

# THE FOX *at Crouch End*

A la carte menu

|  |   |      |
|--|---|------|
| MONTHLY<br>COCKTAILS<br>(£8.50 on Fridays) | Sevilla Spritz - Tanqueray Sevilla, Prosecco, orange juice                          | 11.5 |
|  | Seaside Seltzer - Mermaid sea salt vodka, watermelon juice, agave, lime juice, soda | 13   |

|                       |   |      |
|-----------------------|---|------|
| WINES OF<br>THE MONTH | Novas Gran Reserva, Riesling, Valle del Bio, Chile. 13.5%, vegetarian 2021    | 40.5 |
|                       | Cabernet Sauvignon, Circumstance, Stellenbosch, South Africa 14%, vegan, 2020 | 46.5 |

|                  |                               |      |
|------------------|-------------------------------|------|
| FISH IN A<br>TIN | Ortiz White Tuna in Olive Oil | 12.5 |
|                  | Ortiz Anchovies in Olive Oil  | 12.5 |

*Served with sourdough bread & tomato salsa*

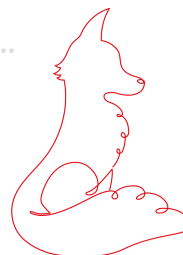
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|------------------|--|-----|
| FOR THE<br>TABLE | Padrón peppers, smoked sea salt (vg) (ng)  | 7.5 |
|                  | White bean hummus, herbs, za'atar, pickled onion, caper dressing, flatbread (vg) | 8   |
|                  | Dunn's sourdough, salted homemade butter (v)                                     | 4   |

|          |   |      |
|----------|---|------|
| STARTERS | Salt & pepper squid, fresh chilli, lemon mayonnaise                 | 9.5  |
|          | Homemade soup of the day, Dunn's Sourdough (vg)                     | 6.5  |
|          | Tiger prawns, chorizo, chilli, Padrón pepper, chickpea              | 14   |
|          | Crispy chicken thighs, sesame, Korean ketchup                       | 8.5  |
|          | Burrata, peach, toasted pistachio, croutons, herbs, pomegranate (v) | 11.5 |
|          | Baked Camembert, onion chutney, Dunn's sourdough - to share (v)     | 15.5 |

|                   |   |     |
|-------------------|---|-----|
| LUNCH             | <i>All served with a handful of skin-on fries</i>   |     |
| Mon-Fri<br>12-4pm | Shredded lamb flatbread, coconut yoghurt, rocket, baby gem salad                                | 15  |
|                   | Chicken parma sando, mozzarella, tomato, basil  | 13  |
|                   | Fish finger sando, tartare sauce, iceberg lettuce   | 12  |
|                   | Breaded halloumi wrap, Louisiana hot sauce, roasted garlic mayo, lettuce, tomato, red onion (v) | 9.5 |

|       |   |      |
|-------|---|------|
| MAINS | Hake, pink fir potatoes, samphire, piquillo pepper, tartare butter (ng)                                   | 24   |
|       | 30-day aged Hereford burger, Quickes Cheddar, pickled red onion, tomato, lettuce, chimichurri mayo, fries | 17.5 |
|       | Lamb rump, 'nduja roasted potato, spinach, lamb jus   | 26.5 |
|       | Chicken schnitzel, potato salad, roasted garlic & herb butter   | 18   |
|       | 28-day Himayalan salt-aged sirloin steak, triple cooked chips, peppercorn sauce, watercress salad (ng)    | 27.5 |
|       | Cider-battered line-caught haddock, triple cooked chips, mushy peas, tartare sauce (ng)                   | 17.5 |
|       | Harissa courgette, whipped vegan feta, spinach, herb oil (vg)   | 16   |

|       |  |     |
|-------|--|-----|
| SIDES | Skin-on fries (vg)                       | 5   |
|       | Baby gem & avocado salad (vg)            | 5.5 |
|       | Buttered cabbage, sprouting broccoli (v) | 6   |
|       | Triple cooked chips (vg)                 | 6   |
|       | Ratte potatoes, 'nduja, crème fraiche    | 6   |



We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements.  
An optional 12.5% service charge will be applied to your bill. All of which goes to the staff. (v) vegetarian / (vg) vegan / (ng) non gluten containing

Independent family-run butcher HG Walter supply all of our meat from British and Irish farms.  
Our Hereford breed beef is reared in county Wexford, Ireland and aged for 28 days in a Himalayan salt chamber.