NIBBLE & NATTER Best shared

MINI YORKSHIRE PUDDING (D)(E)(G) 70
roast beef, horseradish cream

ANGUS BEEF SLIDERS (D)(E)(G) 75
aged cheddar, sweet pickles

KOREAN CHICKEN BAO (SS)(S)(G) 65
kimchi, gochujang dressing, pickled cucumber, crisp-fried onion

CHICKEN WINGS (D)(SS)(CE)(E)(MU)(G) 70
crudité & blue cheese dressing
choose your flavor: bbq or buffalo

BREADED CRISPY TIGER PRAWNS & CALAMARI (C)(D)(E)(G)(S)(MU) 70
peri peri aioli

ARTICHOKE, TRUFFLE OIL, PARMIGIANO CROQUETTES (D)(E)(G) 55
burnt lemon & chive emulsion

CHARRED CORN RIBS (GF)(D) 60
paprika salt, smoked garlic butter

SNOOTY FOX BAR BITES PLATTER 165
every platter comes with three unique items, giving you a wider range of flavors

MAINS

ALE-BATTERED COD & CHIPS 105
(A)(F)(D)(G)(S)(MU)
minted peas, tartare sauce

PORTOBELLO BURGER (D)(N)(E)(G) 85
buffalo mozzarella, pesto, tomato relish, steak chips

THE WELSH RAREBIT WAGYU BURGER 95
(A)(D)(E)(G)
pickled onion, lettuce, tomatoes, steak chips

SOUTHERN FRIED CHICKEN BURGER 90
(D)(E)(G)(S)(MU)
garlic aioli, baby gem, roma tomato, steak chips

CHICKEN MILANESE (D)(E)(G)(S)(MU) 90
wedge potatoes, rocket salad, cherry tomatoes, shaved parmesan, lemon mayo

DUCK & RIGATONI (D)(MU)(E)(S)(CE)(G) 120
slow cooked duck, wild herbs, parmigiano reggiano

HOMEMADE WILD MUSHROOM FETTUCCINE (D)(MU)(E)(S)(G) 95
truffle cream, chive oil

SPICY RUSTIC PIZZA (D)(G) 80
fresh tomato sauce, smoked scamorza cheese, eggplant, spicy soppressata

WHITE PIZZA (D)(RJ)(G) 85
brie cheese, truffle oil, wild mushroom & acacia honey

SIGNATURE THE FOX'S ALE - BRAISED SHORT RIB (A)(CE)(G)(S) 150
24-hour braised short rib with roasted shallots, baby vegetables, parsnip purée

LOADED CHIPS

CAMDEN MARKET STEAK CHIPS (D)(G) 75
pulled beef, melted cheese, padron peppers

WORCESTERSHIRE CRINKLE CHIPS (S)(CE)(GF) 50
crunchy veggie, curry sauce

FOXFIRE CURLY CHIPS (GF) 60
chicken, peppers, onion, chili

NACHOS (D)(GF) 65
sour cream, guacamole, pico de gallo, aged cheddar, jalapeno
cajun chicken 80
chili con carne 90



HAPPY HOUR
DAILY 3PM - 8PM

VEGAN

CREAMY EGGPLANT CAPONATA 75
(VG)(V)(CE)(GF)
eggplant chips, capers, fresh herbs

VEGAN SHEPHERD'S PIE 70
(VG)(V)(GF)(Locally sourced)
lentils ragout, crispy potato crust

CAULIFLOWER STEAK 70
(VG)(V)(N)(CE)(GF)
romesco sauce, toasted almonds

FRESH SALADS

CAESAR SALAD & POACHED EGGS
(D)(E)(S)(MU)(G)(F)
baby gem, crispy beef bacon, sourdough shards, aged parmesan
classic 75
chicken 85
prawn (C) 105

HERITAGE BEETROOT & GOAT CHEESE 70
(D)(N)(RJ)
honeyed walnuts, balsamic

SEARED PRAWN & AVOCADO (C)(N) 95
baby spinach, pickled red onion, almond, extra virgin olive oil



