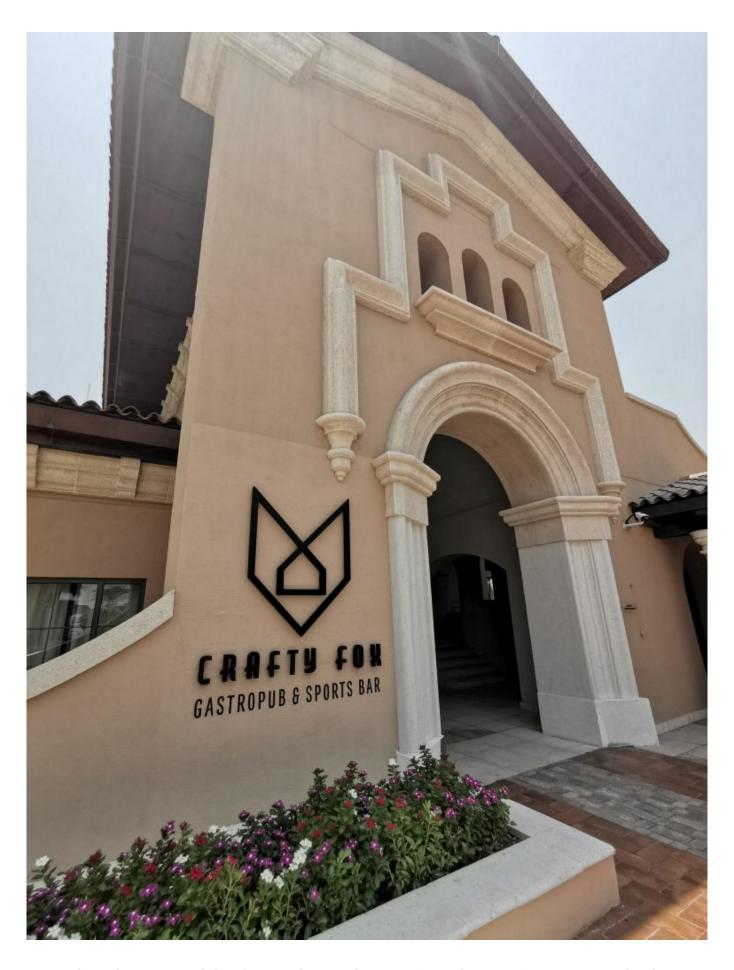


Crafty Fox was already considered one of Dubai's best gastropubs, but with its new menu, and the incredible sports tent for the Euro Cup live matches on big screens, the popular weekend watering hole has upped its game!





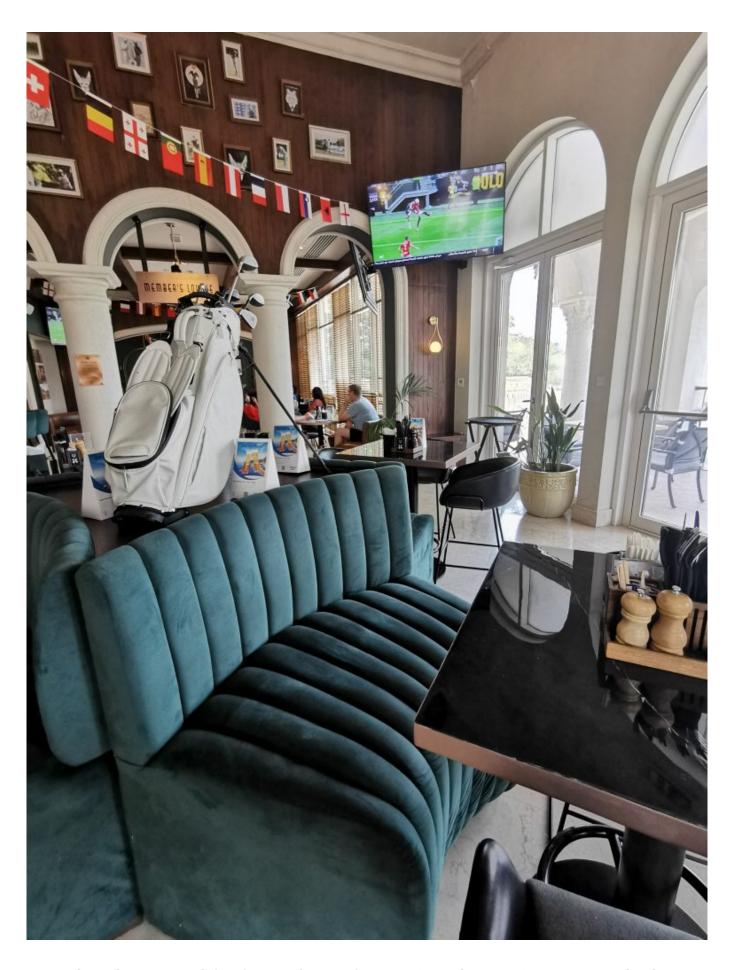
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An integral part of the golf and country club at Jumeirah Golf Estates, Crafty Fox is aimed at offering a pubstyle experience, with Sunday Roasts as well as Quiz and Bingo Nights.

