

BAR CRISPIN

Marcona almonds 4

Gordal olives 4

Toklas sourdough, cultured butter 4.5

Hartgrove coppa 9

Neal's Yard cheeses, honey 15
(Tunworth, Stichelton Blue, Cornish Yarg)

Crispy polenta, aioli, parmesan 5

Fried prawn sando, chilli, crab mayo 6.5

Burrata, smoked lemon dressing, walnuts 14.5

Aged beef tartare, crumpet 15

Peas, smoked cod's roe, mint, kumquat 12

Crispy beef, paprika sauce, bone marrow salad 15

Devilled mussels, crispy potato puffs, chives 14

BBQ sea bream on toast, chilled tomato sauce, herbs 18

Fried choux pastry, burnt honey caramel, milk ice cream 8.5

Negroni 13

Vesper martini 13

Margarita 13

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

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

£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