Chef's Recommendation

Contains Alcohol (A), Vegan (VG), Vegetarian (V)
Gluten (G), Gluten-Free (GF), Crustaceans (C)
Fish (F), Egg (E), Nuts (N), Soybean (S), Dairy (D)
Celery (CE), Mustard (MU), Sesame Seeds (SS)
Shellfish (SH), Royal Jelly (RJ), Locally Sourced

If you have a food allergy or special dietary requirement please inform a member of staff when placing your order.

All prices are in UAE Dirham and are inclusive of all applicable service charge and taxes



IT'S A DOUBLE PINT DAY
BUY YOUR FIRST BEVERAGE AND GET THE SECOND ONE FREE ON SELECTED BEVERAGES AVAILABLE ON MONDAYS!

FIRE AND STONE
Served with one side and one sauce

PRIME RIBEYE STEAK 250GMS 210

ANGUS BEEF MEDALLION 200GMS 220

LAMB CHOPS (Locally sourced) 130

GRILLED SALMON FILLET (F) 145

HERB-ROASTED WHOLE BABY CHICKEN 110

SIDE DISHES 30/35
French Fries
cauliflower gratin (D)
spicy baby broccolini
garden salad & cider vinaigrette (MU)
creamy mashed potatoes (D)

SAUCE 12
peppercorn (G)(D)
red wine jus (A)
lemon butter (D)
chimichurri
béarnaise (E)(D)

SWEET ENDINGS

STICKY TOFFEE PUDDING 50
(D)(E)(G)
butterscotch sauce, vanilla ice cream

APPLE BRIOCHE (D)(E)(G) 50
vanilla ice cream

CAFÉ GOURMAND 50
three assorted mini desserts
a shot of espresso

A SCOOP OF ARTISAN GELATO OR SORBET 20
(D)(E)(GF)
ask server for available flavours

FERDINAND'S FAVOURITE 50
earl grey lemon cream, shortbread crumble, candied zest (D)(E)(G)

Foods with SEHHI logo are lower in fat, lower in sugar and salt content and higher in fiber than other foods of the same type

NIBBLE & NATTER Best shared

MINI YORKSHIRE PUDDING (D)(E)(G) 70
roast beef, horseradish cream

ANGUS BEEF SLIDERS (D)(E)(G) 75
aged cheddar, sweet pickles

KOREAN CHICKEN BAO (SS)(S)(G) 65
kimchi, gochujang dressing, pickled cucumber, crisp-fried onion

CHICKEN WINGS (D)(SS)(CE)(E)(MU)(G) 70
crudité & blue cheese dressing
choose your flavor: bbq or buffalo

BREADED CRISPY TIGER PRAWNS & CALAMARI (C)(D)(E)(G)(S)(MU) 70
peri peri aioli

ARTICHOKE, TRUFFLE OIL, PARMIGIANO CROQUETTES (D)(E)(G) 55
burnt lemon & chive emulsion

CHARRED CORN RIBS (GF)(D) 60
paprika salt, smoked garlic butter

SNOOTY FOX BAR BITES PLATTER 165
every platter comes with three unique items, giving you a wider range of flavors

MAINS

ALE-BATTERED COD & CHIPS 105
(A)(F)(D)(G)(S)(MU)
minted peas, tartare sauce

PORTOBELLO BURGER (D)(N)(E)(G) 85
buffalo mozzarella, pesto, tomato relish, steak chips

THE WELSH RAREBIT WAGYU BURGER 95
(A)(D)(E)(G)
pickled onion, lettuce, tomatoes, steak chips

SOUTHERN FRIED CHICKEN BURGER 90
(D)(E)(G)(S)(MU)
garlic aioli, baby gem, roma tomato, steak chips

CHICKEN MILANESE (D)(E)(G)(S)(MU) 90
wedge potatoes, rocket salad, cherry tomatoes, shaved parmesan, lemon mayo