Overall, the premises are comfortable, and fully-appointed at a sophisticated level of refinement appropriate for a country club representing a world-class golf destination with state-of-the-art leisure facilities amidst two internationally-acclaimed championship golf courses – incredibly located so close to the heart of Dubai!





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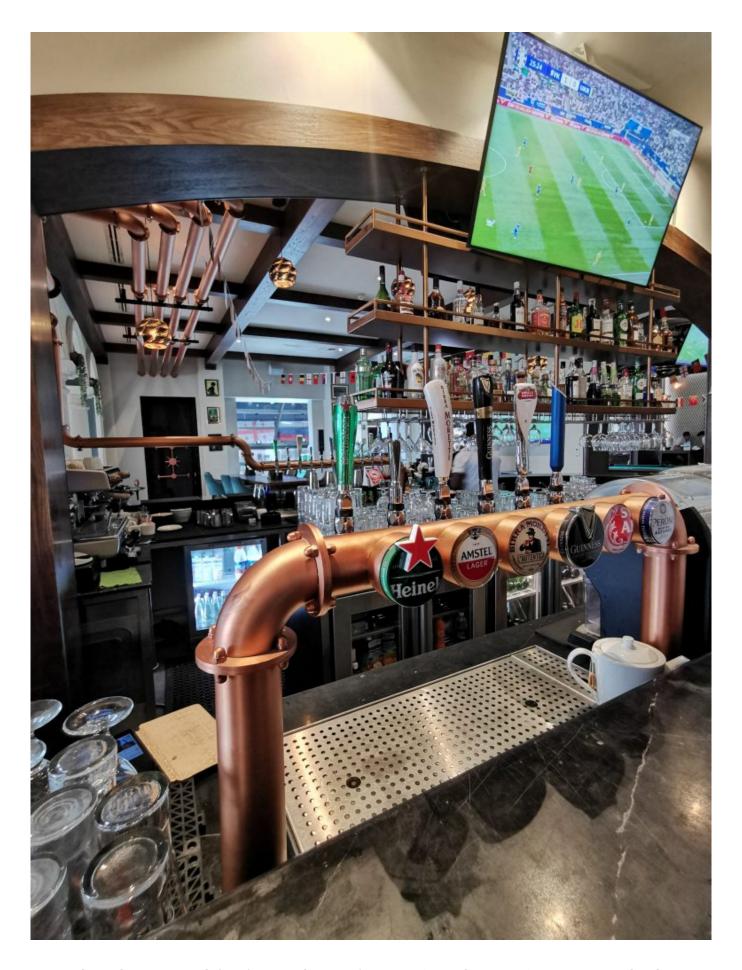


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At the same time, Crafty Fox is also a laid-back place for relaxation and good conversations, while also sporting a hopping pub with a broad variety of draught beers and spirits!





