

THE FOX *at Crouch End*

A la carte

MONTHLY COCKTAILS (£8.50 on Fridays)	Sevilla Spritz - Tanqueray Sevilla, Prosecco, Orange Juice, Soda	11.5
	Algonquin - Roe & Coe Irish Whiskey, Noilly Prat, Pineapple Juice, Bitters	13
WINES OF THE MONTH	Grüner Veltliner, Vitikultur Moser Classic Style, Kremstal, Austria 12%, vegan, organic, 2023	48.5
	Felline I Monili, Primitivo, Tarantino IGP, Puglia, Italy 13.5%, vegan, 2022	9.9 41
FISH IN A TIN	Ortiz White Tuna in Olive Oil	12.5
	Ortiz Anchovies in Olive Oil	12.5
	Served with sourdough bread & tomato salsa	
FOR THE 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 peppers, chickpeas	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
	Poached pears, radicchio, blue cheese & walnut salad (v)	12/17
LUNCH	All served with a handful of skin-on fries	
Mon-Fri 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
SPECIALS	Miso cod, baby pak choi, edamame, sticky jasmine rice, sesame	24.5
	Norfolk chicken supreme, truffle mashed potato, kale, mushroom sauce	23
	Steak bavette (recommended medium rare) horseradish yoghurt, watercress, skin-on fries	22
MAINS	Sea trout, sautéed peppers, new potatoes, buttered broccoli, dill hollandaise sauce (ng)	23
	30-day aged Hereford burger, Quicke's 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 Himalayan 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
	Caesar salad, Cos lettuce, croutons, Grana Padano, boiled egg, Caesar dressing	12
	- Add grilled harissa salmon	20
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.