DUCK & RIGATONI (D)(MU)(E)(S)(CE)(G) 120
slow cooked duck, wild herbs, parmigiano reggiano

HOMEMADE WILD MUSHROOM FETTUCCINE (D)(MU)(E)(S)(G) 95
truffle cream, chive oil

SPICY RUSTIC PIZZA (D)(G) 80
fresh tomato sauce, smoked scamorza cheese, eggplant, spicy soppressata

WHITE PIZZA (D)(RJ)(G) 85
brie cheese, truffle oil, wild mushroom & acacia honey

SIGNATURE THE FOX'S ALE - BRAISED SHORT RIB (A)(CE)(G)(S) 150
24-hour braised short rib with roasted shallots, baby vegetables, parsnip purée

LOADED CHIPS

CAMDEN MARKET STEAK CHIPS (D)(G) 75
pulled beef, melted cheese, padron peppers

WORCESTERSHIRE CRINKLE CHIPS (S)(CE)(GF) 50
crunchy veggie, curry sauce

FOXFIRE CURLY CHIPS (GF) 60
chicken, peppers, onion, chili

NACHOS (D)(GF) 65
sour cream, guacamole, pico de gallo, aged cheddar, jalapeno
cajun chicken 80
chili con carne 90



DAILY BUCKET
5 BOTTLES FOR AED 119

VEGAN

CREAMY EGGPLANT CAPONATA 75
(VG)(V)(CE)(GF)
eggplant chips, capers, fresh herbs

VEGAN SHEPHERD'S PIE 70
(VG)(V)(GF)(Locally sourced)
lentils ragout, crispy potato crust

CAULIFLOWER STEAK 70
(VG)(V)(N)(CE)(GF)
romesco sauce, toasted almonds



FRESH SALADS

CAESAR SALAD & POACHED EGGS
(D)(E)(S)(MU)(G)(F)
baby gem, crispy beef bacon, sourdough shards, aged parmesan
classic 75
chicken 85
prawn (C) 105

HERITAGE BEETROOT & GOAT CHEESE 70
(D)(N)(RJ)
honeyed walnuts, balsamic

SEARED PRAWN & AVOCADO (C)(N) 95
baby spinach, pickled red onion, almond, extra virgin olive oil



Chef's Recommendation

Contains Alcohol (A), Vegan (VG), Vegetarian (V)
Gluten (G), Gluten-Free (GF), Crustaceans (C)
Fish (F), Egg (E), Nuts (N), Soybean (S), Dairy (D)
Celery (CE), Mustard (MU), Sesame Seeds (SS)
Shellfish (SH), Royal Jelly (RJ), Locally Sourced

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STEAK NIGHT
COMPLIMENTARY DRINK WITH YOUR STEAK ON WEDNESDAY NIGHTS

FIRE AND STONE
Served with one side and one sauce

PRIME RIBEYE STEAK 250GMS 210

ANGUS BEEF MEDALLION 200GMS 220

LAMB CHOPS (Locally sourced) 130

GRILLED SALMON FILLET (F) 145

HERB-ROASTED WHOLE BABY CHICKEN 110

SIDE DISHES 30/35
curly chips or finger chips
cauliflower gratin (D)
spicy baby broccolini
garden salad & cider vinaigrette (MU)
creamy mashed potatoes (D)

SAUCE 12
peppercorn (G)(D)
red wine jus (A)
lemon butter (D)
chimichurri
béarnaise (E)(D)

SWEET ENDINGS

STICKY TOFFEE PUDDING 50
(D)(E)(G)
butterscotch sauce, vanilla ice cream

APPLE BRIOCHE (D)(E)(G) 50
vanilla ice cream

CAFÉ GOURMAND 50
three assorted mini desserts
a shot of espresso

A SCOOP OF ARTISAN GELATO OR SORBET 20
(D)(E)(GF)
ask server for available flavours

