

BAR CRISPIN

Marcona almonds 4

Negroni 12.5

Gordal olives 4

Vesper martini 12.5

Toklas sourdough, cultured butter 4.5

Hartgrove coppa 9

Neal's Yard cheeses, honey 15

(Tunworth, Stichelton Blue, Cornish Yarg)

Crispy polenta, aioli, parmesan 5

Fried prawn sando, chilli, crab mayo 6.5

Burnt leek, Tunworth custard, pickled walnut 12

Burrata, smoked lemon dressing, cime di rapa, walnuts 14.5

Potatoes, bottarga, wild garlic 12

Sea bream crudo, leek and potato sauce, coriander 14

Aged beef tartare, crumpet 15

Seafood ragout on toast, marjoram 17

Grilled pork rib, BBQ sauce, cabbage 22

Chocolate financier, coffee caramel, crème fraîche 10

Info, product, events & catering at barcrispin.com | [@bar_crispin](https://twitter.com/bar_crispin) | crispinlondon.com | [@crispin_london](https://twitter.com/crispin_london) | bistrofreddie.com | [@bistro_freddie](https://twitter.com/bistro_freddie)

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£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