

2020

Mr Fox Restaurant Menu 2020

Mr Fox Restaurant

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Recommended Citation

Restaurant, Mr Fox, "Mr Fox Restaurant Menu 2020" (2020). *Menus of the 21st Century*. 507.
<https://arrow.tudublin.ie/menus21c/507>

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Lunch & Pre-Theatre

Fantastic Value Menus for 2020

Sample

2 Courses €24.95 / 3 Courses €29.95

Lunch 12pm to 2pm // Pre theatre 5pm-6pm (all tables to be vacated by 7.30pm)

Please note: Not available to tables of 6 or more during the month of December

Tartine Sourdough Bread & dips €1pp

STARTERS

Heirloom beetroot, goats cheese, hazelnut & salsify

Scallop sashimi, ponzu, navet, avocado, charred watermelon & tobiko

Beef tartare, parmesan, Jerusalem artichoke, redcurrant & toast

Pig cheek, tartare sauce, apple, & quail egg

MAINS

Butternut squash risotto, chestnut, smoked ricotta & sage

Cod, gnocchi, lardo, leek, broccoli & shitake

BBQ Beef cheek, pickled walnut, Paris brown, potato, roscoff & horseradish

Pork belly, ham hock, borolotti & smoked prune

SIDES

Chips & garlic aioli 4.50 / Green beans & nduja 4.50

Gold River Farm salad with pear & pecorino 4.50

SWEET

Mr Fox “PB & J”

Clementine “Super Split”

Chocolate, hazelnut & banana

Cheese with walnut bread 4

All 14 Allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking please ask your server for more information. All our beef is of Irish origin. Please note: All our dishes are prepared fresh and to order so please let us know if you are under time restrictions. Please be aware we cannot split bills

There is no service charge except for parties of 5 or more to which a 12.5% service



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RESERVATIONS

A la Carte

Offered for lunch and dinner

Sample

Mr Fox A la Carte

SNACKS

Tartine Sourdough & dips €1pp

Nocellara olives 3.50

Smoked Almonds 3.50

Paleta Iberico de bellota 11

Devilled eggs, chipotle & Goatsbridge trout caviar 7

STARTERS

Heirloom beetroot, goats cheese, salsify & hazelnut 11

Scallop sashimi, ponzu, navet, avocado, charred watermelon & tobiko 14

Buttermilk quail, dill pickle & smoked paprika mayo 14

Crab, kohlrabi, avocado & smoked eel 13

Beef tartare, parmesan, Jerusalem artichoke, redcurrant & toast 11

Pig cheek, tartare sauce, apple, watercress & quail egg 11

MAINS

Halibut, broccoli, shitake, gnocchi & lardo 28

Barley risotto, butternut squash, sage, chestnut & smoked ricotta 21

Venison, parsnip, smoked pear, cavolo nero, chanterelle & black pudding 28

Challans duck, York cabbage, blackberry, celeriac & maitake 28

BBQ Beef cheek, Paris brown, potato, pickled walnut & horseradish 27

Pork belly, coco paimpol, ham hock & smoked prune 26

TO SHARE

Chateaubriand,

BBQ beef cheek, baby gem, blue cheese, & potato 60

(Please Allow 45 mins approx.)

SIDES

Chips & garlic aioli 4.50 / Green beans & nduja 4.50

Gold River Farm salad with pear & pecorino 4.50

Baby potatoes, garlic, caper & parsley butter 4.50

SWEET

Mr Fox “PB & J” 9

Clementine “Super Split” 9

Sourdough bread pudding with almond & raisin 9

Chocolate, hazelnut & banana 9

Cheese with walnut bread 13

LITTLE TREAT

**Mr Fox “Salty Irishman” Coffee,
caramel, hazelnut, whiskey, coffee & cream 10**

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There is no service charge except for parties of 5 or more to which a 12.5% service charge will be added to your final bill. All of the service charge is distributed among the staff

38 Parnell Sq. West, Dublin 1

(01)8747778

info@mrfox.ie



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Vegetarian

Sample

VEGETARIAN MENU

SNACKS

Marinated olives 3.50

Devilled eggs & chipotle 6

STARTERS

Buffalo mozzarella, smoked beetroot, hazelnut & Jerusalem artichoke 10

Avocado, ponzu, cucumber, jalapeno & charred watermelon 8

LARGER PLATES

Cauliflower, coconut, grapes, almond & raisin 18

Spelt risotto, beetroot, pickled fennel, almond & goats cheese 18

SIDES

Fries & garlic aioli 4 / Green Beans 4 / Chantenay carrots & salsa verde 4

SWEET

Blood Orange “Super Split” 7

Mr Fox “Bounty” 9

Mr Fox coffee “Iceberger”

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Wine

Beers and Ciders

Guinness/Carlsberg	5.5	Peroni	5.5
8° Irish Pale Ale, "Howling Gale"	6	Mac Ivor Dry/Medium Irish Cider	7
8° Irish Red Ale "Sunburnt"	6	Guinness Lager N/A	5

