

Starters

Whitebait Crispy, breaded Whitebait with roasted garlic aioli £6.50

Breaded Halloumi Sticks In a panko crumb with a sweet chilli jam and crisp leaves £6.50 **V**

1/2 Pint of Prawns Juicy prawns and crayfish, chunky Thousand Island and malted sour dough £6.95

Garlic Mushrooms Creamy garlic and herb mushrooms, baked with Cheddar cheese and sour dough toasts. £6.50 **V**

Texan Meatballs Beef meatballs in a smokey, Texan style tomato and herb sauce topped with cheese and baked. With garlic Texas toast £6.95

Warm Bread and Olives

Selection of warm breads with olives, balsamic and olive oil dip £5.50 **V**

For two to share £7.50

Smothered Jacket Wedges Choose from either our home made beef chilli or rum and cola pulled pork on jacket wedges with cheddar cheese.

Or with our Vegan chilli **Vg** £6.95

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 £14.95

Mains

Moroccan Lamb Shank Tagine Slow braised in Moroccan spices with tomatoes, almonds and apricots on jewelled couscous with minted yoghurt and flat bread £16.95

Beef Lasagne Our classic beef lasagne with garlic and rosemary focaccia and a balsamic rocket salad £14.95

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 £15.50

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 £16.95

Wholetail Scampi Classic breaded Scampi with peas and homemade tartare sauce £14.50

Asparagus Tart Asparagus, tomato, caramelised onion, basil and Mozzarella tartlet on our house salad with balsamic syrup and hasselback roasted new potatoes £14.50 **V**

Beer Battered Cod In our ale batter with peas and homemade tartare sauce £14.50

Blackened Tuna Steak Seared Tuna loin steak with Cajun spiced potatoes, tomatoes, spinach and peppers. With Chorizo, king prawns, grilled corn cob and mango salsa £16.95

Gourmet Burgers

6oz Flame grilled beef burger

Classic With Cheddar cheese, bacon, smokey mayo and a salad trim £13.95

Pulled Pork Topped with our BBQ Cuba Libre pulled pork with spring onion and Mozzarella £14.95

Mushroom and Brie With brie mushrooms and balsamic roasted tomatoes £14.50

Chilli Topped with cheese and our home made beef chilli £14.95

The Bourbon Fox Burger

Flame grilled beef burger topped with cheese, bacon, our Kentucky Bourbon BBQ glazed buttermilk chicken with sesame, chilli flakes and spring onion with smokey mayo and a salad trim £15.95

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

Halloumi and Mushroom With fire roasted red pepper, lettuce and tomato chutney £13.95 **V**

Buttermilk Chicken Crispy buttermilk battered breast with Gouda cheese, Roquito peppers, lettuce and smokey mayo £14.95

Vegan Burger Plant based burger topped with mushrooms, vegan Applewood cheese and red onion chutney in a vegan bun £14.95 **Vg**

Signatures

The Smokestack Blue Burger

Flame grilled beef burger topped with our slow smoked, pulled beef short rib in a maple BBQ glaze topped with Stilton cheese, fried onions, pickles and smokey mayo £15.95

From The Smoker

Marinated and smoked for maximum succulence and flavour

Baby Back Ribs

With a sticky, honey BBQ glaze, grilled corn and coleslaw Half rack £15.95 - Whole rack £18.95

The Fox Smoked Tasting Board

Slow smoked BBQ ribs, honey and whiskey smoked chicken, beef chilli topped with smoked cheese, smoked pork belly, 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 £23.95 for 2 to share £33.95

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

Rump A great all rounder, best cooked medium to medium rare 8oz £16.95

Fillet By far the most tender cut, best served medium rare 8oz £24.95

Ribeye A juicy and flavoursome cut, best served medium rare 10oz £21.95

The Tomahawk Steak

A whole, prime beef rib steak coming in at approx. 27 ounces. Flame grilled and served on the bone with a side of chimichurri. Takes a little longer to cook but worth the wait for its incredible flavour. Best served medium rare £35.95

Mixed Grill Pork loin steak, gammon, sausage, rump steak, lamb chop and a fried egg £21.95

T-Bone The best of both worlds, tender Fillet on one side and Sirloin on the other 16oz £27.95

Gammon 10oz of juicy gammon topped 2 fried eggs £15.95

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 £24.95

Or upgrade to a 10oz Ribeye £27.95

Sauces Peppercorn and Brandy £2.50 - Stilton and Bacon £2.50 Chimichurri £1.50

Surf up any steak with garlic prawns or scampi for £3.00

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 1.75](#)

