

CRIPPS BARN

An historic woodland barn in the
heart of the Cotswolds.





ESSENTIAL INFORMATION

Indoor ceremony capacity **150**

Outdoor ceremony capacity **150**

Dining capacity **150**

Total capacity, including evening guests **250**

Late license until 1 a.m.



CEREMONY ROOM

We can accommodate up to 120 guests in the main barn and a further 30 guests seated in the Oak Room with a clear view through

WOODLAND CEREMONY

We can accommodate up to 150 guests for an outdoor ceremony in warm weather.



Fairy lights, flowers and lanterns create an intimate atmosphere for a ceremony and wedding feast.



CRIPPS BARN DECORATIONS

Indoor Package

Included in the barn hire

Candles over the fireplace

Logs for the open fire

Hurricane lanterns down the aisle

Candles in the ceremony room walls

Fairy lights on the trees

Tealights for the tables during the meal

Greenery hoop, comes with small faux
base of which a florist is recommended
to build on

Outdoor Package

£275

2 fire pits on the terrace

Large bonfire at the bottom of the garden

18 oil flares around the lawn

Tealights in the trees

Garden Games Package

£120

Giant Jenga, Quoit &

Giant connect four

Amalfi Tableware Package

£250

Italian hand painted plates & serving
dishes with matching water glasses &
coloured linen napkin

Linen Napkins

pp

Olive green linen napkin

Blush pink linen napkin



Prices are for 2024

THE AMALFI

Hand-painted in Italy, our new ceramics will make a wonderful addition to your table arrangements.



FEAST

We cook feasts on our tailor-made
BBQ and rotisserie, presenting simple,
memorable dishes.



CANAPÉS

Canapés Package

£9.50 per person

Cripps smoked salmon blini
lumpfish roe, chopped egg & onion
Grilled halloumi, rosemary, olive oil (V)
Bruschettas, roasted tomato, red pepper
& curley kale, chickpeas, chilli (VE)
Honey roasted sausages, spicy ketchup

Padron peppers, smokey yoghurt (V) 2.5
Roasted tomato & red pepper bruschetta (VE) 2.5
Curley kale, chickpeas, chilli, bruschetta (VE) 2.5
Grilled halloumi, rosemary, olive oil (V) 2.5
Spiced crispy cauliflower, curried aioli (V) 2.5
Welsh rarebit (V) 2.5
Honey roasted sausages, spicy ketchup 2.5
Wild mushroom & truffle croquettes (V) 2.5
Karaage chicken, wasabi mayo 3
Truffle mushrooms, brioche (V) 3
Nduja toast, goats cured 3
Cod goujon, tartare sauce 3
Cripps smoked salmon, brown bread, lemon 3

Monkfish spiedini, lemon aioli 3.5
Sea bass ceviche, chilli, lime 3.5
Seared tuna, nam jim 3.5
Cripps smoked salmon blini
lumpfish roe, chopped egg & onion 3.5
Shiitake & oyster mushroom tostada
pickled red onion, coriander crema (V) 3.5
Iberico ham & pan con tomate 4
Crispy layered potatoes, rare roast beef, bearnaise 4



*Priced per person
Prices are for 2024*

THE MENU

*The price includes
one starter, two sides & a pudding*

STARTERS

Crudites, focaccia, mojo rojo,
hummus (VE)

Roasted beetroots, rosary goats'
cheese, hazelnuts (V)

Burrata, marinated grilled
vegetables, basil, sourdough (V)

Falafel, tabbouleh, flat breads,
tahini (V)

Cured salmon, celeriac remoulade,
chervil, lemon

BBQ squid, romesco, rocket

Halibut salad, lemon, parsley

Beef carpaccio, aged parmesan

House cured meats, focaccia,
woodfired red peppers

MAINS

Rotisserie

	<i>Price Per person</i>
Chicken herb butter / tarragon cream	79
Porchetta salsa verde	80
Middle Eastern spiced leg of lamb cumin yoghurt	89
Suckling pig apple sauce	89
Rib of beef chimichurri / bearnaise	92