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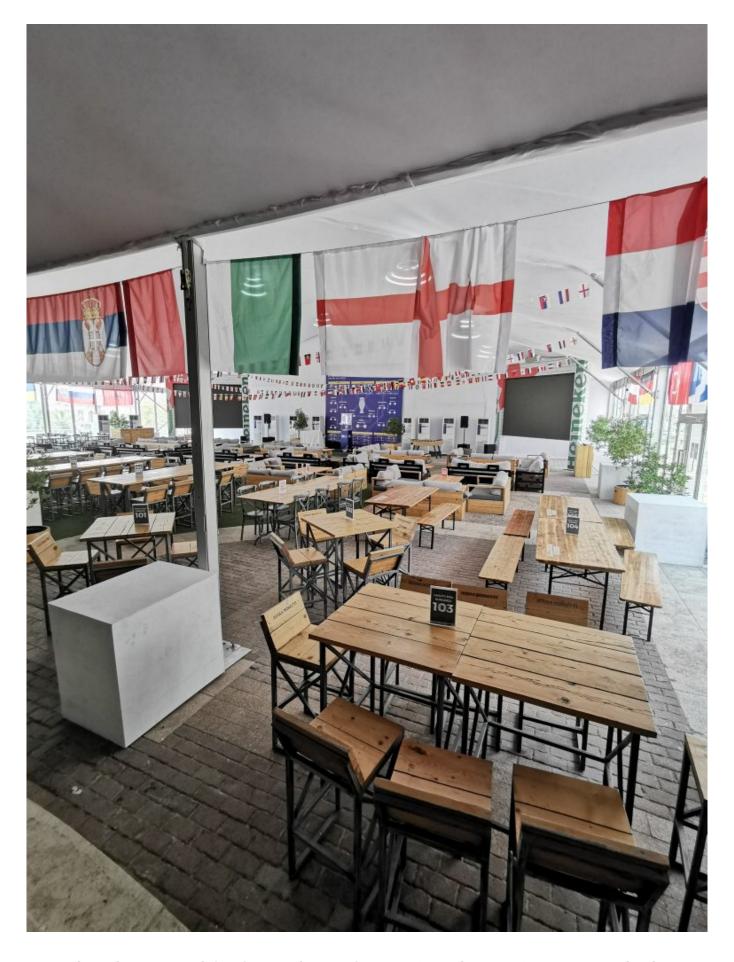


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And for the Euro matches, a fan zone has been erected, with giant scoreboard and two massive screens – making Crafty Fox one of Dubai's prominent places to go enjoy the cup games with friends, and foes!





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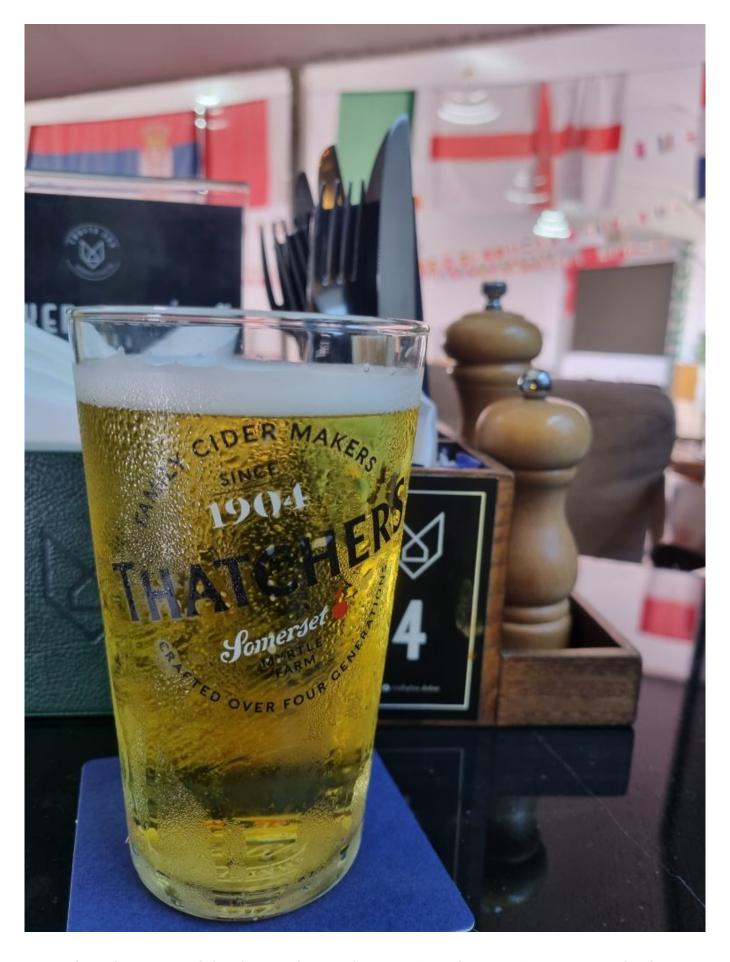
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The new menu has been launched just in time, and it contains exciting dishes as well as a full range of beverages.

