegan moyhill salad €12

moyhill greens, red cabbage, carrot, dried cranberries, pickled beets, kale, walnut, quinoa, walnut dressing

8,10,12

crab island seafood platter €22

moher crab claws, flaggy shore oyster, burren smoked salmon, prawn cocktail, langoustine, clams, mussels smoked mackerel, marie rose sauce

1,2,3,4,10,12,14

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.

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30 mile big plates

burren beef burger & beef dripping chips €22

brioche bun, streaky bacon, tomato, red onion, gem lettuce, gherkin, burger sauce, ailwee smoked cheese

1,3,10,12

dooliner beer battered haddock & beef dripping chips €22

baby caper aioli

1,3,7,10,12

massaman curry €19 (VN)

red onion, potato, basmati rice, garlic naan

(naan contains dairy — vegan option available on request)

add chickpea (not 30 mile) | **add chicken +€2 (not 30 mile)** | **add monkfish & prawn +€6**
(1,7) 5,6,9 (4,2)

beef & guinness stew €20

carrot, pearl onion, leek, celery, baby potato and sean nós sourdough bread

(1) 9,12

available after 4pm

aran monkfish on the bone, lunasa nduja vin blanc €29

4,7,9,12

kilshanny lamb chops, mint paste, lamb jus €30

(7) 9,12

burren sirloin steak, green peppercorn brandy sauce 12oz €37

(7) 9,10,12

served with nolan's new potatoes and moyhill sprouting broccoli

(7)

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sides

beef dripping chips

3

nolans new potatoes & moyhill sprouting broccoli

(7)

moyhill salad, honey mustard dressing

9,10,12

€6

desserts

all freshly made in house

apple crumble, crème anglaise, homemade vanilla ice cream €10

1,3,7

bread & butter pudding, homemade vanilla ice cream €10

1,3,7

chocolate mousse, raspberry sorbet €10 VN

6,8

tiramisu €10

1,3,6,7,12

clare cheese plate €14

(1) 7,8,9,10,12

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30 mile cocktails

nóinín

micil irish poitín, cointreau, lime juice, honey syrup, fresh lime

paloma

micil irish poitín, grapefruit soda, dried & fresh lime

lady marmalade

micil orange gin, lemon juice, honey syrup, doolin marmalade

storm éowyn

micil irish gin, lime juice, honey syrup, ginger beer, bitters

strawberry fields

micil irish cream, micil whiskey, cream, honey syrup, doolin strawberry jam

the negrónin

micil gin, vermouth, campari

uisce beatha

micil whiskey, lemon juice, bitters, egg white

bán martini

micil irish cream, micil irish poitín, cold brew coffee

all cocktails €14.50

ask your server about our cocktail of the week.

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ORGANIC WINES ON TAP

White Wine

Povero Arneis, Italy

175ml 375ml 750ml

€8.5 €16 €31

Medium bodied white with lovely aromas of fresh peach and yellow apple.

The palate is textured with flavours of nectarines, almonds and nutmeg.

Pair with creamy pasta dishes, light meats, Italian herbs

Finca Los Aljibes Sauvignon, Spain

€9 €17 €33

Sauvignon/Verdejo - Light and super fresh. Aromas of citrus fruits and gooseberries, with a light, fresh, zingy palate with green apple and lemon.

Pair with light meats, fish, green veggies and salads.

Casa Monte Pio Albarino, Spain

€9.5 €18 €35

A deliciously crisp white with aromas of lemons and grapefruit and with a lip-smacking finish that is salty and mineral.

Pair with Fish , shellfish, oysters.

Mas des Cabres , Languedoc, France

€10 €19 €37

Viognier/Vermentino/Roussane - A beautifully fresh, fruity and distinctively floral white wine, with notes of acacia and peach with fresh, fruity, round finish.

Pair with Light meats, fruity dishes, dishes with aromatic French herbs

Rosé Wine

Château Pesquié Rosé, France

€9.5 €19 €37

Bright pale pink. Beautiful fresh berry fruit aromas, strawberries and cream.

The mouth offers a great balance and freshness with aromas of gooseberries, raspberries and citrus, with floral notes.

Pair with Seafood, light grilled vegetables, salads, asian dishes, soft cheeses

Prosecco

Vini Stocco Prosecco, Italy €9

Bright and refreshing, this Frizzante has pear drop and white flower aromas and a balanced palate with great bubbles, Pair with Aperitif, light foods, or fried foods.

ORGANIC WINES ON TAP

Red Wine

175ml 375ml 750ml

Bernardo Farina Tempranillo, Spain

€8.5 €16 €31

A lovely soft and fruity, medium bodied red with flavours of plum, red cherry and a hint of spice.

