

Starters

Whitebait Crispy, breaded Whitebait with roasted garlic aioli 7.95

Breaded Halloumi Sticks In a panko crumb with a sweet chilli jam and crisp leaves 8.95 **V**

1/2 Pint of Prawns A 1/2 pint mug of juicy prawns, chunky Thousand Island and a wedge of seeded bread 9.50

Warm Bread and Olives Selection of warm breads with olives, balsamic vinegar and infused oil dips 7.95 **V**
For two to share 9.95

Sticky Pork Belly Bites Tender pork belly in our signature Kentucky bourbon BBQ glaze with sesame, chilli and spring onion 9.50

Garlic Mushrooms Creamy garlic and herb mushrooms, baked with Cheddar cheese. With seeded toasts. 8.95 **V**

Loaded Bao Buns Steamed buns filled with our pulled, slow smoked beef brisket in a sticky Asian style glaze with sesame and crunchy Korean slaw 9.50
Or make it veggie and swap beef for pulled Jackfruit **V**



Starter Board

Halloumi sticks, garlic and rosemary focaccia, sticky Asian ribs and buttermilk chicken with chilli jam, roasted garlic aioli and bbq dips
Perfect as a sharing starter or as a grazing board for 1 17.50

Mains

Salmon Pan seared with a bacon and pecan crust. On hasselback potatoes, spinach, asparagus, green beans and vine tomatoes with a lemon and maple butter glaze 22

Battered Haddock In our cider batter with peas and homemade tartare sauce 18.95

Bourbon Chicken Buttermilk battered breast strips in our Kentucky Bourbon glaze with sesame, chilli flakes and spring onion. With grilled corn cob, coleslaw and skin on fries 18.50

Wholetail Scampi Classic breaded Scampi with peas and homemade tartare sauce 17.50

Smokehouse Fish Pie Cod, Smoked Haddock, Salmon and prawn pie topped with Applewood smoked cheddar mash with Serrano ham and buttered broccoli and beans 18.95

Beef Lasagne Our classic beef lasagne with garlic focaccia, rocket, balsamic glaze and a house salad 17.95

Cherry Cola BBQ Duck

Half of duck, dry rubbed, slow roasted until tender and then slathered in our cherry cola BBQ. With skin on fries, grilled corn, spring onions and slaw £22.50

Gourmet Burgers

6oz Flame grilled beef burger

Classic With Cheddar cheese, bacon, smokey mayo and a salad trim 17.50

Hot Honey Pork Our 'low and slow' pulled pork, gem lettuce, house pickled onion, Jack cheese and hot honey BBQ sauce 18.50

Chilli Topped with cheese, our home made beef chilli and pickles 18.50

Don't fancy beef? Why not try...

Mushroom and Halloumi With fire roasted red pepper, lettuce and caramelised onion chutney 18.50 **V**

Falafel and Bean Burger Our homemade Falafel and bean burger with a salad trim and vegan smokey mayo 17.95 **Vg**

Signature Burgers

Katsu Chicken Crispy panko crumbed chicken breast, cheese, katsu sauce, lettuce and crunchy Korean slaw 18.95

Smokestack Blue Flame grilled beef burger topped with our slow smoked, pulled beef brisket in a maple BBQ glaze topped with Stilton cheese, fried onions, pickles and smokey mayo 19.95

Cypriana Flame grilled beef burger with cheese, bacon, Panko crumbed Halloumi sticks, sweet chilli jam and a salad trim 18.95

The Bourbon Fox Flame grilled beef burger with cheese, bacon, our Kentucky Bourbon BBQ glazed buttermilk chicken with sesame, chilli flakes and spring onion with smokey mayo and a salad trim 19.95

Sliders A trio of mini taster burgers.

- 3oz beef burger with Brie and caramelised onion chutney
- Buttermilk chicken with and hot honey BBQ and Jack cheese
- Rum and cola pulled pork with gem and Korean slaw 19.95

Add onion rings to any burger for an additional 1.95 or double up any **Gourmet** or **Signature** burger with beef or a grilled chicken breast for 3.75

Steaks & Grills

Rump A great all rounder, best cooked medium to medium rare 10oz 24.00

Gammon 10oz of juicy gammon topped with 2 fried eggs 21.00

Flame grilled and served with cider battered onion rings, mushroom and tomato

Ribeye A juicy and flavoursome cut, best served medium rare 10oz 30.95

T-Bone The best of both worlds, tender Fillet on one side and Sirloin on the other 16oz 37.95

Fillet By far the most tender cut, best served medium rare 8oz 34.95

Mixed Grill Pork loin steak, gammon, sausage, rump steak, lamb chop and a fried egg 28.95

Sauces

Peppercorn and Brandy 2.95 - Stilton and Bacon 2.95
Chimichurri 1.95

Surf up any steak with garlic prawns or scampi for 4.95

From The Smoker

Marinated and smoked for maximum succulence and flavour

Baby Back Ribs

With a honey BBQ glaze, grilled corn and coleslaw - Half rack 17.50
- Whole rack 21.50

Sticky Beef Short Ribs

Maple glazed, smokey beef ribs with grilled corn coleslaw and a side of beef gravy 22.50

The Fox Smoked Tasting Board

Slow smoked BBQ ribs, smoked cherry cola wings, beef chilli with Applewood cheese, smoked sausage, maple beef short rib, toasted flat bread, grilled corn, mac n cheese, coleslaw, chimichurri, skin on fries and a side of beef gravy.

