

THE FOX *at Crouch End*

Sunday

DRINKS TO START	Bloody Mary 10.5 Tommy's Margarita 11 Aperol Spritz 10 Chambord Royale 10.5	
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STARTERS & SNACKS	Crispy chicken thighs, sesame & Korean ketchup	8
	Salt & pepper squid, fresh chilli, lemon mayonnaise	9.5
	Duck & chicken terrine, with cornichons, caramelized onions, Dunn's sourdough	9
	Hummus, fried chickpeas, flat bread (v)	8
	Padron peppers, smoked sea salt (vg) (gf)	7.5
	Baked camembert, Dunn's sourdough, onion chutney - To Share (v)	15.5
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ROASTS	<i>All roasts are served with roast potatoes, carrots, cabbage, roasted swede, Yorkshire pudding and gravy</i>	
	Suffolk slow roast lamb to share, mint sauce (2/3 person)	42/63
	28 day aged Hereford beef, horseradish	22.5
	White Cobb free range chicken, sage & onion pork stuffing	20.5
	Duroc free range pork belly, apple sauce	21.5
	Chef's roast, Trio of white cobb chicken, Duroc pork, Hereford beef, pork stuffing	27.5
	Beetroot, nut and butternut squash Wellington (vg), with Yorkshire pudding (v)	19.5
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MAINS	Caesar salad, focaccia croutons, cos lettuce, boiled egg, Grana Padano	12
	add harissa chicken £4 add harissa salmon fillet £6	
	Cider battered line-caught Haddock, triple cooked chips, mushy peas, tartare sauce	17.5
	Aubergine & lentil chickpea curry, coriander & cucumber salad (vg)	15
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SIDES	Cauliflower cheese Pigs in blanket	6.5
	Yorkshire pudding Extra gravy	2
	Sage & onion pork stuffing	2.5
	Roast potatoes Sunday veg	5
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DESSERTS	Sticky toffee pudding, toffee sauce, vanilla ice cream (gf)	7.5
	Chocolate brownie, vanilla ice cream	8
	Affogato, vanilla ice cream, double espresso	5.5
	Apple, rhubarb and strawberry crumble, plant based vanilla custard (vg)	8
	Selection of ice creams & sorbets	2/scoop



We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements. An optional 12.5% service charge will be applied to your bill. All of which goes to the staff. (v) vegetarian / (vg) vegan / (ng) non gluten containing

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.