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, rosemary butter, leek ash (v)	6
	Padrón peppers, smoked sea salt, olive oil (vg)	9
STARTERS	Country sausage roll, harissa ketchup	7
	Chicken thighs, Korean ketchup, spring onion & fresh chilli	8.5
	Salt & pepper squid, lemon mayo, spring onion & chilli	9.5
	Burrata, crispy globe artichokes, salsa verde, rocket (v)	12.5
ROASTS	*All roasts are served with roast potatoes, carrots, parsnip, cabbage, swede & squash purée Yorkshire pudding & gravy*	
	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:	
	Valmiñor, Albariño, DO Rías Baixas, Spain, 12.5%, Vegan, 2024 52	
	Cabernet Sauvignon, Circumstance, Stellenbosch, South Africa, 14.0%, vegan, 2020 47.5	
MAINS	Cider-battered line-caught haddock, triple cooked chips, mushy peas, tartare sauce	19
	Chicken caesar salad, buttermilk & anchovy dressing, pangrattato, parmesan	20
	Symplicity burger, smoked applewood, jalapeño mayo, tomato, pickled onion, skin-on fries (vg)	18
SIDES	Cauliflower cheese 8 | Pigs in blanket 6.5 | Sausage stuffing 4	
	Roast potatoes 6 | Sunday vegetables 6 | Yorkshire pudding 2	
DESSERTS	Sticky toffee puddding, toffee sauce, spiced brown butter ice cream (v)	9
	Dark chocolate brownie, vanilla ice cream, chocolate sauce (v)	8
	Affogato - Rocket espresso, spiced brown butter ice cream (v)	6
	add Frangelico £5.1 | add Amaretto £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.