For 1 33.00 for 2 to share 46.50

Steakhouse Combo

One of our flame grilled 10oz rumps with a half rack of smokey, BBQ ribs, garlic butter jumbo shell on prawns and a grilled corn cob 33.50

Or upgrade to a 10oz Ribeye 39.50

Unless stated, all our dishes are served with a choice of skin on fries, chunky chips or jacket
or upgrade to sweet potato fries for an additional 2.50

Hanging Skewers

Grilled, marinated skewers. Served with a side of skin on fries, flat bread, salad and slaw

Turkish Style Lemon and herb chicken breast with onion, peppers, mushroom and courgette with a minted yoghurt dip 18.50

Greek Style Lamb, aubergine, tomato, onion and courgette in a Greek herb marinade with a minted yoghurt dip 19.50

Cypriot Style Halloumi, peppers, red onion, courgette and mushroom with a sweet chilli jam dip 18.50 **V**

Fajitas & Burritos

Rump Steak Fajita Seasoned peppers, onions and mushrooms with warm tortillas, salsa, smashed avocado, sour cream and cheese 21.00

Butternut Squash Fajita Roasted squash with seasoned peppers, onions and mushrooms with warm tortillas, salsa, smashed avocado, vegan sour cream and vegan cheese 18.95 **Vg**

Cajun Chicken Fajita Seasoned peppers, onions and mushrooms with warm tortillas, salsa, smashed avocado, sour cream and cheese 19.50

Chilli Baked Burrito Our homemade beef chilli with Mexican spiced rice, peppers and onions. Seared and baked in tortillas with cheese and a side of salsa, avocado, sour cream and salad 18.50

or make it veggie with our...

5 Bean Chilli Baked Burrito **V**
18.50

Jumbo Dogs

Flame grilled, butchers' sausage in a brioche bun with skin on fries, slaw and grilled corn

Chilli Cheese Dog Topped with our house beef chilli, cheese, tortilla chips and jalapenos 17.50

Smokey Beef Dog With our sweet and smokey pulled beef brisket, crumbled Stilton, pickles and blue cheese drizzle 17.50

Cuba Libre Pork Loaded with our rum and cola pulled pork, house pickled red onion and cherry cola BBQ drizzle 17.50

New York Classic 'Push cart style' fried onions and peppers with American mustard and ketchup 16.95

Pizza

Hand stretched and stone baked.

Caprese Creamy torn mozzarella with tomatoes, pesto and balsamic glaze 16.95 **V**

Churrasco Our sweet and smokey pulled beef brisket, Mozzarella, bell peppers and maple glaze 17.95

Francescana Torn Mozzarella, Serrano ham, mushrooms and rocket 17.50

Americana Pepperoni, red onion, Serrano ham and mozzarella 17.50

Pulled Pork Our rum and cola pork with peppers, spring onion, mozzarella and cherry cola BBQ drizzle 17.95

Chilli Bowl

A hearty bowl of our homemade beef chilli with wild rice, avocado, tortilla chips, cheese, salsa fresca and a house salad 18.50

(Or make it vegan with our homemade **5 Bean Chilli** and vegan cheese **Vg**)

Nachos

Large bowl of warm nachos, perfect for sharing

Classic Nachos Topped with smashed avocado, salsa, jalapenos, cheese and sour cream 12.50 **V**

Chilli Cheese Nachos Topped with beef chilli, cheese, jalapenos, salsa fresca and sour cream 13.50

Pulled Pork Topped with our rum and cola pulled pork, sesame, cheese and house pickled red onions 12.50

Sides

Garlic Focaccia 5.95 With cheese 6.95

Onion Rings With BBQ dip 4.95

Sweet Potato Fries 6.95

Skin On Fries/Chunky chips 5.50

Cheesy Fries 7.95

Homemade Coleslaw 4.50

Mac 'N' Cheese 5.95

Buttered Asparagus and Green Beans 7.50

Loaded Fries

Rocket Fries Loaded with cheese, hot sauce, jalapenos, sour cream and spring onions 8.95

House Chilli With cheese, jalapenos and spring onions 10.95

Vegan 5 Bean Chilli With spring onions and salsa fresca **Vg** 10.95

Cherry Cola Pork Rum and cola pork, cheese, cherry cola BBQ, house pickled onions and sesame 10.95

Cheesy Bacon Fries Bacon bits with oodles of cheese 9.50

Smokey Pulled Brisket With crumbled stilton, house pickled onions and blue cheese drizzle 10.95

Cuban Midnight Mac

Our house mac 'n' cheese loaded with our 'low and slow' rum and cola pulled pork, jalapenos, pickles, spring onions and hot honey BBQ drizzle 10.50 (or for 2 to share 13.95)

Toasted Sandwiches

served with skin on fries, salad and slaw

The Fox Club Sandwich

Flame grilled chicken breast, Monterey Jack cheese, bacon, lettuce, tomato and mayonnaise in triple stacked, toasted, thick cut bread 18.50

Norfolk Cheese Steak

Our take on the Philly classic with flame grilled rump steak, onions, peppers and mushrooms topped with melted cheese in a toasted baguette with a side of beef gravy for dipping 18.50

Sunday Roasts (Sundays only)

A choice of meats with cauliflower cheese, seasonal vegetables, roast potatoes, sausage meat stuffing, Yorkshire pudding and gravy. Turkey breast 17.95 - Roast Beef 18.95 - Honey roast gammon 17.95

Nut Roast with cauliflower cheese, seasonal vegetables, roast parsnips and potatoes, Yorkshire pudding and a vegetable gravy. 17.95 **V**

All of our dishes are prepared fresh to order. At very busy times please be prepared to wait up to an hour for food. Please advise a staff member should you have any special dietary requirements. As is commonplace, there is always a risk that fish dishes may contain bones and fresh game may contain shot. Our kitchen uses many ingredients some of which contain nuts, gluten and lactose.

Please speak to a team member for allergy advice. **V** = vegetarian **Vg** = vegan.