

CRISPIN

Dusty Knuckle bread, brown butter 5

Pickled autumn vegetables 5.5

Fried gordal olives, ricotta, rosemary 7.5

Cobble Lane charcuterie, cornichons 13

Fried pink firs, confit garlic mayo, seaweed 7.5

Friggitelli & Jimmy Nardello peppers, 'nduja, pickled shallot 12

Carrot hummus, pickled walnut, red dandelion, togarashi 13

Mussels, Café de Paris butter, tomatoes, sea purslane 14

Buffalo mozzarella, fragola grapes, beetroot, sage 16

Potted smoked salmon, cucumber, toast 16.5

Baked figs, gorgonzola, coppa 18

Courgette, chickpeas, za'atar, preserved lemon, mint yoghurt 18.5

Ink linguine, Portland crab, chilli, fennel & lemon 20

Bacon chop, grape must butter, carrots & parsley 26.5

John Dory, sweetcorn & oyster mushrooms, thyme 27.5

We're committed to a seasonal menu being part of a responsible food system. Our bread's from the Dusty Knuckle, dayboat fish from Fin And Flounder, 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 EVOO.

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

We've a 12.5% 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.