

BAR CRISPIN

Marcona almonds 4

Gordal olives 4

Toklas sourdough, cultured butter 4.5

Hartgrove coppa 9

Neal's Yard cheeses, honey 15

(Stichelton Blue, Biron Bigod, Montgomery Cheddar)

Crispy polenta, aioli, parmesan 5

Fried prawn sando, chilli, langoustine mayo 6.5

Devilled brown crab, focaccia 10

Charred carrots, smoked hollandaise, jalapeños 12

Mussels, black pepper butter, spinach 14

Burrata, beetroot dressing, endive, nuts 14.5

Aged beef tartare, crumpet 15

Grilled trout, lemongrass butter sauce, lovage 22

Confit duck leg, plum sauce, herb salad 24

Pumpkin ice cream, bergamot, pecans 8

Chocolate financier, coffee caramel, white chocolate, ice cream 10

Info, product, events & catering at barcrispin.com | [@bar_crispin](https://www.instagram.com/bar_crispin) | crispinlondon.com | [@crispin_e1](https://www.instagram.com/crispin_e1) | bistrofreddie.com | [@bistro_freddie](https://www.instagram.com/bistro_freddie)

We have a 15% discretionary service charge. Please let us know of any food allergies.