

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

STARTERS	Courgette fritti, dill & basil crema (vg)	8.5
	Chicken thighs, korean ketchup, spring onion & chilli	8.5
	Isle of Wight heirloom tomato salad, rocket, basil (vg) / add burrata for £2.50	8
	Salt & pepper squid, lemon mayo, spring onion & chilli	9.5
	Pulled lamb croquettes, slow-cooked tomato sauce, parmesan, pickled shallots	9

ROASTS	<i>All roasts are served with roast potatoes, carrots, leeks, hispi cabbage, peas, tenderstem broccoli, Yorkshire pudding & 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>Verdejo, Diez Siglos, Rueda, Spain, 13%, vegan, 2024 8.2 / 33</i>	
	<i>Cabernet Sauvignon, Circumstance, Stellenbosch, South Africa, 14.0%, vegan, 2020 47.5</i>	

MAINS	Courgette tart, whipped vegan feta, kalamata olive salad (vg)	18
	Watermelon, cucumber, mint salad, red quinoa, crumbled feta (v)	17.5
	Cider-battered line-caught haddock, triple cooked chips, mushy peas, tartare sauce	19

SIDES	Cauliflower cheese 8 Yorkshire pudding 2
	Pigs in blankets 6.5 Sausage stuffing 4
	Roast potatoes 6 Sunday vegetables 6

DESSERTS	Sticky toffee pudding, toffee sauce, salted caramel ice cream	9
	Apple & berry crumble, vanilla 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.