

CRISPIN

Feast menu £70

Dusty Knuckle bread, brown butter

Pickled autumn vegetables

Fried Gordal olives, preserved tomato

Coombeshead Farm Mangalitza ham

Burrata, Delica pumpkin, sage, balsamic

Portland crab, radicchio, fennel, radish, navel orange

Porchetta, wild mushrooms, tarragon

Roasted carrots, chervil butter

Fried pink fir potatoes, chive creme fraiche

Meringue, crème fraiche, mulled pear

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 13.5% 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.