

# THE FOX

*at Crouch End*

Sunday

FOR THE TABLE	Baked camembert, tomato & garlic chutney, B/Alt sourdough, to share (v)	15.5
	Toasted B/Alt sourdough, whipped rosemary butter, leek ash (v)	6
	Padrón peppers, smoked sea salt, olive oil (vg)	7.5
	Courgette fritti, dill & basil sour cream (v)	8.5
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STARTERS	Salt & pepper squid, fresh chilli, lemon mayonnaise	9.5
	Corn ribs, smoky cayenne & citrus dry rub, mint yoghurt (vg)	9
	Crispy chicken thighs, sesame, Korean ketchup	8.5
	Black pudding Scotch egg, harissa ketchup	9
	Isle of Wight heirloom tomato salad, rocket, basil (vg) / add burrata for £2.50	8
	Smoked mackerel fillet, wasabi mayo, fresh & pickled cucumber	10
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ROASTS	<i>All roasts are served with roast potatoes, carrots, leeks, hispi cabbage, peas, tenderstem broccoli, Yorkshire pudding &amp; gravy</i>	
	Suffolk braised lamb shoulder to share, mint sauce (2 guests   3 guests)	54   78
	28-day aged slow-cooked Hereford beef sirloin, served pink	25.5
	White Cobb free-range chicken, stuffing	22.5
	Duroc free-range pork belly, apple sauce	22.5
	Chef's roast – White Cobb chicken, Duroc pork & Hereford beef, stuffing	28.5
	Beetroot, nut & butternut squash Wellington (vg), Yorkshire pudding (v)	21.5
	Recommended wines of the month:	
	<i>Valmiñor, Albariño, DO Rías Baixas, Spain, 12.5%, Vegan, 2024 £52</i>	
	<i>Les Volets, Pinot Noir, Roussillon, France, 13.0%, Vegan, 2024 £8.4 / £33.5</i>	
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MAINS	Cider-battered line-caught haddock, triple cooked chips, mushy peas, tartare sauce	19
	Tuna salad nicoise, pink fir potatoes, dijon dressing, boiled egg	18.5
	English garden pea & lemon risotto (vg) / add parmesan	17.5
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SIDES	Cauliflower cheese 8   Yorkshire pudding 2	
	Pigs in blankets 6.5   Sausage stuffing 4	
	Roast potatoes 6   Sunday vegetables 6	
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DESSERTS	Sticky toffee pudding, toffee sauce, salted caramel ice cream	9
	Apple & berry crumble, vanilla ice cream	8
	Chocolate brownie (vg), chocolate sauce, hazelnut 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.