

# CRISPIN

Dusty Knuckle bread, brown butter 4.5

Pickled winter vegetables 5

Fried gorda olives, ricotta, orange 6.5

Cobble Lane charcuterie, cornichons 11

Hake croquette, three-cornered leek mayo 3.5

Fried Cornish mids, confit garlic mayo, seaweed 6.5

Sardines, tomato, capers, smoked chilli 14

Ham hock and parsley terrine, wholegrain mustard 10

Burrata, tema artichoke, marjoram, lemon 14.5

Roasted cauliflower, onion & bacon, cornichons, pangrattato 15

Welsh rarebit, tomato, chive 14

Smoked beets, creme fraiche, anchovy, radicchio, horseradish 14

Roasted courgette, chickpeas, saffron, tomato 17

Linguine, Portland crab, chilli, agretti 19

Breaded chicken, caper butter, celeriac remoulade 24

Hake, 'nduja, cocco beans, sea beet & capers 24

We're committed to a seasonal menu being part of a responsible food system. Our bread's from the Dusty Knuckle, dayboat fish from Woods Fish, shellfish from Portland Shellfish. Fruit & vegetables sourced from a network of small-scale producers by Shrub Provisions & Natoora. Citizens Of Soil supply us with single estate EV00.

Info, product, events & catering at [crispinlondon.com](http://crispinlondon.com) | [@crispin\\_london](https://twitter.com/crispin_london) | [barcrispin.com](http://barcrispin.com) | [@bar\\_crispin](https://twitter.com/bar_crispin) | [bistrofreddie.com](http://bistrofreddie.com) | [@bistro\\_freddie](https://twitter.com/bistro_freddie)

We've a 15% discretionary service charge. £1 per person will be added to your bill for unlimited still or sparkling Belu filtered water. This contributes towards Belu's social enterprise - see [belu.org](http://belu.org). Please let us know of any food allergies.