

THE FOX

at Crouch End

À la Carte

Verdejo, Diez Siglos, Rueda, Spain, 13%, vegan, 2024 8.2 / 33
 White peach Spritz / Limoncello Spritz 11.5

Baked camembert, B/Alt sourdough, smoked garlic & tomato chutney (v) 15.5
 B/Alt Sourdough, rosemary butter, leek ash (v) 6
 Country sausage roll, harissa ketchup 7

Isle of Wight tomato salad, basil, dill (vg) / add burrata (v) 2.50 9
 Chicken thighs, Korean ketchup, spring onion & fresh chilli 8.5
 Smoked mackerel, radicchio, cornish mids, wasabi mayo 10
 Courgette fritti, herby soured cream (v) 9
 Salt & pepper squid, fresh chilli, lemon aioli 9.5
 Pulled lamb croquettes, slow-cooked tomato sauce, parmesan, pickled shallots 9
 Padron peppers, extra virgin olive oil, smoked sea salt (vg) 7.5

Ask a member of staff about today's specials

Corn-fed chicken Kiev, wilted spinach, creamed potato, tomato concassé 22
 HG Walter 8oz sirloin, triple cooked chips, rocket, peppercorn sauce or chimmichurri 32
 Courgette tart, whipped vegan feta, kalamata olive salad (vg) 18
 Saffron risotto, clams, mussels, squid, parmesan, tarragon 12/24
 HG Walter double smash burger, Monterey Jack cheese, onion, pickles, 19
 house sauce, Koffman fries / add bacon 2 / add jalapenos 1 / add fried egg 1.5
 Caesar salad, anchovy dressing, cos lettuce, parmesan, pangrattato / add chicken 4 17.5
 Cider-battered line-caught haddock, triple cooked chips, mushy peas, tartare sauce 19
 Watermelon, cucumber & mint salad, red quinoa, sherry vinaigrette, crumbled feta (v) 8.5/17.5

Koffman fries, house seasoning, aioli (v/vg) 5
 Triple cooked chips, aioli (v/vg) 6
 Tenderstem broccoli, chilli crisp (vg) 6

Eton mess, strawberries, chantilly cream (v) 8
 STP, toffee sauce, salted caramel ice cream (v) 9
 Apple & berry crumble (vg), vanilla ice cream (v) 8
 Selection of ice cream (v) / sorbet (vg) 2 per 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.