FERDINAND'S FAVOURITE 50
earl grey lemon cream, shortbread crumble, candied zest (D)(E)(G)

Foods with SEHHI logo are lower in fat, lower in sugar and salt content and higher in fiber than other foods of the same type

NIBBLE & NATTER Best shared

MINI YORKSHIRE PUDDING (D)(E)(G) 70
roast beef, horseradish cream

ANGUS BEEF SLIDERS (D)(E)(G) 75
aged cheddar, sweet pickles

KOREAN CHICKEN BAO (SS)(S)(G) 65
kimchi, gochujang dressing, pickled cucumber, crisp-fried onion

CHICKEN WINGS (D)(SS)(CE)(E)(MU)(G) 70
crudité & blue cheese dressing
choose your flavor: bbq or buffalo

BREADED CRISPY TIGER PRAWNS & CALAMARI (C)(D)(E)(G)(S)(MU) 70
peri peri aioli

ARTICHOKE, TRUFFLE OIL, PARMIGIANO CROQUETTES (D)(E)(G) 55
burnt lemon & chive emulsion

CHARRED CORN RIBS (GF)(D) 60
paprika salt, smoked garlic butter

SNOOTY FOX BAR BITES PLATTER 165
every platter comes with three unique items, giving you a wider range of flavors

MAINS

ALE-BATTERED COD & CHIPS 105
(A)(F)(D)(G)(S)(MU)
minted peas, tartare sauce

PORTOBELLO BURGER (D)(N)(E)(G) 85
buffalo mozzarella, pesto, tomato relish, steak chips

THE WELSH RAREBIT WAGYU BURGER 95
(A)(D)(E)(G)
pickled onion, lettuce, tomatoes, steak chips

SOUTHERN FRIED CHICKEN BURGER 90
(D)(E)(G)(S)(MU)
garlic aioli, baby gem, roma tomato, steak chips

CHICKEN MILANESE (D)(E)(G)(S)(MU) 90
wedge potatoes, rocket salad, cherry tomatoes, shaved parmesan, lemon mayo

DUCK & RIGATONI (D)(MU)(E)(S)(CE)(G) 120
slow cooked duck, wild herbs, parmigiano reggiano

HOMEMADE WILD MUSHROOM FETTUCCINE (D)(MU)(E)(S)(G) 95
truffle cream, chive oil

SPICY RUSTIC PIZZA (D)(G) 80
fresh tomato sauce, smoked scamorza cheese, eggplant, spicy soppressata

WHITE PIZZA (D)(RJ)(G) 85
brie cheese, truffle oil, wild mushroom & acacia honey

SIGNATURE THE FOX'S ALE - BRAISED SHORT RIB (A)(CE)(G)(S) 150
24-hour braised short rib with roasted shallots, baby vegetables, parsnip purée

LOADED CHIPS

CAMDEN MARKET STEAK CHIPS (D)(G) 75
pulled beef, melted cheese, padron peppers

WORCESTERSHIRE CRINKLE CHIPS (S)(CE)(GF) 50
crunchy veggie, curry sauce

FOXFIRE CURLY CHIPS (GF) 60
chicken, peppers, onion, chili

NACHOS (D)(GF) 65
sour cream, guacamole, pico de gallo, aged cheddar, jalapeno
cajun chicken 80
chili con carne 90



HAPPY HOUR
DAILY 3PM - 8PM

VEGAN

CREAMY EGGPLANT CAPONATA 75
(VG)(V)(CE)(GF)
eggplant chips, capers, fresh herbs

VEGAN SHEPHERD'S PIE 70
(VG)(V)(GF)(Locally sourced)
lentils ragout, crispy potato crust

CAULIFLOWER STEAK 70
(VG)(V)(N)(CE)(GF)
romesco sauce, toasted almonds

FRESH SALADS

CAESAR SALAD & POACHED EGGS
(D)(E)(S)(MU)(G)(F)
baby gem, crispy beef bacon, sourdough shards, aged parmesan
classic 75
chicken 85
prawn (C) 105