Asado

Scottish salmon hollandaise	85
Top rump beef chimichurri / bearnaise	86
Butterflied leg of lamb smoked aubergine, salsa verde	89
Dry aged sirloin beef chimichurri / bearnaise	90
8-hour whole lamb chimichurri	90
T-bone steak café de Paris	100

Vegetarian

Roasted squash ricotta, chilli, pesto (V)	65
Turla turla Middle Eastern vegetables cumin yoghurt (V)	65
Chickpea & tamarind curry coriander, lime, coconut rice (V)	65

SIDES

Marinated tomatoes, red peppers,
sourdough, capers (VE)

Tenderstem broccoli, chilli, garlic (VE)

Grilled gem lettuce, braised peas (VE)

French beans, roasted cherry tomatoes,
pecorino (V)

Green salad, mustard vinaigrette (VE)

Roasted root vegetables (VE)

Caramelised sweet potatoes (VE)

Crushed new potatoes, butter, parsley (V)

Duck fat roasties, garlic, rosemary

Gratin dauphinoise (V)

Cripps chips (V)

Buttered mash (V)

PUDDINGS

Chocolate torte (V)

Lemon tart, thick cream (V)

Tart tartin, crème fraîche (V)

Chocolate fondant, double cream (V)

Lemon sorbet sgroppino
Cripps vodka, prosecco, mint (VE)

Churros, chocolate, cream (V)

Apple and blackberry crumble
vanilla custard (V)

Treacle sponge, custard (V)

Crème brulee, shortbread (V)

Lancashire cheese (V)

Ginger loaf, butterscotch (V)



*Children half portions, half price
Prices are for 2024*



CRIPPS & CO FEAST

£120 per person

*This menu aims to cover all your guests' varying diets in one splendid, sharing feast.
The price includes all of the dishes below.*

STARTERS

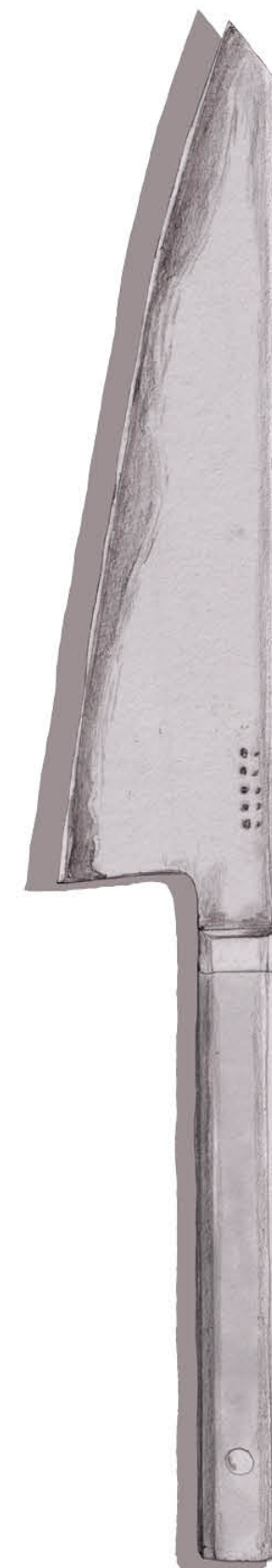
Iberico ham
Halibut salad, lemon, parsley
Crudites, focaccia, mojo rojo, hummus (VE)
Marinated grilled vegetables, basil (VE)
Wild mushroom and truffle croquettes (V)

MAINS

Top rump, chimichurri / bearnaise
BBQ chicken, lemon, garlic
Roasted squash, ricotta, chilli, pesto (V)
Green salad, mustard vinaigrette (VE)
Grilled tenderstem, chilli, garlic (VE)
Roast potatoes, garlic, rosemary (VE)
Caramelised sweet potatoes (VE)

PUDDINGS

Lemon sorbet sgroppino
Cripps vodka, prosecco, mint (VE)
Chocolate torte (V)



*Children half portions, half price
Prices are for 2024*

THE GARDEN FEAST

*£87 per person
A three course feast of vegetarian & vegan dishes*

CANAPÉS

Add £9.50 per person

Padron peppers (VE)

Wild mushroom & truffle, croquettes (V)

White bean crostini
salsa verde, burnt chilli (VE)

Shiitake & oyster mushrooms tostada
pickled red onion, coriander crema (V)

