

# THE FOX

## *at Crouch End*

### *À la carte*

<b>WINES OF THE MONTH</b>	Valmiñor, Albariño, DO Rías Baixas, Spain, 12.5%, Vegan, 2024	52
	Les Volets, Pinot Noir, Roussillon, France, 13.0%, Vegan, 2024	8.4 / 33.5
<b>FOR THE TABLE</b>	Baked camembert, tomato and smoked garlic chutney, B/Alt sourdough	15.5
	Corn ribs, smoky cayenne & citrus dry rub, mint yoghurt (vg)	10
	Padron peppers, smoked sea salt, olive oil (vg)	7.5
	B/Alt sourdough, butter, leek ash (v)	6
<b>STARTERS</b>	Vichysoisse chilled soup, olive oil, cucumber (v)	7.5
	Salt & pepper squid, fresh chilli, lemon mayonnaise	9.5
	Black pudding Scotch egg, harissa ketchup	9
	Crispy chicken thighs, sesame, Korean ketchup	8.5
	Courgette fritti, herby sour cream (v)	8.5
	Isle of Wight heirloom tomato salad, rocket, basil (vg) / add burrata for £2.50	8
<b>SHARERS</b>	500g Côte de boeuf, triple cooked chips, cherry tomatoes on the vine, peppercorn and chimichurri	69
	Spatchcocked roast chicken, lemon and thyme jus, tenderstem broccoli, potato fritti	39
	Loaded nachos with pulled curried lamb, cheddar cheese, sour cream, guacamole, tomato	22
<b>MAINS</b>	Moules frites, provençale sauce, parsley	19
	Chicken Schnitzel, fennel & rocket salad, parmesan, roasted garlic & herb butter / add a fried egg £2	18.5
	Cider-battered line-caught haddock, triple cooked chips, mushy peas, tartare sauce	19
	28-day Himalayan salt-aged sirloin steak, triple cooked chips, watercress, peppercorn sauce or chimichurri	28
	HG double smash burger, house sauce, shaved white onions, American cheese, pickles, Koffman fries add bacon £2 / add jalapeños £1	18
	Tuna salad niçoise, bitter leaves, dijon dressing, anchovies, croutons	18
	English garden pea, leek, mint & lemon risotto (vg)	17.5
<b>SIDES</b>	Skin-on fries (vg)	5
	Triple cooked chips (vg)	6
	Roast tenderstem broccoli, toasted almonds, dijon dressing (vg)	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.