

Our talented team and head chef have been working hard to create a menu that brings the best of local produce together with their unique skill set to create a mouth watering menu that will entice your taste buds and senses.

We aim to provide an experience of good times and memories with food & drinks that are delicious.



To Start.



Homemade Soup of the Day (1,2) (GF Option Available) Served with house bread	£5.95
Chilli Beef Nachos (7) (GF) Served with sour cream	£6.95
Honey & Chilli Chicken (7,10,11,13,14) (GF) Served on vegetable stir-fry with garlic mayo, peanut dip	£6.95
Cheeky Fox Korean Wings (12,13,14) (GF) Coated in our homemade Korean sauce with spring onions and chilli's	£6.95
Smoked Chicken Caesar Salad (2,7) Crispy bacon, herb croutons, Caesar dressing	£6.95
Breaded Mushrooms (2,4,7,14) Cream and herb stuffed mushroom, tomato relish with mixed leaf salad	£6.95
Braised Brisket Bon Bons (2,4,6,7,12,14) Caramelised Red onion, Red wine jus	£6.95
Prawn & Chorizo Toast (2,5,6) King prawns & Smokey chorizo served on sourdough bread with pesto and sundried tomatoes	£6.95

ALLERGENS:

l celery | 2 cereals including gluten | 3 crustacean | 4 egg | 5 fish | 6 lupin | 7 milk 8 molluscs | 9 mustard | 10 nuts | 11 peanuts | 12 seasame 13 soya | 14 sulphur dioxide, sulphites

Main Course.



Peppered Chicken Stack (2,7,14) (GF Option Available) Served on a bed of champ, peppercorn sauce and onion rings	£16.95
Fish of the Day (Ask your server) (5,7,14) (GF) Crushed baby potatoes, sundried tomatoes, Thai cream sauce	£20.95
Slow Cooked Beef Stack (6,7,14) (GF) Slow cooked beef daube. Served with champ, rich jus and tender stem broccoli	£19.95
Lamb Rump (2,7,14) Served with Tempura tender stem brocolli, crispy dauphinoise potato, red wine jus	£21.95
Jamaican Pork Fillet (7,13,14) (GF) Served with spiced sweet potato smothered in red wine gravy and peppered sauce	£18.95
The Cheeky Burger (Chicken or Beef) (2,4,7) 6oz beef burger or chicken fillet, streaky bacon, smoked cheddar, lettuce, tomato, Ballymaloe relish and onion ring. Served with chips	£16.95
Thai Red Chicken Curry (2,7,14) (GF Option Available) Served with basmati rice and garlic naan bread	£16.95
Thai Chilli Chicken Stir-Fry (2,13,14) Served with rice or noodles	£16.95
Nduja Chicken Rigatoni (2,4,6,7,14) Chicken pasta in spicy nduja cream sauce. Served with garlic bread	£16.95
Beef Short Rib (13,14) (GF) Served with burnt onion puree, sweet potato crisp & chimichurri	£18.95

Vegetarian.



Pan Fried Gnocchi (2,13) Served on a bed of Mediterranean vegetables	£15.95
Sweet Chilli Vegetable Stir-Fry (2,14) Served with rice or noodles	£15.95
Thai Red Vegetable Curry (2,7,14)	£15.95

Served with basmati rice, garlic naan bread

From the Grill.

All grill options served with sauté onions and mushrooms, carrot puree, pepper sauce or proper roast gravy and a choice of chips, garlic chips or creamy mash.

8oz Fillet Steak (GF)	£31.95
10oz Sirloin Steak (GF)	£26.95
The Cheeky 50/50 (7,13) (GF) 4oz beef fillet and marinated butterfly chicken	£28.95
Surf & Turf (2,6,14) 8oz fillet served with Tempura battered king prawns	£35.95
Sauces. Peppercorn & Brandy (7,12,13) Roast Red Wine Gravy (7,12,13) Garlic butter (7) Red Wine Jus	£1.50

Side Orders.



Chips	£3.95
Garlic Chips (7)	£3.95
Skinny Fries	£3.95
Salt & Chilli Fries	£3.95
Bombay Potatoes (7,14)	£3.95
Onion Rings (2)	£3.95
Creamy Mash (7)	£3.95
Champ (7)	£3.95
Selection of Vegetables	£3.95
House Salad	£3.95

Dessert.

Summer Berry Brulée (2,4,7) Summer fruits compote, homemade shortbread	£7
Salted Carmel Brownie (2,4,6,7) Homemade caramel sauce, vanilla ice cream	£7
Crunchie Delight (7) (GF) Honeycomb ice cream, crunchie pieces, toffee sauce & fresh cream	£7
Cheesecake of the Day (Ask your server) (2,4,7) Ice cream and chefs choice of sauce	£7
Elderflower Panna Cotta (7) (GF) Mint granita, lime sorbet	£7
Peach Custard Tart (2,4,6,7) Raspberry meringue shard, homemade blood orange ice cream	£7
Selection of Ice Cream & Jelly (7) (GF)	£6



Here at The Cheeky Fox we love to produce fresh food that everyone will enjoy however we cannot guarantee that guest with foods/beverage allergies may not be exposed to cross contamination particularly nuts/seeds. Every care is taken to avoid cross contamination however we do work in a kitchen that processes allergenic ingredients and does not have a specific Allergen Free Zone or dedicated Fryers. Please ask your Server for any further detail.

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