

## THE FLAVOURS OF THE HOMELAND

Using the freshest, locally-sourced ingredients, we deliver flavours from the homeland. Here you will find modern takes on your favourite Irish dishes, plus classic pub staples and a range of crispy, salty, tasty sides to accompany a pint or three.

## STARTERS

<b>HOT WINGS</b>	16
Buffalo sauce, sour cream	
<b>CRISPY CALAMARI</b>	16
Salt and pepper, lemon aoli	
<b>SAUSAGE ROLLS</b> , red sauce	16
<b>SCOTCH EGG</b> , mustard sauce	12
<b>SHARE PLATE</b>	28
Leg ham, cheddar, pickles, pâté, caramelised onion, soda bread and butter	
<b>OYSTERS</b> gf	half dozen 22    dozen 36
Daily selection, served natural	
<b>OYSTERS KILPATRICK</b> gf	half dozen 26    dozen 40
Worcestershire, bacon	
<b>PÂTÉ</b>	16
Sweet onions, toasts	
<b>TACO FRIES</b> gf	16
Chilli con carne, cheese	
<b>GARLIC BREAD</b> v	8

**YOUR LOCAL IRISH BAR IN  
THE HEART OF NORTHBRIDGE.**

## MAINS

<b>ALL-DAY FRY UP</b> vo	25
Sausage, bacon, fried eggs, beans, fried tomato, mushrooms, hash brown, grilled brown bread and butter	
<b>BEEF SHIN &amp; GUINNESS PIE</b>	28
Mash, mushy peas, gravy	
<b>CHICKEN &amp; LEEK PIE</b>	26
Mash, white sauce	
<b>100% ANGUS BEEF BURGER</b>	21
Bacon, cheese, pickle, lettuce, tomato, soft bun, chips	
<b>PLANT BURGER</b> v	18
Chickpea & mushroom patty, cheese, pickle, lettuce, tomato, soft bun, chips	
<b>CHICKEN BURGER</b>	20
Coleslaw, aoli, soft bun, chips	
<b>FISH &amp; CHIPS</b>	23
Mushy peas, tartare, chips	

## SIDES

<b>FRIES</b> v, veg, gf	9
+ curry sauce	2
+ curry sauce & cheese	5
<b>MASH POTATO</b> v	6
<b>MIXED STEAMED VEGETABLES</b> v, vego	6
<b>GARDEN SALAD</b> v, veg	5
<b>EXTRA GRAVY, PEPPER SAUCE, CURRY SAUCE OR GARLIC BUTTER</b>	2
<b>WHITE PUDDING</b> or <b>BLACK PUDDING</b>	2 per slice

<b>BACON &amp; CABBAGE</b>	26
Boiled bacon, creamed cabbage, mashed potato, white sauce	
<b>CHICKEN CURRY</b> vo	20
Half 'n' half with rice and chips	
<b>CLASSIC CHICKEN PARMI</b>	22
Ham, red sauce, cheese, chips, slaw + curry sauce	2
<b>BANGERS &amp; MASH</b>	24
McLoughlin's pork sausages, mashed potato, onion gray	
<b>BLACK ANGUS SIRLOIN STEAK</b>	36
Served with your choice of: - chips & garden salad (gf) or mashed potato & mixed veg - garlic butter (gf) or pepper sauce	
<b>CAESAR SALAD</b> gfo, v, vo	20
Cos lettuce, bacon, croutons, parmesan cheese, soft egg, Caesar dressing + chicken	4

## DESSERT

<b>STICKY DATE PUDDING</b> v	12
Caramel sauce, vanilla ice cream	
<b>BANOFFEE PIE</b> v	12
Gram cracker crust, condensed milk caramel, banana, cream	

gf: gluten-free | v: vegetarian | veg: vegan | vo: vegetarian option available  
vego: vegan option available | gfo: gluten-free option available

Although we take precautions to safely handle food that may potentially contain allergens, cross-contamination may occur.

Not all ingredients listed. Please make your server aware of any dietary requirements before ordering.

# JOHNNY FOX'S



## TAP

CHAMPION TAPS	ABV	MIDDY	PINT
Guinness	4.2%	6	11
Kilkenny	4.3%	6	11

## LAGER

Swan Lager	4.4%	6	11
Heineken Lager	5.0%	7	12
Dingo Lager	4.5%	6	11

## ALE

150 Lashes Pale Ale	4.5%	7	12
Little Creature Pale Ale	5.2%	7	12.5
Rocky Ridge Juicy Pale ale	5.0%	7	12.5
Pan Head APA	5.7%	7	13
Nail Red Ale	6.0%	8	15
White Rabbit White Ale	4.5%	7	13.5
Gwei-lo Rainbow Sherbet Sour	6.0%	7	13.5

## GINGER BEER

James Squire Ginger	4.0%	7.5	14
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## CIDER

Magners Apple Cider	4.5%	6.5	11
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## WINE

SPARKLING	150ML	250ML	750ML
Bubbly Personality - Brut	9		40
Borgoluce Lampo - Prosecco	10		45
Piper-Heidsieck - Champagne			112

## WHITE

KT 5452 - Reisling	13	17	51
Puiatti - Pinot Grigio	12	16	48
Petal & Stem - Sauvignon Blanc	10	14	42
Icarus - Savignon Blanc Semillion	9	13	39
Icarus- Chardonnay	9	13	39

## ROSÉ

The Sum - Cabernet Sauvignon, Merlot, Shiraz	9	13	39
Bouchard Aine & Fils - Cinsault Noir	10	14	42
Innocent Bystander - Moscato	11	15	45

## RED

The Bowers - Pinot Noir	11	15	45
Torre Solar - Tempranillo	10	14	42
Mr Mick - Shiraz	9	13	39
Bull Ant - Cabernet Merlot	9	13	39

## COCKTAILS

<b>IRISH COFFEE</b>	16
Jameson, Cold Brew, Irish Syrup, Cream, Cinnamon	

<b>WHISKEY &amp; APPLE</b>	16
Jameson, Fresh Fluffy Apple Juice	

<b>KERRIGOLD FASHIONED</b>	18
Butter-washed Black Barrel, Agave, Raw Sugar, Bitters Blend	

<b>PASSION CLUB</b>	16
Aperol, Passionfruit, Jameson, Club Lemon	

<b>TROPIC TIN</b>	17
Lilt, Gin, Cassis, Lemon, Mint	

<b>MISTY MARMALADE</b>	17
Gin, Lemon, Agave, Marmalade, Orange Bitters, Citrus Pop!	

<b>APPLES 'N' CREAM</b>	16
Jameson, Green Apple Syrup, Vanilla, Lime, Cream	

<b>COCO MARTINI</b>	18
Cold Brew, Vodka, Kahlua, White Cocoa, Agave	

### SHERBET SNUG (SERVES UP TO 4)

Honey & Irish whiskey, lemon sherbet,  
magners apple, apple fizz

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