

# THE FOX

at Crouch End

Sunday

COCKTAILS OF THE MONTH	Amber Negroni - Inverroche Amber, Campari, Cinzano Rosso	13
	Orange Whisky Highball - Haig Club Orange, orange juice, lemon juice, soda water	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
	Homemade rosemary & datterini tomato focaccia, balsamic & olive oil (vg)	5
	White bean hummus, herbs, za'atar, pickled onion, caper dressing, flatbread (vg)	8

STARTERS	Salt & pepper squid, fresh chilli, lemon mayonnaise	9.5
	Homemade soup of the day, Dunn's sourdough (v)	6.5
	Crispy chicken thighs, sesame, Korean ketchup	8.5
	Black pudding Scotch egg, harissa ketchup	9
	Baked Camembert, onion chutney, Dunn's sourdough – to share (v)	15.5
	Burrata, sun-dried tomato, rocket, pomegranate molasses (v) (ng)	11.5

ROASTS	<i>All roasts are served with roast potatoes, carrots, cabbage, crushed swede &amp; squash, Yorkshire pudding &amp; gravy</i>	
	Suffolk slow-roast lamb to share, mint sauce (serves 2–3)	47
	28-day aged Hereford beef sirloin, horseradish	25.5
	White Cobb free-range 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 stuffing	28.5
	Beetroot, nut & butternut squash Wellington (vg), Yorkshire pudding (v)	21.5
	Recommended wines of the month:	
<i>The Listening Station, Chardonnay, Victoria, Australia, 12.5%, Vegan, 2024 £9.3   38.5</i>		
<i>Coterie by Wildeberg, Cabernet Franc &amp; Malbec, Coastal Region, South Africa, 14.0%, Vegan, 2023 £45.5</i>		

MAINS	Cider-battered line-caught haddock, triple cooked chips, mushy peas, tartare sauce (ng)	19
	Cajun roasted cauliflower, tomato & herbs couscous, coconut harissa yoghurt, crispy kale (vg)	17.5

SIDES	Cauliflower cheese 8   Yorkshire pudding 2	
	Pigs in blankets 6.5   Pork & sage stuffing 3	
	Roast potatoes (ng) 6   Sunday vegetables (ng) 6   Braised red cabbage (ng) 6	

DESSERTS	Sticky toffee pudding, butterscotch sauce, salted caramel ice cream	8
	Chocolate brownie (vg), caramel sauce, hazelnut ice cream (ng)	8
	Tiramisu	8
	Apple & winter berries crumble, toasted almonds, bourbon vanilla 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.