



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.....11.5
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.....13.5
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

Duck Wings.....12.5
Served with a refreshing cucumber salad lightly dressed with soy vinaigrette. Complimented with a sprinkle of zesty wasabi sesame seeds and baby rocket salad
WH SY SE SP CY

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

Warm Pork Hock Terrine.....12
Served with pickled vegetables and crispy sourdough bread
WH SP CY

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

Duck Pâté.....11.5
With red onion & blackberry chutney. Served with pickled gherkins, balsamic onions & toasted sourdough
SP EG WH MK

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.....16
Seasonal & root vegetables with red lentils cooked in a light herb & tomato sauce
WH SP CY :RGF

Balsamic Puy Lentil & Roast Vegetable One Pot.....17
Root vegetables, Puy lentils, butternut squash, roast almonds & crispy cabbage
CY SP TN :RGF

Potato Gnocchi.....18
With broccoli and confit cherry tomatoes, Served with a zesty tomato & basil sauce, and Complimented by vegetarian Parmesan-style cheese
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

CS Crustacean CY Celery EG Egg FH Fish MD Mustard MK Milk MS Mollusc PN Peanut SE Sesame SP Sulphites SY Soy TN Treenut WH Wheat GF Gluten 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.

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.....23
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.....22
Wild Cod in a light batter with 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.....24
Served in a caper & parmesan sauce
FH CS WH SP CY MK

SEAFOOD SALADS

SHARING PLATTERS

Hot Seafood Platter *2 PEOPLE120
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 PEOPLE160
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.....26
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.....36
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.....24
Joint of Irish lamb shank with potato & vegetables in a rich lamb & red wine jus
CY MK SP :RGF

Roast Chicken Supreme.....22
With red wine gravy & black pudding stuffing. Served with seasonal roast vegetables and spring onion mash potato
SP CY MK EG WH :RGF

Venison Ragout.....26
Topped with crispy diced potatoes, smoked bacon, and spring onions
CY SP

Beef & Guinness Pie.....24
Slow-cooked Irish beef in a red wine gravy, topped with puff pastry. Served with spring onion mash
CY SP WH

Irish Lamb Stew.....19
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.....24
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