

# CRISPIN

Crispin is a restaurant & wine bar in Spitalfields. Serving low intervention wines, cocktails, canapés & seasonal sharing menus. Our chefs, led by Lewis de Haas, deliver these broadly European inspired menus using locally sourced ingredients from independent producers (sample menus below).

The building is an architectural multi-use venue with a capacity for 100 people standing & 40 people seated plus an outside heated terrace.

Less than 5 minutes' walk from Liverpool St station, Crispin is available all week early until late for exclusive use or part hire. This unique East London Location can offer something for every occasion, from accessibility & Wi-Fi to DJ decks, we have it all.

*Crispin Group Catering also offers external full & part catering services for Seated Dining, Breakfast Buffets, Working Lunches, Corporate Dinners & Canape & Drinks Receptions or Parties.*

Email [info@crispinlondon.com](mailto:info@crispinlondon.com)



## CANAPE MENU

(Exclusive use only)

Wild mushroom, taleggio & sage croquette  
Crispy halloumi, apricot jam  
Leek & Montgomery's tart, buckwheat  
Queenie scallops, fennel puree, citrus  
Potted salmon, paprika, focaccia, radish  
Crab & watercress tart, dill oil  
Chorizo sausage roll, aioli  
Beef tartare, crème fraiche, cured egg yolk  
Spiced fried chicken, tarragon mayo

## SHARING MENU

Gordal olives  
Dusty Knuckle bread, brown butter  
Stilton croquettes, pickled walnut ketchup  
Burrata, delicata pumpkin, sage  
Selection of British Charcuterie  
Pickled squash, radicchio, fennel, walnuts  
Shoulder of lamb, anchovy & mint  
Fried Cornish mids, Winter leaves  
Coffee pannacotta, caramel, honeycomb

