

# THE FOX *at Crouch End*

À la carte

WINES OF THE MONTH	The Listening Station, Chardonnay, Victoria, Australia, 12.5%, Vegan	9.3   38.5
	Coterie by Wildeberg, Cabernet Franc & Malbec, Coastal Region, South Africa, 14.0%, Vegan, 2023	45.5

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

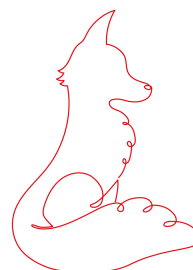
FOR THE TABLE	Padrón peppers, smoked sea salt (vg) (ng)	7.5
	Baked Camembert, onion chutney, Dunn's sourdough - to share (v)	15.5
	Homemade rosemary & datterini tomato focaccia, balsamic & olive oil (vg)	5

STARTERS	Salt & pepper squid, fresh chilli, lemon mayonnaise	9.5
	Homemade soup of the day, croutons (v)	6.5
	White bean hummus, herbs, za'atar, pickled onion, caper dressing, flatbread (vg)	8
	Smoked haddock fishcake, pickled cucumber, mustard hollandaise, poached egg	9.5
	Crispy chicken thighs, sesame, Korean ketchup	8.5
	Burrata, sun-dried tomato, rocket, pomegranate molasses (v) (ng)	11.5
	Black pudding Scotch egg, harissa ketchup	9

SPECIALS	Norfolk chicken supreme, chorizo & butterbean ragout, French beans (ng)	23
	Seabass fillet, crushed new potatoes, confit tomatoes, tenderstem broccoli (ng)	24

MAINS	Chicken tikka pie, creamy mash, green salad	22
	Cider-battered line-caught haddock, triple cooked chips, mushy peas, tartare sauce (ng)	19
	Cajun roasted cauliflower, tomato & herb couscous, coconut harissa yoghurt, crispy kale (vg)	17.5
	28-day Himalayan salt-aged sirloin steak, triple cooked chips, peppercorn sauce, watercress salad (ng)	27.5
	Chicken schnitzel, fennel & rocket salad, Parmesan, roasted garlic & herb butter	18
	Winter tomato pappardelle, Trapanese pesto, basil (v)	18
	30-day aged Hereford burger, Quicke's Cheddar, pickled red onion, tomato, lettuce, chimichurri mayo, fries	18.5
	Bitter leaf salad, sun-dried tomatoes, croutons, lemon dressing, fresh herbs (vg)	16

SIDES	Skin-on fries (vg) (ng)	5
	Seasonal greens, butter (v) (ng)	6
	Triple cooked chips (vg) (ng)	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.