Pair with Tomato based dishes, lamb, burgers and pizza

Finca Lalande Malbec, Argentina

€9 €17 €33

Ripe, robust and super fruity red with plum and chocolate aromas, and a silky smooth full-bodied palate with bags of ripe fruit.

Pair with Steak, big bold meats

Cantine Povero, Nebbiolo, Italy

€9 €17 €33

Light on its feet yet packed with flavour. Classic aromas of strawberry and rose petals.

The palate is smooth and fruity with cherry and red berry fruits.

Pair with cheeses, truffle risotto.

Mas des Cabres, Languedoc, France

€9 €18 €35

Grenache/Syrah - A rich and deeply flavoured red with masses of blueberry, black cherry and garrigue aromas. Lovely freshness on the palate with mixed berry fruits to the fore.

Pair with Mediterranean spices including red pepper, sage, rosemary, and olives.

Bodegas Aradon, Rioja, Spain

€10 €19 €37

Tempranillo/Garnacha - A classic Crianza with spicy oak aromas supporting rich berry and dried fruit flavours.

Tending towards full-bodied, it is rich and warming with bramble fruit and vanilla.

Pair with Big lamb dishes, strong game flavours

Finca Los Aljibe, Spain

€11.5 €23 €45

Cabernet Sauvignon/Merlot/Petit Verdot - A super impressive, deeply-flavoured red, aromas of ripe blackcurrant and raspberry with a beautifully smooth, rich palate with ripe fruits, hints of cedar and leather.

Pair with Burgers and pizza are a great match with this more restrained style of Cabernet

HOUSE BEER BREWED LOCALLY

	Pint	1/2 pt
Dooliner Red Ale	€7.00	€4.00

With an incredibly smooth malt body complimented by caramel tones and perfectly balanced in bitterness, this Irish red is much more complex than it's mainstream rivals, all amplified with a smooth creamy mouth full and a nice warming finish.

	Pint	1/2 pt
Dooliner Lager	€7.00	€4.00

Hopped several times to create a unique blend of textures and aromas, the malty body pays tribute to traditional European lager and an extra-long conditioning time allows the maximum array of lager flavours to develop. the combination of noble hops, speciality malts and a classic lager yeast strain allow the esters and hop aromas to combine and balance perfectly.

Irish Craft Beer Board €11.50

A tasting of Dooliner Irish red ale, Dooliner lager, Open Gate Citra IPA

Draught	Pint	1/2pt	Bottled Craft Beers & Ciders	
Dooliner Red Ale	€7.00	€4.00	Dooliner Lager	€8.00
Dooliner Lager	€7.00	€4.00	O'hara's IPA	€8.00
Open Gate	€7.00	€4.00	O'hara's Double IPA	€9.00
Guinness	€6.00	€4.00	O'hara's Red Ale	€8.00
Heineken	€7.00	€4.00	O'hara's Stout	€8.00
Smithwicks Red	€6.50	€4.00	O'hara's Leann Follain	€8.00
Hop House	€7.00	€4.00	Bulmer's Pt Btl	€7.50
Rockshore Lager	€7.00	€4.00	Stonewell Cider	€7.50
Rockshore Cider	€7.00	€4.00	Galway Hooker Pale Ale	€7.50
Carlsberg	€7.00	€4.00	Saor Gluten Free	€7.50
			Erdinger Wheat Beer	€7.50
			H&F Ginger Beer	€8.00

WHISKEYS

WHISKEY BOARD

€14.00

Writers Tears (15ml) | Irish Man (15ml) | Green Spot (15ml)

CLONAKILTY WHISKEY FLIGHT

€28.00

Single Grain (33.5ml) | Small Batch (33.5ml) | Blended (33.5ml)

HOUSE WHISKEY - Grace O'Malley

€7.50

Grace O'Malley is a unique blend of triple & double distilled single malt & grain whiskeys. Each batch is matured to perfection in specially selected French Oak, Rum & American Bourbon casks which gives our whiskeys unique character, which pushes the boundaries of flavour.

BLENDDED WHISKEY

Jameson Crested

€8

Fox's Bow

€8.5

Jameson IPA

€8

Bushmills Original

€7

Jameson Stout

€8

Kilbeggan Original

€7

Writers Tears

€7.5

Black & White

€7

Roe & Co

€7

Irish Man Founders

€7.50

Proclamation Whiskey

€7.5

Jameson

€7

JJ Corry Hanson

€9.5

Powers

€7

Jameson Black Barrel

€9.5

Paddy's

€7

Slane

€7.5

Tullamore Dew

€7.5

Connacht Whiskey

€8.5

Black Bush

€7.5

Tullamore Dew XO

€9.5

Red Bush

€7

Dingle Whiskey

€13

JJ Corry Banner

€8

JJ Corry Gael

€15.5

Feckin

€7

Galley Head

€7.5

Glendalough Double Barrel

€8

HONEY WHISKEY

Irish Mist

€7

PEATED SINGLE MALT

It's a style of whiskey that had died away in Ireland after the 19th century, when small distillers would probably have dried their malt with whatever fuel was available at the time.