Besides a variety of malt and hops, also quality cider is on tap!



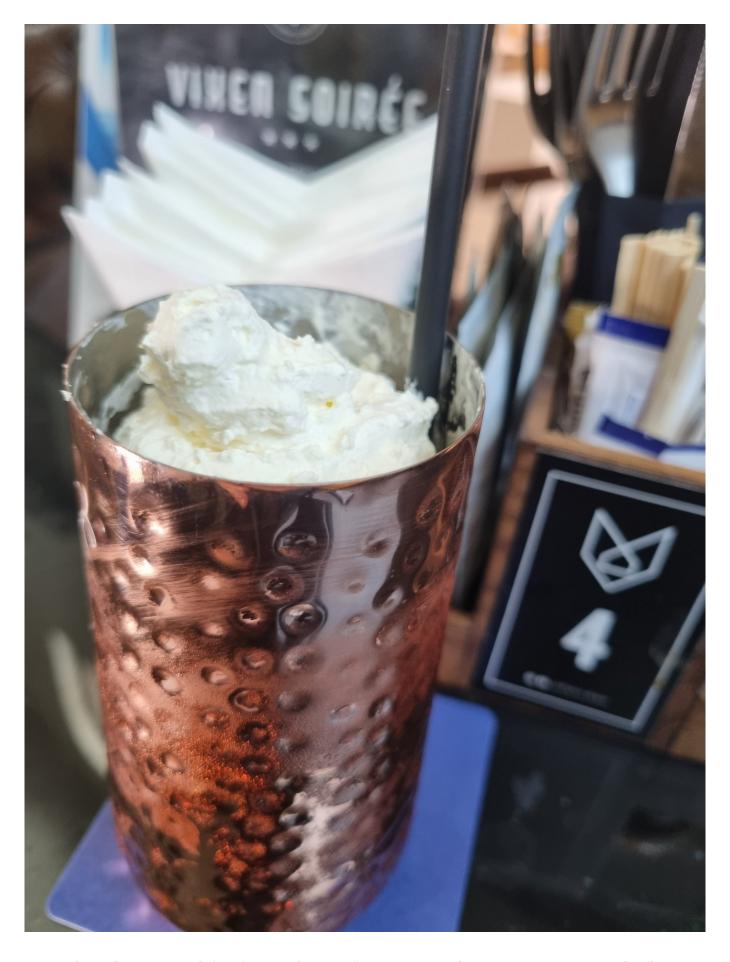


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And the good people behind the bar are ready to mix classic and bespoke cocktails – below a chilled velvety variation combining vodka, Bailey's, Tia Maria, vanilla ice-cream, and milk!



