



Hearth Menu

...stepping into a 19th century Irish home,  
with 21st century standards

HOT STARTERS

- Chef's Soup of the Day**.....7  
Seasonally selected vegetable soup with  
Fox's brown bread\*  
CY SP \*WH MK SE TN :RGF
- Fox's Seafood Chowder**.....10  
Potato & cream-based soup with a  
traditional selection of shellfish, smoked  
& white fish, served with Fox's brown  
bread\*  
FH CS CY MS MK SP \*WH MK SE TN :RGF
- Fox's Wild Irish Mussels**.....12  
Steamed in cider, onion & garlic cream  
stock. Served with Fox's brown bread\*  
FH MK MS CY SP \*WH MK SE TN :RGF
- Grilled Goats Cheese**.....11  
Served with red onion & blackberry  
marmalade, peppery rocket salad &  
hazelnuts  
WH MK SP TN
- Softshell Tempura Crab**.....13  
With salad & sesame dressing. Served  
with siracha & miso sauce  
WH MK SP TN
- Sizzling Skillet of Prawns**.....15  
Pink prawns pan-fried in a fiery chilli &  
garlic butter sauce.  
Served with Fox's brown bread\*  
FH CS MK \*WH MK SE TN

- Double Vintage Smoked Salmon**.....13  
With fennel, cucumber & dill salad.  
Served with Fox's brown bread\*  
FH MK SP \*WH MK SE TN :RGF
- Pickled Herring**.....10  
With vinegar & dill coleslaw, Quail egg,  
and Fox's home-made Marie Rose sauce  
FH EG SP
- Beetroot, Pear & Blue Cheese Salad**.....9.5  
Blue cheese, pear, beetroot, orange,  
roast hazelnuts & pomegranate  
MK SP TN
- Smoked Chicken & Feta Salad**.....12  
With balsamic & maple dressing  
MK SP
- 6 Fresh Seasonal Oysters**.....19.5  
Roaring Bay rock oyster presented  
on a bed of seaweed and crushed ice  
MS

Vegetarian / Vegan

- Fox's Vegetable Stew**.....14  
Seasonal & root vegetables with red lentils cooked in a light  
herb & tomato sauce  
WH SP CY :RGF
- Balsamic Puy Lentil & Roast Vegetable One Pot**.....16  
Root vegetables, Puy lentils, butternut squash, roast  
almonds & crispy cabbage  
CY SP TN :RGF
- .....4  
MK SP
- Spring Onion Mash Potato**  
**Roasted Baby Potato**  
**Johnnie Fox's Chips** SP  
**Roasted Root Vegetables with Herbs** SP  
**Seasonal Side Salad** SP
- Brown Bread (3 Slices)**.....2  
WH SE MK SP PN TN

SIDES

COLD STARTERS

- Pan-Fried Hake**.....24  
With green vegetables and spring onion mash. Served with  
a creamy dill & caper sauce  
FH MK SP CY :RGF
- Fox's Seafood Pie**.....20  
Traditional seafood pie with hearty pieces of white & smoked  
fish, with select shellfish & vegetables in a velouté sauce  
topped with puff pastry. Served with spring onion mash  
WH CS SP MS MK FH CY
- Battered Fish & Chips**.....19  
Wild Cod in a light batter with Johnnie Fox's chips & mushy  
peas. Served with home-made tartare sauce  
MK FH WH EG SP
- Grilled Seabass Fillet**.....25  
Served with spring onion mash, samphire & pickled shallots.  
Served with seafood pastis sauce  
FH MS SP MK CS CY :RGF
- Smoked Salmon & Prawn Linguine**.....22  
Served in a caper & parmesan sauce  
FH CS WH SP CY MK

SEAFOOD SALADS

SHARING PLATTER  
\*4 PEOPLE

**Giant Seafood Platter**.....160  
Half lobster, Atlantic peeled prawns, tiger  
prawns, mussels & Dublin Bay prawns in their  
shell, accompanied by an assortment of seasonal  
shellfish, topped with 12 Carlingford oysters, and  
Fox's wild mussels in our unique cider garlic &  
onion cream sauce.  
Served with \*Fox's brown bread  
SP FH MD MK CY CS MS EG \*WH MK SE TN :RGF  
*\*Please Note: Preparation time is approx 35-45 mins*

- Cold Seafood Salad**.....25  
Served with a lollo rossa salad, home-made Marie  
Rose sauce & \*Fox's Brown Bread. Choice of the  
following:  
-- Smoked Salmon  
-- Atlantic Prawn  
-- Combination: Smoked Salmon & Atlantic Prawn  
FH EG SP CS \*WH MK SE TN :RGF
- Aran Seafood Salad**.....35  
A combination of smoked salmon, oysters, Atlantic  
prawns, New Zealand Mussels & pickled herring.  
Served with a lollo rossa salad, homemade Marie  
Rose sauce & \*Fox's Brown Bread  
CS SP EG FH MS CY \*WH MK SE TN :RGF

Meat & Poultry

- Lamb Shank**.....22  
Joint of Irish lamb shank with potato & vegetables in a  
rich lamb & red wine jus  
CY MK SP :RGF
- Roast Chicken Supreme**.....19  
With crushed baby potato, crispy bacon & spinach.  
Served with mushroom sauce  
SP CY MK :RGF
- Beef & Guinness Pie**.....21  
Slow-cooked Irish beef in a red wine gravy, topped with  
puff pastry. Served with spring onion mash  
CY SP WH
- Irish Lamb Stew**.....16  
A classic combination of stewed lamb with diced  
potatoes, carrot, celery & pearl barley. Topped with  
puff pastry  
CY WH SP
- Slow Cooked BBQ Ham Hock**.....24  
With roast baby potatoes. Served with apple & red chilli  
chutney & BBQ sauce  
WH CY FH SP
- Champagne Confit Duck**.....22  
Slow-cooked duck leg with homemade champagne &  
grape sauce. Served with spring onion mash & roasted  
red cabbage  
MK SP CY :RGF
- 10oz Beef Striploin**.....30  
With sautéed wild mushrooms & crispy onions.  
Served with roast baby potatoes.  
Choice of pepper sauce or garlic butter  
SP FH MD MK CY :RGF