HERITAGE BEETROOT & GOAT CHEESE 70
(D)(N)(RJ)
honeyed walnuts, balsamic

SEARED PRAWN & AVOCADO (C)(N) 95
baby spinach, pickled red onion, almond, extra virgin olive oil



Chef's Recommendation

Contains Alcohol (A), Vegan (VG), Vegetarian (V)
Gluten (G), Gluten-Free (GF), Crustaceans (C)
Fish (F), Egg (E), Nuts (N), Soybean (S), Dairy (D)
Celery (CE), Mustard (MU), Sesame Seeds (SS)
Shellfish (SH), Royal Jelly (RJ), Locally Sourced

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STEAK NIGHT
COMPLIMENTARY DRINK WITH YOUR STEAK ON WEDNESDAY NIGHTS

FIRE AND STONE
Served with one side and one sauce

PRIME RIBEYE STEAK 250GMS 210
ANGUS BEEF MEDALLION 200GMS 220
LAMB CHOPS (Locally sourced) 130
GRILLED SALMON FILLET (F) 145
HERB-ROASTED WHOLE BABY CHICKEN 110

SIDE DISHES 30/35
curly chips or finger chips
cauliflower gratin (D)
spicy baby broccolini
garden salad & cider vinaigrette (MU)
creamy mashed potatoes (D)

SAUCE 12
peppercorn (G)(D)
red wine jus (A)
lemon butter (D)
chimichurri
béarnaise (E)(D)

SWEET ENDINGS

STICKY TOFFEE PUDDING 50
(D)(E)(G)
butterscotch sauce, vanilla ice cream

APPLE BRIOCHE (D)(E)(G) 50
vanilla ice cream

CAFÉ GOURMAND 50
three assorted mini desserts
a shot of espresso

A SCOOP OF ARTISAN GELATO OR SORBET 20
(D)(E)(GF)
ask server for available flavours

FERDINAND'S FAVOURITE 50
earl grey lemon cream, shortbread crumble, candied zest (D)(E)(G)

Foods with SEHHI logo are lower in fat, lower in sugar and salt content and higher in fiber than other foods of the same type

NIBBLE & NATTER Best shared

MINI YORKSHIRE PUDDING (D)(E)(G) 70
roast beef, horseradish cream

ANGUS BEEF SLIDERS (D)(E)(G) 75
aged cheddar, sweet pickles

KOREAN CHICKEN BAO (SS)(S)(G) 65
kimchi, gochujang dressing, pickled cucumber, crisp-fried onion

CHICKEN WINGS (D)(SS)(CE)(E)(MU)(G) 70
crudité & blue cheese dressing
choose your flavor: bbq or buffalo

BREADED CRISPY TIGER PRAWNS & CALAMARI (C)(D)(E)(G)(S)(MU) 70
peri peri aioli

ARTICHOKE, TRUFFLE OIL, PARMIGIANO CROQUETTES (D)(E)(G) 55
burnt lemon & chive emulsion

CHARRED CORN RIBS (GF)(D) 60
paprika salt, smoked garlic butter

SNOOTY FOX BAR BITES PLATTER 165
every platter comes with three unique items, giving you a wider range of flavors

MAINS

ALE-BATTERED COD & CHIPS 105
(A)(F)(D)(G)(S)(MU)
minted peas, tartare sauce

PORTOBELLO BURGER (D)(N)(E)(G) 85
buffalo mozzarella, pesto, tomato relish, steak chips

THE WELSH RAREBIT WAGYU BURGER 95
(A)(D)(E)(G)
pickled onion, lettuce, tomatoes, steak chips

SOUTHERN FRIED CHICKEN BURGER 90
(D)(E)(G)(S)(MU)
garlic aioli, baby gem, roma tomato, steak chips