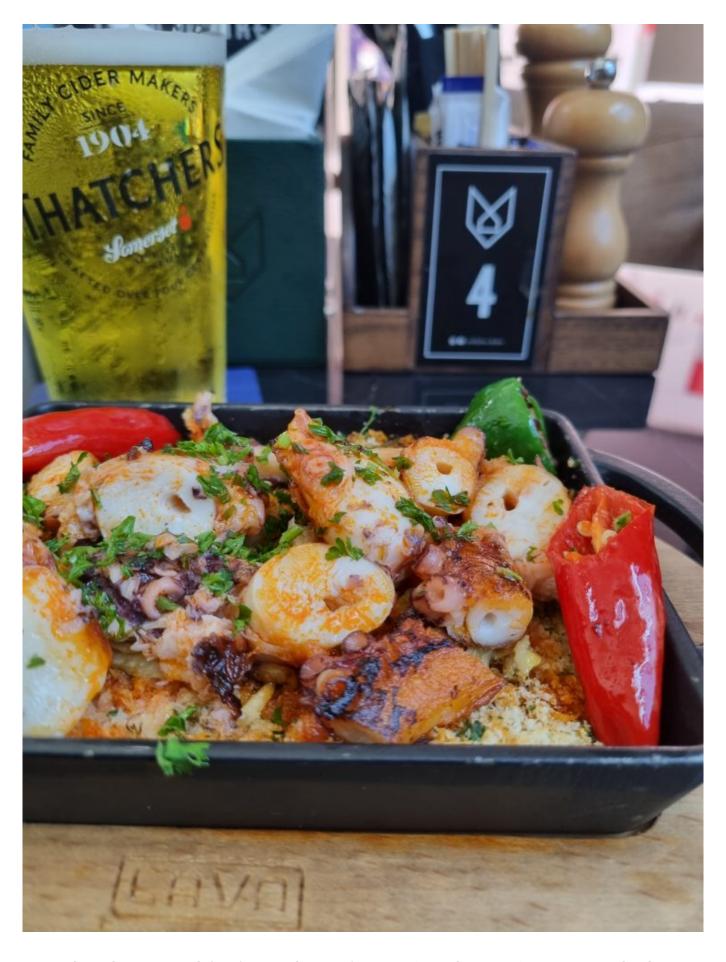


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The starters are intensely flavorsome, and its evident that the culinary talent behind the fires is tip tops!

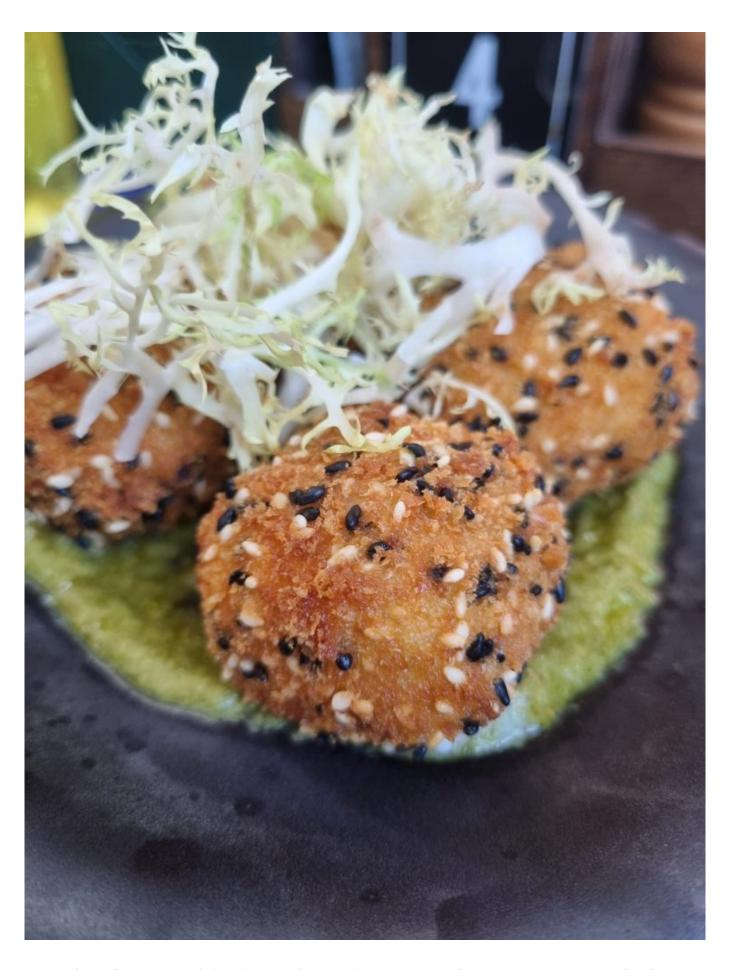




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Above, a Mediterrenean-inspired grilled octopus on a bed of artichoke and lightly pickled eggplant – sublime! – and below the crunchiest feta cheese balls you'll ever try!



