The Fox at Crouch End

Pinot Noir, Les Volets, Roussillon, France, 13.0%, Vegan, 2023	8.4 / 33.5
Chilli Mango Margarita / Hibiscus Hi-ball	12
Perello gordal picante olives (pb)	6
B/Alt Sourdough, rosemary butter, leek ash (v)	6
Baked camembert, B/Alt sourdough, smoked garlic & tomato chutney (v)	15.5
Burrata, crispy globe artichokes, salsa verde, rocket (v)	12.5
Griddled tiger king prawns, chilli, garlic, roasted garlic aioli	11
Country sausage roll, harissa ketchup	7
Salt & pepper squid, spring onion & fresh chilli, lemon aioli	9
Chicken thighs, Korean ketchup, spring onion & fresh chilli	8.5
Padron peppers, extra virgin olive oil, smoked sea salt (pb)	9
Pan-roasted trout fillet, petit pois à la Française, dill & buttermilk sauce	22
Chicken tikka pie, sag aloo mash, bitter leaves	20
Hand picked Devon crab, linguine, crème fraîche, chilli, rocket	22
Cider-battered line-caught haddock, triple cooked chips, mushy peas, tartare sauce	19
HG Walter 35-day dry-aged steak frites, peppercorn sauce	24
Chicken Caesar salad, buttermilk & anchovy dressing, cos lettuce, Parmesan, pangrattato	19
35-day dry-aged double smash burger, American cheese, house sauce, pickles, skin on fries	19
add bacon 2 / add jalapeños 1	
Symplicity burger, smoked applewood, jalapeño mayo, tomato, pickled onion, skin-on fries (pb)	18
House triple cooked chips / Skin on fries (pb)	6
Confit garlic spinach, lemon, pecorino	6
Tenderstem broccoli, chilli, garlic, smoked Maldon salt (pb)	7
Autumn green salad, house dressing, fresh herbs (v)	5
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 cream (v) / sorbet (pb)	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 (PB) plant based

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.