

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

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 19.95

Battered Haddock In our cider batter with peas and homemade tartare sauce 17.50

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 and toasts. 7.95 **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 8.95
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

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 17.95

Wholetail Scampi Classic breaded Scampi with peas and homemade tartare sauce 16.95

Seabass Pan seared fillet of Seabass with a Chorizo and pea risotto, grilled king prawns and a chunky herb and pepper salsa 18.95

Beef Lasagne Our classic beef lasagne with garlic and rosemary focaccia and a house salad 17.50

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 £20.50

Gourmet Burgers

6oz Flame grilled beef burger

Classic With Cheddar cheese, bacon, smokey mayo and a salad trim 16.95

Pulled Pork Topped with our BBQ Cuba Libre pulled pork with spring onion and Mozzarella 17.95

Chilli Topped with smoked Applewood cheese and our home made beef chilli 17.95

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

Mushroom and Halloumi With fire roasted red pepper, lettuce and tomato chutney 17.95 **V**

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

Signature Burgers

Tex-Mex Chicken Mexican spiced buttermilk fried breast with roquito peppers, spring onion and cheese topped with avocado, lettuce ,tomato and nachos with a tequila and lime mayo 18.95

The Smokestack Blue Burger 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 19.50

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

The Bourbon Fox Burger 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 19.50

Sliders A trio of mini taster burgers .

- 3oz beef burger with Brie and caramelised onion chutney
- Buttermilk chicken with chipotle mayo and salsa fresca
- Bourbon BBQ pork belly with gem, spring onion and sesame. 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 3.95

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 21.00

Sticky Beef Short Ribs
Maple glazed, smokey beef ribs with grilled corn coleslaw and a side of beef gravy 21.00

The Fox Smoked Tasting Board
Slow smoked BBQ ribs, honey and whiskey smoked chicken, beef chilli topped with smoked 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 31.00 for 2 to share 43.50

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

Rump A great all rounder, best cooked medium to medium rare 8oz 21.00

Gammon 10oz of juicy gammon topped with 2 fried eggs 19.95

Ribeye A juicy and flavoursome cut, best served medium rare 10oz 29.95

T-Bone The best of both worlds, tender Fillet on one side and Sirloin on the other 16oz 36.95

Fillet By far the most tender cut, best served medium rare 8oz 33.95

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

[Surf up any steak with garlic prawns or scampi for 3.95](#)

Steakhouse Combo

One of our flame grilled 8oz rumps with a half rack of smokey, honey BBQ ribs, garlic butter jumbo prawns and a grilled corn cob 33.50

Or upgrade to a 10oz Ribeye 38.50

Sauces Peppercorn and Brandy 2.95 - Stilton and Bacon 2.95
Chimichurri 1.95

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 Lemon and herb chicken breast with onion, peppers, mushroom and courgette with a minted yoghurt dressing 18.50

Greek Chunks of lamb, aubergine, tomato, onion and courgette in a Greek herb marinade with a minted yoghurt dressing 19.50

Cypriot Diced Halloumi, peppers, red onion, courgette and mushroom in a herb marinade 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

Loaded Dogs

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

Chilli Cheese Dog Topped with our home-made beef chilli, smoked Applewood cheese, pickles and crispy onions 17.50

Smokey Beef Dog With our sweet and smokey pulled beef brisket, Stilton cheese, pickles and maple BBQ 17.50

Havana Dog With our 'low and slow' rum and cola pulled pork, home pickled red onion, cheese and chipotle mayo 17.50

Campfire Dog Loaded with fried onions and peppers and topped with cheese £16.95

Pizza

Hand stretched and stone baked.

Caprese Creamy torn mozzarella with tomatoes, pesto and balsamic glaze 16.50 **V**

Churrasco Our sweet and smokey pulled beef brisket, Maple BBQ drizzle, Mozzarella and bell peppers 17.50

Francescana Torn Mozzarella, Serrano ham, mushrooms and spinach 16.95

Americana Pepperoni, red onion, Serrano ham and mozzarella 16.95

Cuba Libre Rum and cola pulled pork with spring onion, flame roasted pepper and mozzarella 17.50

Chilli Bowl

A hearty bowl of our homemade beef chilli with wild rice, avocado, tortilla chips, cheese, salsa fresca and house salad 17.50

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

Nachos

Classic Nachos Bowl of crisp, warm nachos topped with smashed avocado, salsa, jalapenos and cheese with a side of sour cream 8.95 (or for 2 to share 11.95) **V**

Chilli Nachos Bowl of crisp, warm nachos topped with our beef chilli and cheese with a side of sour cream 9.95 (or for 2 to share 12.95)

Sides

Garlic and Rosemary Focaccia 5.95
With cheese 6.50

Onion Rings With BBQ dip 4.50

Sweet Potato Fries 5.50

Skin On Fries/Chunky chips 4.50

Homemade Coleslaw 4.50

Mac 'N' Cheese 5.95

Buttered Asparagus and Green Beans 6.95

Loaded Fries

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

Chilli and Cheese 10.50 - **Vegan Chilli** **Vg** 10.50

Cheddar, Mozzarella and Bacon Bits 8.95
or add Jalapenos and spring onions 9.50

Cheesy Fries 7.50

Rum and Cola Pulled Pork with Mozzarella 10.50

Smokey Asian Beef With Jalapenos, cheese, sesame and spring onion 10.50

Cuban Midnight Mac

Our house mac 'n' cheese loaded high and baked with rum and cola pulled pork, panko crumb and cheese, then topped with pickles, roquito peppers and chipotle mayo 9.50
(or for 2 to share 12.95)

Toasted Sandwiches

served with skin on fries, salad and coleslaw

The Fox Club Sandwich

Flame grilled chicken breast, 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 sourdough 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 parsnips and potatoes, sausage meat stuffing, Yorkshire pudding and gravy. Turkey breast 17.50 - Beef rump 18.50 - Pork Leg 17.95

Nut Roast with cauliflower cheese, seasonal vegetables, roast parsnips and potatoes, Yorkshire pudding and a vegetable gravy. 17.50 **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.