CHICKEN MILANESE (D)(E)(G)(S)(MU) 90
wedge potatoes, rocket salad, cherry tomatoes, shaved parmesan, lemon mayo

DUCK & RIGATONI (D)(MU)(E)(S)(CE)(G) 120
slow cooked duck, wild herbs, parmigiano reggiano

HOMEMADE WILD MUSHROOM FETTUCCINE (D)(MU)(E)(S)(G) 95
truffle cream, chive oil

SPICY RUSTIC PIZZA (D)(G) 80
fresh tomato sauce, smoked scamorza cheese, eggplant, spicy soppressata

WHITE PIZZA (D)(RJ)(G) 85
brie cheese, truffle oil, wild mushroom & acacia honey

SIGNATURE THE FOX'S ALE - BRAISED SHORT RIB (A)(CE)(G)(S) 150
24-hour braised short rib with roasted shallots, baby vegetables, parsnip purée

LOADED CHIPS

CAMDEN MARKET STEAK CHIPS (D)(G) 75
pulled beef, melted cheese, padron peppers

WORCESTERSHIRE CRINKLE CHIPS (S)(CE)(GF) 50
crunchy veggie, curry sauce

FOXFIRE CURLY CHIPS (GF) 60
chicken, peppers, onion, chili

NACHOS (D)(GF) 65
sour cream, guacamole, pico de gallo, aged cheddar, jalapeno
cajun chicken 80
chili con carne 90



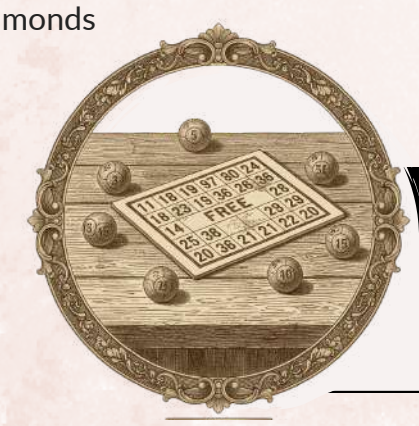
DAILY BUCKET
5 BOTTLES FOR AED 119

VEGAN

CREAMY EGGPLANT CAPONATA 75
(VG)(V)(CE)(GF)
eggplant chips, capers, fresh herbs

VEGAN SHEPHERD'S PIE 70
(VG)(V)(GF)(Locally sourced)
lentils ragout, crispy potato crust

CAULIFLOWER STEAK 70
(VG)(V)(N)(CE)(GF)
romesco sauce, toasted almonds



FRESH SALADS

CAESAR SALAD & POACHED EGGS
(D)(E)(S)(MU)(G)(F)
baby gem, crispy beef bacon, sourdough shards, aged parmesan
classic 75
chicken 85
prawn (C) 105

HERITAGE BEETROOT & GOAT CHEESE 70
(D)(N)(RJ)
honeyed walnuts, balsamic

SEARED PRAWN & AVOCADO (C)(N) 95
baby spinach, pickled red onion, almond, extra virgin olive oil



Chef's Recommendation

Contains Alcohol (A), Vegan (VG), Vegetarian (V)
Gluten (G), Gluten-Free (GF), Crustaceans (C)
Fish (F), Egg (E), Nuts (N), Soybean (S), Dairy (D)
Celery (CE), Mustard (MU), Sesame Seeds (SS)
Shellfish (SH), Royal Jelly (RJ), Locally Sourced

If you have a food allergy or special dietary requirement please inform a member of staff when placing your order.