Connemara Single Malt €9 | 12yr €12 | 22yr €20

Teeling Blackpitts €9

SINGLE MALT

The laws that govern the production of Irish whiskey are almost exactly the same as those used to make Scotch whisky, so there are many marked similarities between the two. Irish Single Malt whiskey is aged in oak for at least three years, and must be distilled from a mash of nothing other than malted barley at a single distillery.

Grace O'Malley 7year	€13	Sexton	€9
Tyrconnell Single	€8	Lockes 8Yr	€9.5
Irish Man Single	€8.5	Bushmills 10Yr	€9.5
Teeling Single	€8.5	Bushmills 14Yr	€11.5
Galley Single	€9	Bushmills 16Yr	€20
		JJ Flintlock 15Yr	€19.5

SINGLE POT STILL

It's was a style that had almost died out, surviving only in the form of the wonderful Redbreast and a few special releases.

It's a spirit distilled from a mash of both malted and unmalted barley, giving it a wonderfully creamy mouthfeel and spicy, orchard fruit flavour.

Redbreast 12yr	€11	Powers 3 Swallow	€8
Redbreast Lustau	€15.5	Powers Signature	€10
Redbreast 15yr	€16.5	Powers John Lane	€10.5
27yr Single Malt	€70	Green Spot	€8.5
Midleton		Blue Spot 7yrs	€12
Midleton Very Rare	€26	Yellow Spot 12yr	€14.5
Barry Crockett Legacy	€33	Red Spot	€17.5
		Tullamore 12yr	€13.5
		Tullamore 14Yr	€16.5
		Drumshambo Pot Still	€11.5

HOUSE SPIRITS

Grace O'Malley Whiskey	€7.5
Micil Gin	€7.5
Micil Spiced Orange Gin	€7.5
Boatyard Vodka	€7.5
Micil Irish Cream	€7.5

VODKA

Dingle	€8
Smirnoff	€7
Grey goose	€11
Belvedere	€10.5
Titos	€9.5
Boatyard Vodka	€7.5

RUM

Kraken Spiced Rum	€7.5
Seadog Black	€7.5
Goslings Black	€7.5
Bacardi	€7
Captain Morgan Spiced	€7

BOURBON

Canadian Club	€7.5
Jim Beam	€7
Makers Mark	€8
Buffalo Trace	€8
Jack Daniels	€7
Southern Comfort	€7.5

GIN

Micil Gin	€7.5
Micil Spiced Orange	€7.5
Boatyard Double	€7.5
Old Tom Gin	€7.5
Sloe Boat Gin	€7.5
Beara Ocean Gin	€7.5
Glendalough Rose	€7.5
Ha'penny Rhubarb	€7.5

POITIN

Micil	€7.5
Micil Heritage	€10.5

LIQUEUR

Micil Irish Cream	€7.5
Baileys Irish cream	€7
Crème De Menthe	€7
Hennessy Cognac	€7
Sandeman Port	€7
Disaronno	€7
Volare Coffee	€7
Martini Rosso	€7
Martini Extra Dry	€7

MEAD

TASTING BOARD	€14
Atlantic Dry Mead	€7.5
Wild Red Mead	€7.5
Hazy Summer Mead	€7.5

NON/LOW ALCOHOL

Bulmer 00	€6	Glass N/A red wine	€6.5
Heineken zero	€6	Glass N/A white wine	€6.5
Peroni zero	€6	Prosecco N/A	€6.5
Moretti zero	€6		
Erdinger 0.0	€6.5	Mocktail of the week	€10

SPECIALITY HOT DRINKS

Irish Coffee	€10	Hot Whiskey	€8
Baileys Coffee	€10	Hot Port	€8
Calypso Coffee	€10		

TEA & COFFEE

Irish breakfast tea	€3.5	Americano	€4
Selection of herbal tea	€4.4	Espresso	€3.2
Selection of fruit tea	€4.4	Cappuccino	€4.5
		Latte	€4.5
		Hot chocolate	€4.5
		Mocha	€4.5

MINERALS

Pepsi Max	€3.8	Lucozade	€4.2
Club Orange	€4	Redbull	€5
7up Zero	€4	Tonic, Slimline 125ml	€3.5
Club lemon	€4	Ginger Ale, Soda 125ml	€3.5
Pink Grapefruit Soda	€4.2	Fevertree elderflower tonic	€4.2
Cidona	€4	Apple, Cranberry	€4.2
		Pineapple, Orange Juice	€4.2