



ESTD 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 *WHEAT 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 *WHEAT 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 *WHEAT MK SE TN :RGF

Grilled Goats Cheese.....12.5
Served with red onion & blackberry marmalade, peppery rocket salad & hazelnuts

WHEAT MK SP HAZELNUTS

Duck Wings.....13
Served with a refreshing cucumber salad lightly dressed with soy vinaigrette. Complimented with a sprinkle of zesty wasabi sesame seeds and baby rocket salad

WHEAT 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*

SP FH CS MK *WHEAT MK SE TN

Smoked Chicken & Feta Salad.....13.5/19
Lolla rossa salad with sundried tomatoes, a selection of olives and balsamic reduction

MK SP

Double Vintage Smoked Salmon.....13.5
cucumber & dill salad. W/ Fox's bread*

FH MK SP *WHEAT MK SE TN :RGF

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

SP EG WHEAT MK

3/6/9/12 Fresh Seasonal Oysters.....12/20/30/38
Roaring Bay rock oyster on a bed of seaweed and crushed ice

MS

Octopus salad.....14
cucumber & wakame seaweed salad, soy red chilli vinaigrette, wasabi seeds & dressing

CS MS MK SY SE SP EG WHEAT

Vegetarian / Vegan

Fox's Vegetable Stew.....16
Seasonal & root vegetables with red lentils cooked in a light herb & tomato sauce

WHEAT SP CY :RGF

Rigatoni Pasta (Gluten Free).....18
Served with creamy wild mushroom and fresh spinach sauce. Complimented with pickled mushrooms and vegetarian parmesan-style cheese

MK SP CY

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

WHEAT SP MK CY

.....4.5

Spring Onion Mash Potato.....4.5
Roasted Baby Potato.....
Johnnie Fox's Chips.....
Roasted Root Vegetables with Herbs.....
Seasonal Side Salad.....

MK SP

SP

SP

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.

Speciality Seafood

Pan-Fried Salmon.....26
With spring onion mash potato, green peas & cucumber salad. Served with creamy dill & caper sauce

FH MK SP CY

Fox's Seafood Pie.....24
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

WHEAT CS SP MS MK FH CY

Battered Fish & Chips.....22
Wild haddock in a light batter with chips & mushy peas. Served with home-made tartare sauce

MK FH WHEAT 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 WHEAT SP CY MK

SHARING PLATTERS

Hot Seafood Platter *2 PEOPLE120
Grilled octopus, oysters, whole tiger prawns and New Zealand Mussels complimented with chilli & 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 or Atlantic Prawn**
-- **Combination: Smoked Salmon & Atlantic Prawn**

FH EG SP CS CY *WHEAT 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 *WHEAT MK SE TN :RGF

Meat & Poultry

Lamb Shank.....24
Irish joint with potato & vegetables in a red wine jus

CY MK SP :RGF

Half Roast Chicken.....25
With creamy wild mushroom sauce, spring onion mash potato, glazed carrots, green peas, and crispy bacon

MK SP CY

Slow Roasted Venison.....28
Served with green onion mash, celeriac purée, roasted butternut squash, chestnuts, and a rich venison & wild berry gravy, finished with juniper and balsamic-glazed blueberries

MK 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 MK WHEAT

Irish Lamb Stew.....19
A classic combination of stewed lamb with diced potatoes, carrot, celery & pearl barley. Topped with puff pastry

CY WHEAT BARLEY SP

Slow Cooked Baby Back BBQ Pork Ribs.....25
Served with spiced corn wedges and BBQ sauce, & chips

FH SP CY BARLEY WHEAT

Champagne Confit Duck.....24
Slow-cooked duck leg with homemade champagne & grape sauce. Served with spring onion mash & roasted red cabbage

WHEAT FH MK SP CY :RGF

12oz Dry aged Beef Striploin on the bone40
Served with breaded fried onion rings, green peas, pickled carrots and chips. Choice of pepper sauce or garlic butter

SP FH MD MK CY WHEAT BARLEY :RGF

Slow Cooked Beef Cheeks.....28
Served with mash, red wine gravy, spinach, carrots, mushrooms, horseradish, & pickled red onions

SP MK CY SY WHEAT

SIDES