



Est. 1798
J Fox's
Hearth Menu

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

HOT STARTERS

- Chef's Soup of the Day**.....7.5
 Seasonally selected vegetable soup with Fox's brown bread*
 CY SP *WH MK SE TN :RGF
- Fox's Seafood Chowder**.....10.5
 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**.....13
 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**.....11.5
 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**.....15.5/25
 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**.....13.5
 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**.....10/16
 Blue cheese, pear, beetroot, orange, roast hazelnuts & pomegranate
 MK SP TN
- Smoked Chicken & Feta Salad**.....12.5/18.5
 With balsamic & maple dressing
 MK SP
- 6/9/12 Fresh Seasonal Oysters**.....20/30/38
 Roaring Bay rock oyster presented on a bed of seaweed and crushed ice
 MS

COLD STARTERS

Vegetarian / Vegan

- Fox's Vegetable Stew**.....15.5
 Seasonal & root vegetables with red lentils cooked in a light herb & tomato sauce
 WH SP CY :RGF
- Balsamic Puy Lentil & Roast Vegetable One Pot**.....16.5
 Root vegetables, Puy lentils, butternut squash, roast almonds & crispy cabbage
 CY SP TN :RGF
- Roast Cauliflower**.....17.5
 With red cheddar creamy sauce. Served with pickled vegetables & roast almonds
 MK TN SP
-4.5
 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)**.....2.5
 WH SE MK SP PN TN

SIDES

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

Speciality Seafood

- Pan-Fried Cod**.....25
 Served with green vegetables and spring onion mash potato. Served with Irish cider sauce
 FH MK SP CY
- 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**.....20
 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 Fillets**.....26
 Served with buttered baby potato & Mediterranean medley of roast vegetables. Served with caper, sun-dried tomato & fresh herb butter
 FH SP MK
- Smoked Salmon & Prawn Linguine**.....23
 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 MD *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 MD *WH MK SE TN :RGF

Meat & Poultry

- Lamb Shank**.....23
 Joint of Irish lamb shank with potato & vegetables in a rich lamb & red wine jus
 CY MK SP :RGF
- Roast Chicken Supreme**.....20
 With red wine gravy & black pudding stuffing. Served with seasonal roast vegetables and spring onion mash potato
 SP CY MK EG WH :RGF
- Beef & Guinness Pie**.....23
 Slow-cooked Irish beef in a red wine gravy, topped with puff pastry. Served with spring onion mash
 CY SP WH
- Irish Lamb Stew**.....17
 A classic combination of stewed lamb with diced potatoes, carrot, celery & pearl barley. Topped with puff pastry
 CY WH SP
- Slow Cooked BBQ Short Ribs**.....25
 Served with pickled vegetables and BBQ sauce, with chips
 CY WH FH SP
- Champagne Confit Duck**.....23
 Slow-cooked duck leg with homemade champagne & grape sauce. Served with spring onion mash & roasted red cabbage
 MK SP CY :RGF
- 10oz Beef Striploin**.....32
 With sautéed wild mushrooms & crispy onions. Served with chips
 Choice of pepper sauce or garlic butter
 SP FH MD MK CY :RGF
- Slow Cooked Rabbit**.....28
 With tangy mustard & cream sauce. Served with edamame beans, green peas, glazed baby carrots & spring onion mash potato
 SP MD MK CY SY

*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.