

THE FOX *at Crouch End*

Sunday

COCKTAILS OF THE MONTH	Amber Negroni - Inverroche Amber, Campari, Cinzano Rosso	13
	Orange Whisky Highball - Haig Club Orange, orange juice, lemon juice, soda water	13

FISH IN A TIN	Ortiz White Tuna in Olive Oil <i>(Served with sourdough bread & tomato salsa)</i>	12.5
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FOR THE TABLE	Padrón peppers, smoked sea salt (vg)	7.5
	Homemade rosemary & datterini tomato focaccia, balsamic & olive oil (vg)	5
	White bean hummus, herbs, za'atar, pickled onion, caper dressing, flatbread (vg)	8

STARTERS	Salt & pepper squid, fresh chilli, lemon mayonnaise	9.5
	Homemade soup of the day, croutons (v)	6.5
	Crispy chicken thighs, sesame, Korean ketchup	8.5
	Black pudding Scotch egg, harissa ketchup	9
	Smoked haddock fishcake, hollandaise, poached egg	9.5
	Baked camembert, onion chutney, sourdough – to share (v)	15.5
	Golden raisin caponata, guindilla chilli, rocket (vg) Add burrata (v) 2.5	8.5

ROASTS	<i>All roasts are served with roast potatoes, carrots, cabbage, crushed swede & squash, Yorkshire pudding & gravy</i>	
	Suffolk slow-roast lamb to share, mint sauce (2 guests 3 guests)	54 78
	28-day aged Hereford beef sirloin, horseradish	25.5
	White Cobb free-range chicken, pork & sage stuffing	22.5
	Duroc free-range pork belly, apple sauce	22.5
	Chef's roast – White Cobb chicken, Duroc pork & Hereford beef, pork & sage stuffing	28.5
	Beetroot, nut & butternut squash Wellington (vg), Yorkshire pudding (v)	21.5
Recommended wines of the month:		
<i>Diez Siglos, Verdejo, Rueda, Spain, 13.0%, 2024 (vg) £8 £33</i>		
<i>Cabernet Sauvignon, Circumstance, Stellenbosch, South Africa, 14.0%, 2020 (vg) £47.5</i>		

MAINS	Cider-battered line-caught haddock, triple cooked chips, mushy peas, tartare sauce	19
	Cajun roasted cauliflower, tomato & herb couscous, coconut harissa yoghurt, crispy kale (vg)	17.5

SIDES	Cauliflower cheese 8 Yorkshire pudding 2
	Pigs in blankets 6.5 Pork & sage stuffing 3
	Roast potatoes 6 Sunday vegetables 6

DESSERTS	Lemon posset, white chocolate ganache	8
	Chocolate brownie (vg), chocolate sauce, hazelnut ice cream	8
	Apple & winter berries crumble, toasted almonds, vanilla ice cream	8
	Chocolate cremeux, olive oil, Maldon salt	9
	Affogato, double espresso, vanilla ice cream	6
	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.