All prices are in UAE Dirham and are inclusive of all applicable service charge and taxes

BINGO THURSDAY
WITH HOST CHARLIE
FROM 8PM ONWARDS

FIRE AND STONE
Served with one side and one sauce

PRIME RIBEYE STEAK 250GMS 210

ANGUS BEEF MEDALLION 200GMS 220

LAMB CHOPS (Locally sourced) 130

GRILLED SALMON FILLET (F) 145

HERB-ROASTED WHOLE BABY CHICKEN 110

SIDE DISHES 30/35
curly chips or finger chips
cauliflower gratin (D)
spicy baby broccolini
garden salad & cider vinaigrette (MU)
creamy mashed potatoes (D)

SAUCE 12
peppercorn (G)(D)
red wine jus (A)
lemon butter (D)
chimichurri
béarnaise (E)(D)

SWEET ENDINGS

STICKY TOFFEE PUDDING 50
(D)(E)(G)
butterscotch sauce, vanilla ice cream

APPLE BRIOCHE (D)(E)(G) 50
vanilla ice cream

CAFÉ GOURMAND 50
three assorted mini desserts
a shot of espresso

A SCOOP OF ARTISAN GELATO OR SORBET 20
(D)(E)(GF)
ask server for available flavours

FERDINAND'S FAVOURITE 50
earl grey lemon cream, shortbread crumble, candied zest (D)(E)(G)

Foods with SEHHI logo are lower in fat, lower in sugar and salt content and higher in fiber than other foods of the same type

NIBBLE & NATTER Best shared

MINI YORKSHIRE PUDDING (D)(E)(G) 70
roast beef, horseradish cream

ANGUS BEEF SLIDERS (D)(E)(G) 75
aged cheddar, sweet pickles

KOREAN CHICKEN BAO (SS)(S)(G) 65
kimchi, gochujang dressing, pickled cucumber, crisp-fried onion

CHICKEN WINGS (D)(SS)(CE)(E)(MU)(G) 70
crudité & blue cheese dressing
choose your flavor: bbq or buffalo

BREADED CRISPY TIGER PRAWNS & CALAMARI (C)(D)(E)(G)(S)(MU) 70
peri peri aioli

ARTICHOKE, TRUFFLE OIL, PARMIGIANO CROQUETTES (D)(E)(G) 55
burnt lemon & chive emulsion

CHARRED CORN RIBS (GF)(D) 60
paprika salt, smoked garlic butter

SNOOTY FOX BAR BITES PLATTER 165
every platter comes with three unique items, giving you a wider range of flavors

MAINS

ALE-BATTERED COD & CHIPS 105
(A)(F)(D)(G)(S)(MU)
minted peas, tartare sauce

PORTOBELLO BURGER (D)(N)(E)(G) 85
buffalo mozzarella, pesto, tomato relish, steak chips

THE WELSH RAREBIT WAGYU BURGER 95
(A)(D)(E)(G)
pickled onion, lettuce, tomatoes, steak chips

SOUTHERN FRIED CHICKEN BURGER 90
(D)(E)(G)(S)(MU)
garlic aioli, baby gem, roma tomato, steak chips

CHICKEN MILANESE (D)(E)(G)(S)(MU) 90
wedge potatoes, rocket salad, cherry tomatoes, shaved parmesan, lemon mayo

DUCK & RIGATONI (D)(MU)(E)(S)(CE)(G) 120
slow cooked duck, wild herbs, parmigiano reggiano

HOMEMADE WILD MUSHROOM FETTUCCINE (D)(MU)(E)(S)(G) 95
truffle cream, chive oil

SPICY RUSTIC PIZZA (D)(G) 80
fresh tomato sauce, smoked scamorza cheese, eggplant, spicy soppressata

WHITE PIZZA (D)(RJ)(G) 85
brie cheese, truffle oil, wild mushroom & acacia honey

SIGNATURE THE FOX'S ALE - BRAISED SHORT RIB (A)(CE)(G)(S) 150
24-hour braised short rib with roasted shallots, baby vegetables, parsnip purée

LOADED CHIPS

CAMDEN MARKET STEAK CHIPS (D)(G) 75
pulled beef, melted cheese, padron peppers

WORCESTERSHIRE CRINKLE CHIPS (S)(CE)(GF) 50
crunchy veggie, curry sauce

FOXFIRE CURLY CHIPS (GF) 60
chicken, peppers, onion, chili

NACHOS (D)(GF) 65
sour cream, guacamole, pico de gallo, aged cheddar, jalapeno
cajun chicken 80
chili con carne 90



