

# CRISPIN

Dusty Knuckle bread, brown butter 4.5

Pickled autumn vegetables 5

Fried gordal olives, smoked chilli yoghurt 6.5

Cobble Lane saucisson, cornichons 9

Stilton croquette, pickled walnut ketchup 3.5

Fried Cornish mids, three cornered leek mayo 6.5

Soda farl, Portland crab, tomato, chilli butter 17

Smoked salmon, bergamot, fennel, crème fraiche, seaweed 15

Welsh rarebit, anchovy, chives 14

Radicchio, fennel & orange, dill, pistachio 14

Burrata, delica pumpkin, sage, balsamic 14.5

Onion squash, split peas, tomato, mint yoghurt 17

Mushroom risotto, sage crumb, parmesan 17

Guinea fowl, salsify, celeriac, thyme 24

Monkfish, polenta, tomato, saffron 28

We're committed to a seasonal menu being part of a sustainable & responsible food system. Our bread's from the Dusty Knuckle, dayboat fish from The Sea The Sea, 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\\_e1](https://twitter.com/crispin_e1) | [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. Please let us know of any food allergies.