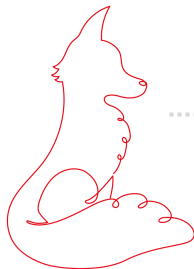


THE FOX

at Crouch End

Sunday

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
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 (v)	6.5
	Tiger prawns, chorizo, chilli, Padrón peppers, chickpeas	14
	Crispy chicken thighs, sesame, Korean ketchup	8.5
	Baked Camembert, onion chutney, Dunn's sourdough - to share (v)	15.5
	Poached pears, radicchio, blue cheese & walnut salad (v)	12/17
ROASTS	All roasts are served with roast potatoes, carrots, cabbage, crushed swede & squash, Yorkshire pudding & gravy	
	Suffolk slow roast lamb to share, mint sauce (2/3 person)	47/70.5
	28-day aged Hereford beef Striploin, horseradish	25.5
	White Cobb chicken, pork & sage stuffing	22.5
	Duroc free-range pork belly, apple sauce	22.5
	Chef's roast - White Cobb chicken, Duroc pork & Hereford beef, pork & sage stuffing	28.5
	Beetroot, nut & butternut squash Wellington (vg), Yorkshire pudding (v)	21.5
	Recommended 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		
MAINS	Sea trout, sautéed peppers, new potatoes, buttered broccoli, dill hollandaise sauce (ng)	23
	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	Cauliflower cheese 8 Yorkshire pudding 2	
	Pork & sage stuffing 2.5 Pigs in blankets 6.5	
	Roast potatoes 6 Sunday vegetables (ng) 6	
DESSERTS	Espresso sticky toffee pudding, toffee sauce, salted caramel cream	8
	Pecan chocolate brownie, hazelnut ice cream	8
	Affogato, double espresso, vanilla ice cream (ng)	6
	Selection of ice creams & sorbets (ng)	2 / scoop





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.