

# THE FOX

*at Crouch End*

Sunday

<b>FOR THE TABLE</b>	Gordal Olives (vg)	5
	B/Alt Sourdough with salt & butter (v)	5
	Padrón peppers, smoked sea salt, olive oil (vg)	7.5
	Ortiz white tuna in olive oil, B/Alt sourdough bread & tomato salsa	12.5
	Ortiz anchovies in olive oil, B/Alt sourdough bread & tomato salsa	12.5

<b>STARTERS</b>	Salt & pepper squid, fresh chilli, lemon mayonnaise	9.5
	Roasted tomato gazpacho, allium oil, basil (vg)	6.5
	Crispy chicken thighs, sesame, Korean ketchup	8.5
	Black pudding Scotch egg, harissa ketchup	9
	Baked camembert, onion chutney, B/Alt sourdough, to share (v)	15.5
	Golden raisin caponata, guindilla chilli, (vg)	8.5

<b>ROASTS</b>	<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 (2 guests   3 guests)	54   78
	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 & sage stuffing	28.5
	Beetroot, nut & butternut squash Wellington (vg), Yorkshire pudding (v)	21.5
	Recommended wines of the month:	
	<i>Cline Cellars, Viognier, California, USA, 14.5%, Vegan, 2022 £54.5</i>	
	<i>San Felice, Chianti Classico DOCG, Tuscany, Italy, 13.0%, Vegan, 2022 £53.5</i>	

<b>MAINS</b>	Whole bream, monks beard, pink firs, garlic butter	22
	Salmon Wellington, creamed potato asparagus, velouté	20
	Butter bean cassoulet, creamy tomato sauce, radicchio, shaved walnut (vg)	17.5

<b>SIDES</b>	Cauliflower cheese 8   Yorkshire pudding 2	
	Pigs in blankets 6.5   Pork & sage stuffing 3	
	Roast potatoes 6   Sunday vegetables 6	

<b>DESSERTS</b>	Lemon posset	8
	Sticky toffee pudding, toffee sauce, vanilla ice cream	9
	Apple & berry crumble, vanilla ice cream	8
	Chocolate brownie (vg), chocolate sauce, honeycomb ice cream	8
	Affogato, double espresso, vanilla ice cream	6
	add Frangelico £5.1   add Disaronno £5.2	
	Selection of ice creams & sorbets	2 / scoop

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.