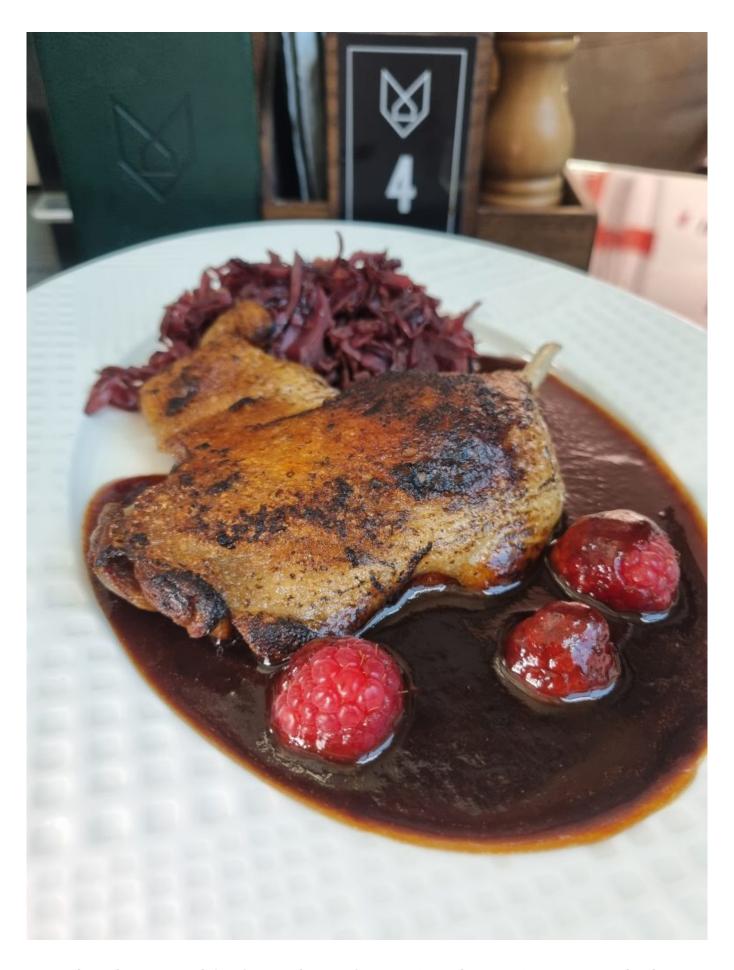
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Both appetizers were presented in their own cast iron deep dish, and seasoned to exhalt the taste buds. The crunchy feta cheese balls came accompanied with a sweet chili relish, as well as resting on a bed of pesto-based sauce.

The mains spanned from top quality butcher meats to creative vegetable dishes - we went for duck confit and a Texan-style burger!



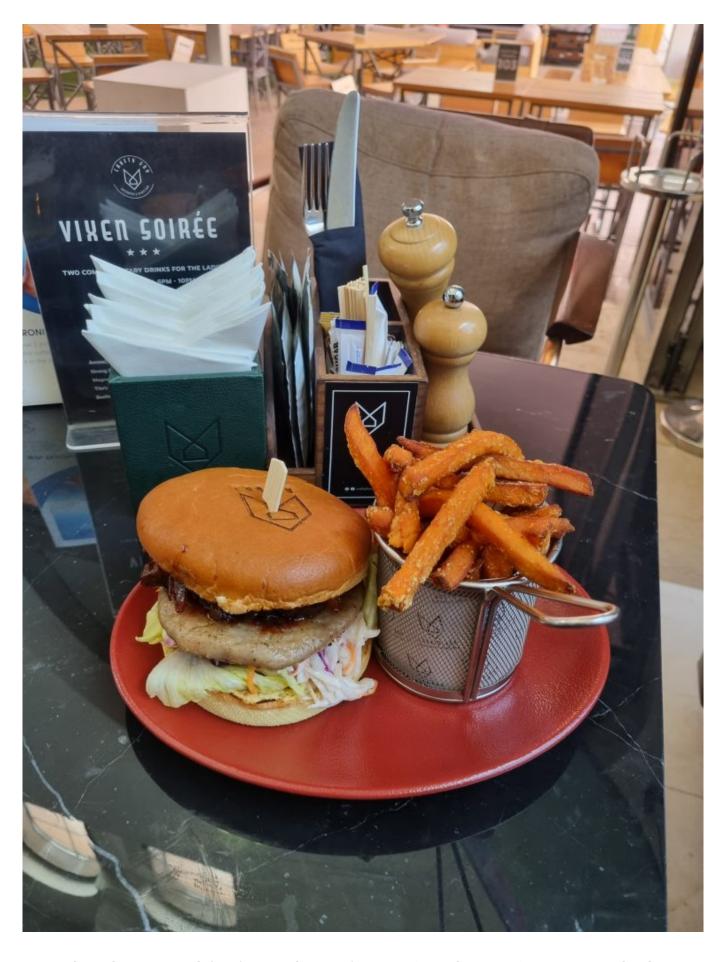


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The roast duck was based on a French speciality, and in fact was served with a bowl of tender lentils, as is the tradition in south-western France – and with a touch of gastronomical genius, a rich sweet and tangy sauce was added, as well as three kisses of ripe raspberry!