HAPPY HOUR
DAILY 3PM - 8PM

VEGAN

CREAMY EGGPLANT CAPONATA 75
(VG)(V)(CE)(GF)
eggplant chips, capers, fresh herbs

VEGAN SHEPHERD'S PIE 70
(VG)(V)(GF)(Locally sourced)
lentils ragout, crispy potato crust

CAULIFLOWER STEAK 70
(VG)(V)(N)(CE)(GF)
romesco sauce, toasted almonds



QUIZ NIGHT
WITH SONYA MAC, FRIDAYS
FROM 8:00 PM ONWARDS

FIRE AND STONE
Served with one side and one sauce

PRIME RIBEYE STEAK 250GMS 210

ANGUS BEEF MEDALLION 200GMS 220

LAMB CHOPS (Locally sourced) 130

GRILLED SALMON FILLET (F) 145

HERB-ROASTED WHOLE BABY CHICKEN 110

SIDE DISHES 30/35
curly chips or finger chips
cauliflower gratin (D)
spicy baby broccolini
garden salad & cider vinaigrette (MU)
creamy mashed potatoes (D)

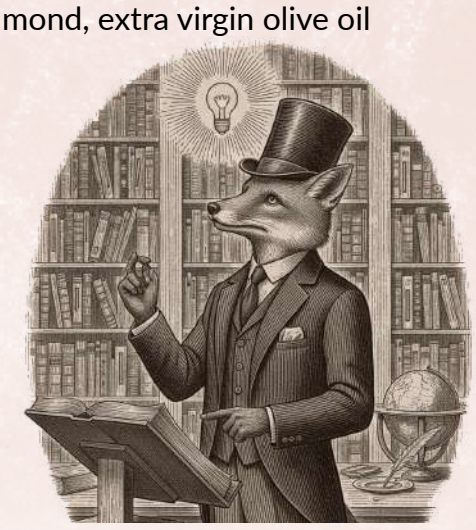
SAUCE 12
peppercorn (G)(D)
red wine jus (A)
lemon butter (D)
chimichurri
béarnaise (E)(D)

FRESH SALADS

CAESAR SALAD & POACHED EGGS
(D)(E)(S)(MU)(G)(F)
baby gem, crispy beef bacon, sourdough shards, aged parmesan
classic 75
chicken 85
prawn (C) 105

HERITAGE BEETROOT & GOAT CHEESE 70
(D)(N)(RJ)
honeyed walnuts, balsamic

SEARED PRAWN & AVOCADO (C)(N) 95
baby spinach, pickled red onion, almond, extra virgin olive oil



Chef's Recommendation

Contains Alcohol (A), Vegan (VG), Vegetarian (V)
Gluten (G), Gluten-Free (GF), Crustaceans (C)
Fish (F), Egg (E), Nuts (N), Soybean (S), Dairy (D)
Celery (CE), Mustard (MU), Sesame Seeds (SS)
Shellfish (SH), Royal Jelly (RJ), Locally Sourced

If you have a food allergy or special dietary requirement please inform a member of staff when placing your order.

All prices are in UAE Dirham and are inclusive of all applicable service charge and taxes

SWEET ENDINGS

STICKY TOFFEE PUDDING 50
(D)(E)(G)
butterscotch sauce, vanilla ice cream

APPLE BRIOCHE (D)(E)(G) 50
vanilla ice cream

CAFÉ GOURMAND 50
three assorted mini desserts
a shot of espresso

A SCOOP OF ARTISAN GELATO OR SORBET 20
(D)(E)(GF)
ask server for available flavours

FERDINAND'S FAVOURITE 50
earl grey lemon cream, shortbread crumble, candied zest (D)(E)(G)

Foods with SEHHI logo are lower in fat, lower in sugar and salt content and higher in fiber than other foods of the same type