



ESTD 1798



**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
- Crispy Fried Calamari**.....12/23  
Served with a zesty sriracha-garlic mayonnaise. Served with homemade coleslaw salad & garnished with baby rocket salad  
MS CS EG SP MK WH
- 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

**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

**Duck Pâté**.....11.5  
With red onion & blackberry chutney. Served with pickled gherkins and Fox's brown bread\*  
SP EG \*WH MK SE TN :RGF

**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

**Stuffed Roast Red Pepper** .....17.5  
With bulgur wheat, seasonal vegetables, feta cheese & fresh herb tomato sauce. Served with focaccia toast & balsamic reduction  
WH SP MK CY

### SIDES

- .....4.5
- Spring Onion Mash Potato** MK SP
- 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

- Pan-Fried Salmon**.....26  
With spring onion mash potato, green peas & fennel cucumber salad. Served with creamy dill & caper sauce  
FH MK SP CY
- Fox's Seafood Pie**.....22  
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**.....21  
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

**Grilled Octopus**.....29  
With roast baby potato, stir fry vegetables, and grilled sweetcorn. Served with chipotle sauce  
FH SP CY CS MS

### SEAFOOD SALADS

#### SHARING PLATTERS

**Hot Seafood Platter** \*2 PEOPLE .....120  
Grilled octopus, oysters, whole tiger prawns and New Zealand Mussels complimented with chili & garlic prawns, cockles, Fox's wild Irish Mussels and crispy fried calamari.  
CS MS MK EG SP WH CY FH

**Giant Seafood Platter** \*4 PEOPLE .....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**.....21  
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**.....18  
A classic combination of stewed lamb with diced potatoes, carrot, celery & pearl barley. Topped with puff pastry  
CY WH SP

**Slow Cooked Baby Back BBQ Pork 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**.....35  
With grilled mushroom, & crispy onions, green peas & chips. Choice of pepper sauce or garlic butter  
SP WH FH MD MK CY :RGF

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

\*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.