



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

SIDES

.....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

CS Crustacean CY Celery EG Egg FH Fish MD Mustard MK Milk
MS Mollusc PNPeanut SE Sesame SP Sulphites SY Soya
TN Treenut WH Wheat GFGluten Free :RGF Request Gluten Free

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

*NOTE: There might be slight variations to listed menu items
on the day of your booking as we deal and adapt with current
supply chain or quality issues.