Wine by the Glass

Sparkling



Cava, "Brut de Brut", Maria Casanovas	<i>Catalonia</i>	10
Champagne, J.M Gobillard & Fils, Premier Cru	<i>Champagne</i>	17

White

2016, Godello, Las Camilias (Winelab)	<i>Valdeorras</i>	7.5
2016, Muscadet, "La Louvetrie", Jo Landron	<i>Loire</i>	8
2017, Marcio Lopes, Loureiro	<i>Vinho Verde</i>	8
2017, Birgit Eichinger, Gruner Veltliner	<i>Kamptal</i>	9
2017, Stocco, Pinot Grigio	<i>Friuli</i>	9
2016, Sauvignon Blanc, Allan Scott (Winelab)	<i>Malborough</i>	10
2013, Domaine Rolet, Cotes du Jura, Chardonnay	<i>Jura</i>	11.5

Red

2016, IGT Nero D'Avola, Terre di Chiara (Winelab)	<i>Sicily</i>	7.5
2017, Alfredo Maestro, Vina Almate, Tempranillo	<i>Ribera Del Duero</i>	8
2016, Malbec, Dominio del Plata Bodini	<i>Mendoza</i>	8.5
2016, Clos Baste, Bigorre, Bordeaux Blend	<i>Comte Tolosan</i>	10.5
2017, Bourgogne, Domaine Muzard, Pinot Noir	<i>Bourgogne</i>	11.5
2014, Valpolicella Ripasso, "Semonte Alto", Venturini	<i>Veneto</i>	12.5

Port, Sherry & Sweet

		Glass/Bottle
2013, Quinta do Crasto, Late Bottled Vintage Port	<i>Douro</i>	7
10yr Old Tawny Port, Taylors	<i>Douro</i>	9/75(75cl)
NV, "Tio Pepe" Fino	<i>Andalusia</i>	6.50
2014, Jurancon, "Cuvee Jean", Chateau Jolys	<i>South West France</i>	8/36(37.5cl)
2015, Accordini, Recioto della Valpolicella	<i>Veneto</i>	12/60 (37.5cl)

Wine by the Bottle

Sparkling

Cava, "Brut de Brut", Maria Casanovas	<i>Catalonia</i>	45
Champagne, J.M Gobillard, Premier Cru	<i>Champagne</i>	85
Champagne, Brut "Icône", Cattier	<i>Champagne</i>	85
Champagne, "Blanc de Blancs", Ruinart	<i>Champagne</i>	126
Champagne, "Rose", Ruinart	<i>Champagne</i>	120
2006, Champagne, Dom Perignon	<i>Champagne</i>	240

White

FRANCE

2017, Picpoul de Pinet, Doamine Felines Jordan	<i>Languedoc</i>	32
2017, Muscadet, “La Louvetrie”, Jo Landron	<i>Loire</i>	39
2017, Chablis, Domaine Laurence Race	<i>Chablis</i>	48
2017, Sancerre, Domaine de la Rossignole	<i>Loire</i>	50
2013, Domaine Rolet, Cotes du Jura	<i>Jura</i>	55
2016, Montlouis sur Loire, “Mineral +”, Frantz Saumon	<i>Loire</i>	72
2013, Chorey-les-Beaune, “Tue Boeuf”, F. Andre	<i>Bourgogne</i>	80
2013, Condrieu, Francois Villard & Luc Baudet	<i>Rhone</i>	100
2016, Chassagne- Montrachet, P. Colin	<i>Bourgogne</i>	105
2012, Corton Charlemagne Grand Cru, F. Andre	<i>Bourgogne</i>	321

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SPAIN & PORTUGAL

2016, Godello, Las Camilias (Winelab)	<i>Valdeorras</i>	27
2017, Marcio Lopes, Pequenos Rebertos	<i>Vinho Verde</i>	36
2016, “Alvarinho Reserva”, Santos da Casa	<i>Vinho Verde</i>	44
2016, Albarino, Komokabras, Adega Entre Os Rios	<i>Galicia</i>	55

ITALY

2017, Falerio, "Ciu Ciu Oris", Walter Bartolomei	<i>Marche</i>	32
2015, "Ottavio Rube", Valli Unite	<i>Piemonte</i>	36
2017, Stocco, Pinot Grigio	<i>Friuli</i>	39

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AUSTRIA & GERMANY

2017, Gruner Veltliner, Birgit Eichinger	<i>Kamptal</i>	40
2017, Emrich Schonleber, Trocken Riesling	<i>Nahe</i>	44
2016, "Kalkundkiesel", Claus Preisinger	<i>Burgenland</i>	60

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NEW ZEALAND, SOUTH AFRICA & USA

2017, Radley & Finch, Chenin Blanc	<i>Western Cape</i>	30
2016, Sauvignon Blanc, Allan Scott (Winelab)	<i>Marlborough</i>	38
2016, Chardonnay "Village" Kumeu River Estate	<i>Auckland</i>	46
2015, Tendu, "White", Matthiasson Family (1L)	<i>California</i>	65
2014, Sandhi, Santa Rita Hills, Chardonnay	<i>California</i>	70

