Bar Crispin is a restaurant & wine bar on Kingly Street, Soho. Serving low intervention wines, cocktails, canapés, sharing plates & feasting menus, we can offer something for any occasion. Our chefs, led by Fabien Spagnolo, create these seasonal menus using locally sourced ingredients from independent small-scale producers.

Less than 5 minutes’ walk from Oxford Circus station, & a stone’s throw from Mayfair, Marylebone & Fitzrovia, Bar Crispin is a unique Soho venue available all week early until late for exclusive use or part hire. We can host 16 seated in our PDR, or up to 50 standing & 30 seated across the whole venue, including a heated terrace & a brilliant sound system.

The Greenroom is a 16-person private dining room designed by Jermaine Gallacher. Its hand-painted lights by Viola Lanari & emerald walls are reminiscent of old Soho. It is a brilliant space for any occasion, from an intimate dinner to a debaucherous wine & food fuelled evening. Contact us at bar@crispinlondon.com

Lunch Sharing
Flor sourdough, cultured butter
Burrata, Le Coste olive oil
Cobble Lane charcuterie
Mussels, langoustine broth, herbs
Oyster mushroom, yolk, buckwheat
Roasted squash, blue cheese, walnuts
Chocolate torte, creme fraiche

Dinner Sharing
Flor sourdough, cultured butter
Cobble Lane charcuterie
Burrata, crispy artichoke
Crispy polenta, parmesan £2.5 supp
Slow Cooked Lamb Shank
Wine and parsley sauce
Roasted seasonal root vegetables
Fresh greens in vinaigrette
Chocolate torte, creme fraiche

Canapé Selection
(Exclusive use only)
Smoked salmon, crème fraiche, dill
Smoked cod’s roe, cucumber, tarragon
Sardines, garlic butter
Crispy polenta, aioli, parmesan
Burrata, crushed tomato, toast
British cheese croquette
Fried chicken, chili mayo
Crispy pork belly, brown sauce