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 £14.95

Greek Chunks of lamb, aubergine, tomato, onion and courgette in a Greek herb marinade with a minted yoghurt dressing £15.95

Cypriot Diced Halloumi, peppers, red onion, courgette and mushroom in a herb marinade with a sweet chilli jam dip £14.95 **V**

Fajitas

Flame Grilled Steak Seasoned peppers, onions and mushrooms with warm tortillas, salsa, smashed avocado, sour cream and cheese £16.95

Butternut Squash Seasoned peppers, onions and mushrooms with warm tortillas, salsa, smashed avocado, vegan sour cream and vegan cheese £13.95 **Vg**

Chicken Breast Seasoned peppers, onions and mushrooms with warm tortillas, salsa, smashed avocado, sour cream and cheese £14.95

Loaded Dogs

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

Chilli Cheese Dog Topped with our home-made beef chilli, smoked Applewood cheese, pickles and crispy onions £14.95

New Yorker Our take on the classic New York hot dog with our sweet and spicy 'Pushcart' style onions £13.95

Tex Mex Loaded with Mexicana cheese, smashed avocado, salsa, jalapenos, crushed tortilla chips, spring onion and sour cream £13.95

Havana Dog With our 'low and slow' rum and cola pulled pork, home pickled red onion and chipotle mayo £14.95

Pizza Hand stretched to order.

Francescana Torn Mozzarella, Serrano ham, mushrooms and rocket £12.95

Caprese Creamy torn mozzarella with tomatoes, pesto and balsamic glaze £12.95 **V**

Cuba Libre Rum and cola pulled pork with spring onion, flame roasted pepper and mozzarella £13.95

Americana Pepperoni, red onion, Serrano ham and mozzarella £13.95

Toasted Sandwiches

Served with skin on fries, salad and coleslaw

The Fox Club Sandwich Flame grilled chicken breast, smoked bacon, lettuce, tomato and mayonnaise in triple stacked, toasted, thick cut bread £13.95

Norfolk Cheese Steak Our take on the Philly classic with flame grilled steak, onions, peppers and mushrooms topped with melted cheese in a sourdough baguette with a side of beef gravy for dipping £14.95

Nachos

Classic Nachos Bowl of crisp, warm nachos topped with smashed avocado, salsa, jalapenos and cheese with a side of sour cream £7.95 (or for 2 to share £10.50) **V**

Chilli Nachos Bowl of crisp, warm nachos topped with our beef chilli and cheese with a side of sour cream £8.95 (or for 2 to share £11.50)

Loaded Fries

Rocket Fries £6.50

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

Chilli and Cheese £6.95 - **Vegan Chilli** **Vg** £6.95

Cheddar, Mozzarella and Bacon Bits £5.95

Cheddar Cheese £4.50

Rum and Cola Pulled Pork with Mozzarella £6.95

Sides

Garlic focaccia £4.50
With cheese £4.95

Onion Rings With BBQ dip £3.95

Sweet Potato Fries £4.25

Skin On Fries £3.95

Mac 'N' Cheese £4.50

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 £7.95
(or for 2 to share £10.95)

Sunday Roasts

A choice of meats with cauliflower cheese, seasonal vegetables, roast parsnips and potatoes, sausage meat stuffing, Yorkshire pudding and gravy. £14.95

Nut Roast with cauliflower cheese, seasonal vegetables, roast parsnips and potatoes, sage and onion stuffing, Yorkshire pudding and a vegetable gravy. £14.95 **V**

Beers and Ciders

Draught

Fosters 4% ABV

Amstel 4.1% ABV

Birra Moretti 4.6% ABV

Beavertown Neck Oil IPA 4.3% ABV

Beavertown Gamma Ray 5.4% ABV

Guinness 4.2% ABV

Inch's Cider 4.5% ABV

Bottled

Desperados 5.9% ABV **Sol** 4.2% ABV

Old Mout Strawberry and Pomegranate 4% ABV

Old Mout Kiwi and Lime 4% ABV

Old Mout Pineapple and Raspberry 4% ABV

Old Mout Berries and Cherries 4% ABV

Heineken 0.0 Alcohol free

Cocktails £7.50

Strawberry Daquiri Bacardi rum cocktail with strawberry and lime

Passionfruit Martini Passionfruit and citrus with Smirnoff Vodka shaken over ice

Pina Colada Classic rum cocktail with pineapple and coconut

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.