Red

FRANCE

2014, Domaine Santa Duc, Les Plans	<i>Rhone</i>	35
2016, Clos Baste, Bigorre	<i>Comte Tolosan</i>	45

2014, Chateau Tayet, Bordeaux Superior	<i>Bordeaux</i>	50
2017, Bourgogne, Domaine Muzard	<i>Bourgogne</i>	51
2017, Saumur-Champigny, Thierry Germain	<i>Loire</i>	55
2016, Crozes-Hermitage, "Aleofane", Natacha Chave	<i>Rhone</i>	67
2011, Chateau Gaudin, Pauillac	<i>Bordeaux</i>	75
2016, Morgon, "Cote du Py", Jean Foillard	<i>Beaujolais</i>	79
2015, Marsannay, "Les Echezots", P.Charlopin	<i>Bourgogne</i>	99
2012, La Chapelle de la Mission Haut-Brion, C.Dillon	<i>Bordeaux</i>	150

SPAIN & PORTUGAL

2017, Rotas de Portugal	<i>Alentejo</i>	30
2017, Alfredo Maestro, Vina Almate	<i>Ribera Del Duero</i>	35
2014, Rioja Crianza, "Rondan", Manuel Tato	<i>Rioja</i>	35
2016, Ultreia, Raul Perez, Mencia	<i>Bierzo</i>	45
2016, Rioja Alavesa, "Malaspiedras", El Mozo Wines	<i>Rioja</i>	52
2016, Xisto Ilimitado, Luis Seabra	<i>Douro</i>	56
2006, Vina Tondonia, Rioja Reserva	<i>Rioja</i>	72

ITALY

2016, IGT Nero D'Avola, Terre di Chiara (Winelab)	<i>Sicily</i>	27
2015, Barbera D'Asti, La Turna, Ezio Rivella	<i>Piedmont</i>	40

2015, Chianti, Gineprone, Col D'Orcia	<i>Tuscany</i>	48
2015, Valpolicella Ripasso, "Semonte Alto", Venturini	<i>Veneto</i>	54
2016, Rosso di Montalcino, Canalicchio di Sopra	<i>Tuscany</i>	68

AUSTRIA & CZECH REPUBLIC

2015, Muhr Van Der Niepoort, Cuvee Vom Berg	<i>Carnuntum</i>	48
2016, "Dornfelder", Milan Nestarec	<i>Moravia</i>	55

ARGENTINA, AUSTRALIA & USA

2017, Samurai Shiraz, Free Run Juice	<i>South Australia</i>	38
2017, Malbec, Dominio del Plata Bodini	<i>Mendoza</i>	40
2017, Tendu, "Red", Matthiasson Family (1L)	<i>California</i>	70

Whiskeys

Jameson	6.5	Green Spot	10
Dunphys	6.5	Redbreast 12 Years	12
Glendalough	7	Pig's Nose Scotch	7
Bushmills	7	Knappogue Castle	9
Teelings	6.5	Glenlivet 12 Years	12
Yellow Spot 12 Years	11.5	Johnnie Walker Black	8.5
Roe & Co	9		

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American Whiskeys

Jack Daniels	6.5	Bulliet Bourbon	7.5
Makers Mark	8		

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Brandies

Hennessy Cognac	6.5	Jules Clairon VSOP	8
Hennessy Cognac VSOP	10	Bas-Armagnac Delord	10.5

Gins

Gordon's	6	Hendricks	8.5
Bombay Sapphire	6.5	Bombay East	7

Drumshanbo Gunpowder	10	Blackwater Strawberry	7.5
Beefeater	6.5	Monkey 47	11
Tanqueray 10	10.5	Dingle	7
Mór	6.5	Bertha's Revenge	9.5

Vodkas

Smirnoff	5.5	Grey Goose	10.5
Absolut	6	Kettle One	8
Belvedere	10	Stolichnaya	7

Rums

Malibu	6	Captain Morgan	7
Bacardi	6	Havana Club 3 Years	7.5

Liqueurs

Amaretto	7	Baileys	6
Kahlua	5.5	Cointreau	6
Campari	5.5	Chambord	6
Aperol	5.5	Crème de Menthe	6.5
Limoncello/Sambuca	6.5	Mead	7.5
Martini Dry/Rosso/Bianco	5.5	Drambuie	6.5

Patron Silver	11	Jose Cuervo	6.5
Absinthe Jacques Senaux	8.5	Peach Schnapps	6

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Splits

Fever-Tree Indian	2.5	Coke/Diet Coke	3
Fever-Tree Mediterranean	2.5	7up/Diet 7up	3
Fever-Tree Slimline	2.5	Club Orange/Lemon	3
Fever-Tree Elderflower	2.5	Schweppes Ginger Ale	2.5
Schweppes Soda	2.5	Apple/Orange Juice	3.5
Pellegrino Limonata	3.5	Pellegrino Aranciata	3.5

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