

THE FOX

at Crouch End

À la carte

WINES OF THE MONTH	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
FOR THE TABLE	Baked camembert, tomato & smoked garlic chutney, B/Alt sourdough	15.5
	Padron peppers, smoked sea salt, olive oil (vg)	7.5
	B/Alt sourdough, butter, leek ash (v)	6
STARTERS	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, dill & basil sour cream (v)	8.5
	Isle of Wight heirloom tomato salad, rocket, basil (vg) / add burrata for £2.50	8
	Corn ribs, smoky cayenne & citrus dry rub, mint crema (vg)	8.5
	Smoked mackerel fillet, wasabi mayo, cucumber	10
SHARERS	500g Côte de boeuf, triple cooked chips, cherry tomatoes on the vine, peppercorn & chimichurri	69
	Peri peri roast chicken, minted mushy peas, potato fritti	24/48
MAINS	Malabar fish curry, coconut rice, cucumber salad, flatbread	24
	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
	Courgette tart, whipped dill feta, kalamata olive salad (vg)	18
	Tuna salad niçoise, bitter leaves, pink firs, dijon dressing, anchovies	18.5
	English garden pea, leek & lemon risotto (vg) / add parmesan	17.5
SIDES	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.