



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

Wild Atlantic Seafood Chowder (GF on request) 12

Served with Dooliner & treacle brown bread

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

Burren Smoked Salmon (GF on request) 22 *

Fennel and caper salad, crème fraîche, Sean Nós multiseed bread

(1) (4,7)

Flaggy Shore Oysters (GF) Starter 10 | Main 20 *

Citrus chilli mignonette (6,10) or Cucumber mignonette (12, 14)

Doolin Seafood Platter (GF on request) 35 *

Share as a starter or enjoy as a main. Smoked mackerel, Burren smoked salmon, Moher crab claws, Flaggy Shore oyster, prawn cocktail, mussels, Marie Rose sauce, served with Dooliner & treacle brown bread

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

Galway Bay Mussels (GF on request) Starter 15 | Main 25 *

Chorizo broth, warm Sean Nós focaccia

(1) (9,12,14)

Fitz's Chicken Wings (GF on request) Starter 13 | Main 20 *

Blue cheese dip

(1) (3,6,7,9,10)

Moyhill Salad (V, VG, GF) 13

Moyhill leaves, quinoa, broccoli, carrot, beetroot, cranberries, walnut dressing

(8,10,12)

Soup of the Moment (V, GF on request) 9

Served with Dooliner & treacle brown bread

(1) (3, 9)

Sean Nós Focaccia Bread (V, VG option) 8

Freshly baked focaccia from our bakery, hummus, sundried tomato pesto

(1,11)

available after 4pm

Atlantic Prawn Pil Pil (GF on request) 17.50 *

Chorizo, garlic chilli prawns, toasted Sean Nós sourdough

(1) (2)

* Supplements on dinner included packages - please ask your server

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

Dooliner Beer-Battered Haddock 23

Beef dripping chips, caper aioli, curry sauce

(1,3,7,10,12)

Burren Beef Burger 23

Brioche bun, streaky bacon, tomato, red onion, gem lettuce, gherkin, burger sauce, Aillwee smoked cheese, beef dripping chips

(1,3,7,10,12)

Lamb Tagine (GF on request) 21

Moroccan-style Kilshanny lamb, couscous

(1) (9)

Chilli & Ginger Bowl (VG, GF) 19

Seasonal vegetables in a chilli, ginger and soy glaze, toasted seeds, fresh herbs

(6,9,10)

Add chicken +2 | Add prawn +4

available after 4pm

Burren Beef Striploin Steak (10oz) (GF) 39 *

Green peppercorn sauce

(7,9,10,12)

Aran Monkfish on the Bone (GF) 32 *

Moyhill leek, garden peas, nduja bisque

(4,7,9,12)

Kilshanny Lamb (GF) 31 *

Slow-braised shoulder, grilled cutlet, parsnip purée, rosemary jus

(7, 9, 12)

Linguine of Atlantic Prawn, Langoustine and Galway Bay Mussels 25

White wine chilli sauce, parmesan cheese

(1,2,3,7,12)

served with Nolan's new potatoes, Moyhill carrots & sprouting broccoli (7)

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sides

Beef Dripping Chips 6

(1,3)

Nolans New Potatoes 6

(7)

Moyhill Carrots & Sprouting Broccoli 6

(7)

Moyhill Salad, Honey Mustard Dressing 6

(9,10,12)

desserts

all freshly made in house

Clare Cheese Board (V, GF on request) 14

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

Banner Whiskey Irish Coffee Mousse 11

(1,3,7,12)

West Clare Strawberry Pavlova (GF) 10

(3,7)

Chocolate Mousse, Raspberry Sorbet (VG, GF) 10

(6,8)

Menu Notes

All main ingredients are sourced within 30 miles of Hotel Doolin.

Chicken is not currently available within our 30 mile radius and is sourced from trusted Irish suppliers.

Gluten free options available on request. Please inform your server of any allergies.

* Supplements on dinner included packages - please ask your server

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 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 negróin

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.



ORGANIC WINES ON TAP

White Wine

	175ml	375ml	750ml
Povero Arneis, Italy	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
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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
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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
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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
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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
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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 Cabenet

HOUSE BEER BREWED LOCALLY

Dooliner Red Ale

Pint 1/2 pt
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.

Dooliner Lager

Pint 1/2 pt
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
Guinness	6.50	3.50	O'hara's Double IPA	9.00
Beamish	6.50	3.50	O'hara's Red Ale	8.00
Murphys	6.50	3.50	O'hara's Stout	8.00
Murphys Red	7.00	4.00	O'hara's Leann Follain	8.00
Birra Moretti	7.50	4.00	Bulmer's Pt Btl	7.50
Coors Light	7.20	4.00	Stonewell Cider	7.50
Heineken	7.20	4.00	Galway Hooker Pale Ale	7.50
Lagunitas IPA	7.50	4.00	Saor Gluten Free	7.50
Orchard Theives	7.50	4.00	Erdinger Wheat Beer	7.50
Orchard Theives Wild	7.50	4.00	H&F Ginger Beer	8.00
Madri	7.50	4.00		
Beavertown Neck IPA	7.50	4.00		
Guinness 00	6.50			
Heineken 00	6.50	3.50		

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.

BLENDED 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.

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