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The Texas Heavy Bun came stacked high!





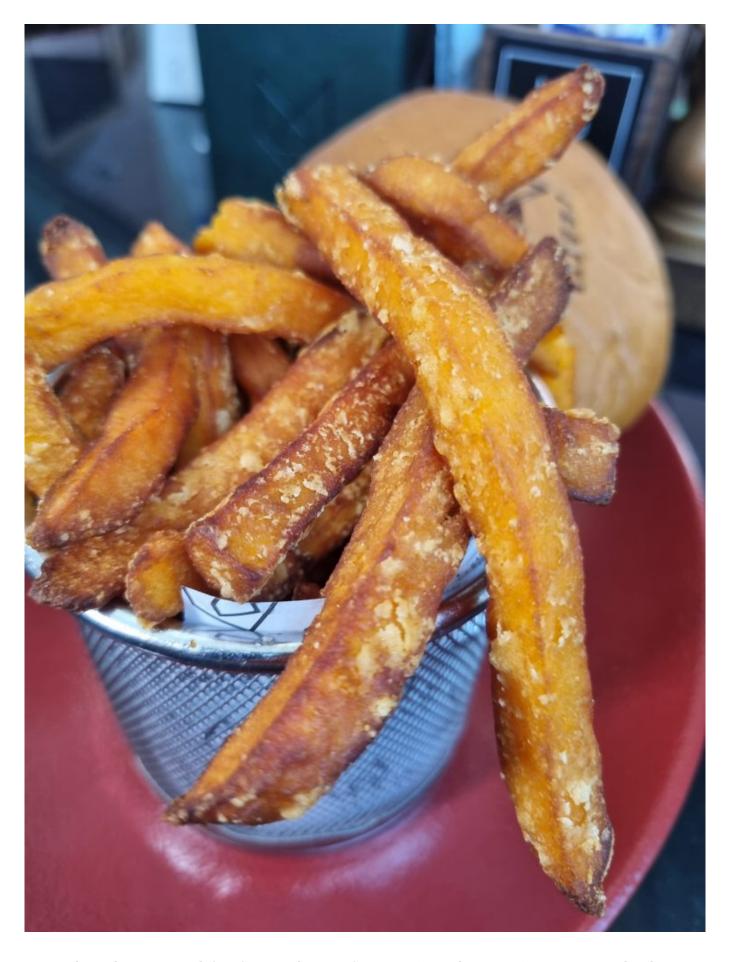
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Clamped between the softest potato buns, the Cumberland beef patty nestled on a bed of crunchy lettuce and coleslaw, and was topped with a thick slather of BBQ glazed baby pork ribs, streaky bacon, and grilled onion – a masterpiece of a burger!

Tasty sweet potato fries were the side of choice, among regular fries or fresh salad.





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Overall, the new menu presents a very clever international selection – something for every nationality and culture, with due consideration given to the global composition of the golf club's membership and patronage.

A British Classic Pub section was noted, including traditional pies, both beef & guinness, and shepherd's, as well as lager-battered fish n chips!

In addition, and already looking forward to the next visit, the Pork Corner contains some exquisite proposals: slow-roasted pot belly, and bangers & mash, among others; while specialities such as oysters, and bone marrow, and Parma ham, and kung pao chicken, and fajitas, all piqued our interest and were vying for selection.

Indeed, the only challenge with the amazing new menu at Crafty Fox is the difficulty of choosing what to order this time round!

Desserts also impressed!





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In conclusion, for weekend delicious dining at a refined and delicious pub in Dubai, and especially to roar at the Euro matches in the fan zone, fresh beer in hand, look no further than Crafty Fox Gastropub & Sports Bar, hosted elegantly at the golf and country club, part of Jumeirah Golf Estates in Dubai.