# FITZS PUB <br> DINNER <br> Served 5:00pm - 9:30pm 

## SMALL PLATES

$½$ dozen Flaggy Shore oysters $€ 17$<br>Au naturel with shallot, lunasa hibiscus vinegar $(12,14)$

## Fitz's sustainable fish chowder €12

White wine, mussels, vegetables, fish pieces, smoked fish, cream \& spring onions, Dooliner brown bread
(1)(2,4,7,9,12,14)

## Caesar salad €12.5

Smoked bacon, baby gems, garlic croutons, shaved parmesan, Caesar dressing Add:
Cajun blackened chicken $€ 5$ OR Organic Burren oak smoked salmon €9 (1,3,4,7,10)

## Silver Hill confit duck leg €15

Pickled red cabbage, confit purple potato, plum jus
(9,12)

## Doolin chilled seafood platter €17.5

Flaggy Shore oyster, Doolin crab claws, clams, Burren smoked salmon, prawn cocktail, pickled beets, radish, lemon \& dill mayonnaise, Dooliner brown bread \& butter

## Vegan cauliflower wings $€ 10$

Crunchy Asian salad, sriracha mayonnaise
$(6,8,11)$

## FITZS PUB

DINNER
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## BIG PLATES

## Noel O Connor 10oz black Angus rib eye steak $€ 36$

Beer battered onion rings, fine beans
Choice of sauce: (green peppercorn cognac) or (garlic butter)
(1,7,9,12)
Irish free range half roast chicken $€ 20$
Savoy cabbage, pancetta cream sauce
$(7,9,12)$
Pan fried fillet of Atlantic cod €26
Moy hill grilled leeks, fresh clam \& mussels beurre Blanc
(4,7,12,14)
Braised Irish angus beef cheek $€ 22$
Winter mushroom ragout, rich veal jus $(7,9,12)$
(All above served with sage mashed potatoes \& seasonal buttered greens)
(7)

Fresh white fish in Dooliner beer batter €18.5
Twice cooked chips in beef dripping, tartar sauce, lemon wedge
(1,4,7,12)
Prime Irish black angus beef burger $€ 19$
Kaiser bun, smoked streaky bacon, smoked Ailwee cheese, burger sauce, hash brown, lettuce, red onion \& tomato, served with chunky chips, herb salad

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(1,3,7,10,11,12)
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## Paccheri \& warm burrata pasta €18 ${ }^{\text {V }}$

Aribiatta sauce, cherry tomatoes, garden rocket pesto
(1,7,12)

## Vegan burger €16.5

Vegetable patty, vegan cheese, sesame seeded bun, onion, lettuce, tomato, twice cooked chips $(1,11)$

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## SIDES €5

Baby potatoes, herb butter ${ }^{\vee}$
(7)

Sauteed mushrooms, garlic \& tarragon $\vee$
(7)

## Twice cooked chips in beef dripping

## Buttered greens, fine beans, broccoli, mangetout ${ }^{\vee}$ <br> $(7,8)$

## SWEET PLATES

## Dark chocolate fondant $€ 9$

Vanilla ice-cream, fresh mint \& strawberries
(1,3,7,8)
Bread \& butter pudding €9
White chocolate \& caramelized coffee sauce (1,3,7)

## Bailey's mousse € $€$

White \& milk chocolate, hazelnut praline, raspberry
(3,7,8,12)
Home-made ice-cream (3 scoops) €9
Chocolate, strawberry \& vanilla, fresh strawberry, garden mint
(7)

The banner cheese plate $€ 12$
St Tola goat's cheese, Cratloe sheep's cheese, Aillwee caves smoked cheese,
almonds, apple relish, Carrs water crackers
(1,3,7,8)

