

THE FOX *at Crouch End*

A la carte

WINES OF THE MONTH	Novas Stellar Selection, Riesling, Bío Bío, Chile, Organic, 13.5%, vegan, 2021	40.5
	Rioja Reserva, Valenciso, Rioja, 14.5%, Spain, vegan, 2018	50

FISH IN A TIN	Ortiz White Tuna in Olive Oil	12.5
	Ortiz Anchovies in Olive Oil	12.5
	<i>Served with sourdough bread & tomato salsa</i>	

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
	Baked Camembert, onion chutney, Dunn's sourdough - to share (v)	15.5
	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, marinated grilled aubergine, sun-dried tomato, rocket, honey balsamic, cobnut pesto (v)	11.5
	Chorizo & Manchego croquettes, smoked paprika aioli, parmesan	9
	Kimchi fritters, chilli, spring onion, vegan coriander mayo (vg)	8.5

SPECIALS	Crispy duck leg, wilted green kale, parsley mash, bramley apple sauce, cider & mustard jus	27
	Norfolk chicken supreme, chorizo & butterbean ragout, French green beans, roasting jus	24
	Baked North Sea cod fillet, soft herb crust, pink fir potatoes, spinach, tartare butter (ng)	25

MAINS	Steak bavette (recommended medium rare) horseradish yoghurt, watercress, skin-on fries	23
	30-day aged Hereford burger, Quicke's Cheddar, pickled red onion, tomato, lettuce, chimichurri mayo, fries	17.5
	Chicken schnitzel, fennel & rocket salad, parmesan, 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
	Cajun roasted cauliflower, tomato & herbs couscous, coconut harissa yoghurt, crispy kale (vg)	17.5
	Potato gnocchi, honey butternut squash, baby spinach, sundried tomato & goats cheese (v)	11.5/16.5
	Baked miso smoked aubergine, sticky jasmine rice, pickled pink ginger (vg)	17.5

SIDES	Skin-on fries (vg)	5
	Buttered cabbage, sprouting broccoli (v)	6
	Triple cooked chips (vg)	6
	Ratte potatoes, 'nduja, crème fraîche	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.