

THE FOX

at Crouch End

À la carte

WINES OF THE MONTH	Cline Cellars, Viognier, California, USA, 14.5%, Vegan, 2022	54.5
	San Felice, Chianti Classico DOCG, Tuscany, Italy, 13.0%, Vegan, 2022	53.5

FISH IN A TIN	Ortiz white tuna in olive oil	12.5
	Ortiz anchovies in olive oil	12.5
	<i>Served with B/Alt sourdough bread & tomato salsa</i>	

FOR THE TABLE	Baked camembert, onion chutney, B/Alt sourdough, to share (v)	15.5
	B/Alt Sourdough with salt & butter	5
	Padron peppers, smoked sea salt, olive oil (vg)	7.5

STARTERS	Salt & pepper squid, fresh chilli, lemon mayonnaise	9.5
	Crispy chicken thighs, sesame, Korean ketchup	8.5
	Aubergine caponata, guindilla chilli & basil (vg)	8.5
	Black pudding Scotch egg, harissa ketchup	9

SPECIALS Ask a member of our team for the specials of the week

MAINS	Cider-battered line-caught haddock, triple cooked chips, mushy peas, tartare sauce	19
	Pan roasted lamb-rump, creamed potato, wild garlic emulsion, spring artichoke, jus	28
	Fillet of bream, coastal herbs, pink firs	19
	28-day Himalayan salt-aged flat iron steak, triple cooked chips, watercress, peppercorn sauce or chimichurri	28
	HG double smash burger, house sauce, shaved white onions, american cheese, pickles, Koffman fries	18.5
	add bacon £2 / add jalapeños £1	

SIDES	Skin-on fries (vg)	5
	Seasonal greens, butter (v)	6
	Creamed potato, chives (v)	6

We cannot guarantee the absence of traces of nuts or other allergens. If you have any dietary requirements or allergies, kindly inform a member of our team. An optional 12.5% service charge will be added to your bill - all of which goes to our staff. (V) vegetarian (VG) vegan

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.