

The Fox

Happy Hours
Monday-Friday 3pm-6pm
on cocktails, selected
beers & wines

Order at the bar with your table number . As dishes are freshly prepared, they will be served as soon as they are ready. If you suffer from a food allergy or intolerance, please let your server know upon placing your order.

PANE & BRUSCHETTA

- Garlic Bread (veg) 6
- Garlic Bread with tomato & basil (veg) 7
- Garlic Bread with cheese (veg) 8
- Bruschetta (veg) 7

TO START

- Green Olives from Puglia (v) 4
- Calamari Fritti 8
- Melanzane Parmigiana (veg) 7.5
- Baked aubergine with parmesan & tomato*
- Garlic Doughballs 6
- Garlic mushrooms (veg) 7
- served on toasted ciabatta bread*

ROASTS - (available on Sunday)

- Beef Sirloin 19
- Lamb 19
- Chicken 17
- Nut Roast (V) 15

SALADS

- Tricolore Salad (v) 12
- Tomato, avocado, mozzarella
- Nonna's Garden Salad (v) 11.5
- Avocado, spinach, broccoli, olives & cherry tomatoes*
- Chicken Ceasar Salad 13.5
- Grilled chicken, Romain lettuce croutons and parmesan*

PASTA

- Lasagna al Forno layers of pasta with slow cooked beef ragu 12
- Penne Pollo smoked chicken, mushroom, white wine, cream & basil 12
- Penne Arrabbiata San Marzano tomato, chili & garlic (vg) 9.5
- Penne Tuscan Sausage - spicy Tuscan Sausage, tomato & Pecorino 12.5
- Spaghetti Bolognese ragù, tomato, garlic, onions, herbs 12.5
- Spaghetti Carbonara crispy pancetta, fresh cream, egg yolk and parmesan cheese 13

PIZZA

(241 on pizzas every Sunday 5pm-9pm)
(all our dough is freshly made on the premises)

- Margherita classic pizza of Naples with tomato, fior di latte & basil (veg) 9.5
- Vegetarian fior di latte, pepper, aubergine & courgette (veg) 10.5
- Calabrese 'nduja (Calabrian soft spicy sausage), prosciutto crudo tomato & fior di latte 13
- Pollo Parmigiana smoked chicken, fior di latte, Parmesan & fresh basil 13
- Prosciutto & Funghi fior di latte, porcini mushrooms, Italian ham & tomato 13
- Basilicata spicy sausage, chili, tomato & fior di latte 13
- Calzone folded pizza tomato, fior di latte & ham & mushroom 12.5
- Fiorentina fior di latte baby spinach, black olives & free-range egg 11.5
- Diavolo fior di latte tomato, peppers, salami & fresh chili 13

POLLO

- Pollo Cream Chicken breast in a cream & mushroom sauce served with fries 17.5
- Pollo Milanese Chicken breast served with spaghetti Napoli 18.5

SIDES

- Broccoli, chili & garlic (veg) 5
- Sautéed mushrooms (veg) 4
- French Fries (veg) 4

DESSERT

- Tiramisu 6.5
- Lemon Sorbet in skin 6.5
- Pistachio Cheesecake 7.5
- Profiterole 7

WINE LIST

125ml wine measure available on request.

SPARKLING:

		BOTTLE	125ML
Prosecco DOC	Italy	£25	£7.2
Prosecco Rosé	Italy	£26	
House Champagne	France	£64	

Ask about our Champagne selection

WHITE WINE:

			250LM	175ML
Trebbiano (House White)	Italy	£19.5	£7.4	£5.6
Sauvignon Blanc	Italy	£27	£9	£6.5
Pinot Grigio	Italy	£22	£7.90	£6.2
Chardonnay	Italy	£23	£8.5	£7
Sauvignon Blanc	New Zealand	£30	£11.90	£9
Percorino organic	Italy	£33	-	-
Gavi	Italy	£37	-	-

ROSE WINE:

		BOTTLE	250LM	175ML
Pinot GrigioBlush	Italy	£21	£7.7	£5.9
Cote de Provance	France	£30	£11.9	£9

REDS WINE:

		BOTTLE	250LM	175ML
Montepulciano - Italy	Italy	£24.2	£7.8	£6.2
Merlot - Italy	Italy	£19.5	£7.4	£5.6
Cotes Du Rhone Reserve - France	Italy	£29	-	-
Malbec - Argentina	France	£26	£8.7	£7
Cabernet Sauvignon	Argentina	£32.5	-	-
Rioja	Spain	£30	-	-
Chianti	Italy	£38		

BEER LIST

BOTTLE BEER

Peroni	£4.8
Corona	£4.8
Desperados	£4.8
Doombar	£4.8
Peroni Gluten Free	£4.8
Heineken 0% abv	£4
Rekordelig	£6

(Kiwi& Lime / Berries&Cherry / Raspberry& Pineapple/ Strawberry)

DRAFT BEER

Peroni	2.95 /5.90
Fox Lager	2.40 /4.80
Salt Loom	2.95 /5.90
Madri	2.60 /5.20
Appleshedcider	2.80 /5.60
Guinness	2.80/5.60
Staropramen	2.95/5.90

HOMEMADE INFUSIONS £4.50

Bourbon

Blueberry & Maple - Toffee Apple

Brandy

Chilly Nutella - Pear&Chilly

Rum

Apple - Banana - Coffee - Cherry - Coconut

Tequila

Caramel - Coffee - Pineapple

Vodka

Citron - Mango - Passionfruit - Marmite

Sambuca

Cherry - Tropical

Liquors

Blackberry - Nectarine & Elderflower

GIN SERVES

£10.95

All served with Indian tonic.

Rhubarb & Blackberry

Candied rhubarb, fresh blackberries, lemon thyme spring

Clementine & Rosemary

Flamed clementine zest & rosemary spring

Peach & Orange Blossom

Fresh peach slice, rosemary spring

Cucumber & Ginseng

Cucumber roll & juniper berries

Blueberry & Vanilla

Blueberries, mint

WildBerry

Fresh raspberries & blueberries, mint

SIGNATURE COCKTAILS

£11.50

Volpe

Pineapple tequila, triplesec, lime, vanilla syrup

Due Fratelli

Coffee rum, coffee tequila, vanilla syrup, espresso

Papa Mario

Mango vodka, cherry rum, pineapple & lime juice, lemongrass syrup, ginger ale

Guiseppe

Apple rum, lime, mint sugar &cider

Baciotini

Passion Fruit Vodka, vanilla syrup, passion fruit pure, Prosecco

Mamma Milano

Strawberry infused vodka and Prosecco

Uncle Paulie

Rhubarb gin, Campari, vermouth

La Sorella

Lavender gin. butterfly syrup lemon, egg white

La Famiglia

Wild Berry Pink Gin & Black raspberry liqueur, raspberry & blackberry fruit, lime and mint

We Serve all our spirits on a double measure (50ml) as a standard. Please ask the staff for a different measure if you don't wish to have a double.