STARTERS

All of the following to share:

Grilled fennel, labneh, pangritata (V)

Smoked miso aubergines, crispy
shallots, sour cream (VE)

Warmed hummus, dukkha, harissa (VE)

Caramelised sweet potatoes, crushed
white beans, miso, spring onions,
ginger (V)

MAIN

Choose one of the following:

Roasted squash
ricotta, chilli, pesto (V)

Aubergine parmigiana (V)

Chickpea, lime, coriander & tamarind
curry, basmati rice (V)

Middle eastern roasted vegetables
cumin yoghurt (V)

Choose two of the following sides:

Panzanella salad, tomatoes, roasted red
peppers, sourdough, capers (VE)

Roasted broccoli, Romesco, toasted
almonds (VE)

Roasted hispi cabbage, brown butter (V)

Seasonal salad, lemon oil (VE)

Cripps chips (VE)

Skillet baked potatoes, herb cream,
spring onions (V)

Crushed new potatoes, herbs,
olive oil (VE)

Roast potatoes, garlic, rosemary (VE)

PUDDING

Choose one of the following:

Churros & chocolate (V)

Chocolate Nemesis
orange labneh (V)

Buttermilk panna cotta
BBQ rhubarb (V)

Ginger loaf
butterscotch sauce (V)



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LATE NIGHT

HOT DOGS

Chilli dog, guacamole & jalapenos	12
Hot dog, ketchup, American mustard & crispy onions	
Veggie dog, kimchi & sriracha mayonnaise (V)	
Fish Dog, minted mushy peas & Tartare	

BAZ & FRED'S PIZZA

With a choice of three toppings

*Minimum of 80 pizzas
(gluten free pizzas £3 supplement)*

15

BAO BUNS

Chilli Prawns coriander and sesame	15
Crispy tofu, black bean mayo, choy sum, chilli pickle (V)	
Beef brisket, pickled mooli, wasabi slaw, coriander	

ROLLS

Smoked streaky bacon, ketchup	9
Roasted pork belly, asian slaw, bourbon ketchup	10

CHEESE

Local cheese with white ham, French bread, oatcakes & grapes	10
Lancashire cheese & Eccles cakes	9



*Priced per person
Prices are for 2024*



Baz and Fred's award-winning sourdough pizzas.

BAZ & FRED'S PIZZA

£15 per person
Minimum order 80 pizzas
Gluten free pizzas £3 supplement

TOMATO & MOZZARELLA

Tomato, buffalo mozzarella & fresh basil

GOATS CHEESE & CARAMELISED ONION

Rosary goats cheese, caramelised onions, tomato, rocket & balsamic vinegar

CHORIZO & CHILLI

Chorizo, fresh chilli, tomato, buffalo mozzarella, basil & B&F's chilli oil

NDUJA

Nduja (spicy pork), tomato, buffalo mozzarella & fresh basil

PROSCIUTTO

Prosciutto, mixed mushrooms (cooked with thyme, garlic & butter), tomato, buffalo mozzarella, parsley oil, rocket & basil

COURGETTE

Courgette, Rosary goats cheese, fresh chilli, tomato, parsley oil, rocket & fresh basil

LEEK & PANCETTA

Leeks, pancetta, Rosary goats cheese, parsley oil, rocket & fresh basil

ROASTED CHERRY TOMATO & PESTO

Slow roasted cherry tomatoes, B&F creamy pesto, tomato, mozzarella & rocket

SALAMI

Napoli salami, B&F pesto, fresh chilli, tomato, mozzarella & rocket



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WINE

Our in-house wine buyers have long-standing relationships with artisan winemakers around Europe. We buy directly from the vineyards, which means excellent value for good quality wine.



WINE LIST

	<i>Glass</i> <i>125ml</i>	<i>Bottle</i> <i>750ml</i>
SPARKLING		
Champagne Camille Bonville Grand Cru Blanc de Blancs	10	45
The Grange Classic NV Hampshire, Dry	9.5	42.5
Prosecco di Valdobbiadene Valdellövo, Extra Dry	7	29.5
Rosé Spumante Valdellövo, Extra Dry	7.5	31.5

	<i>Glass</i> <i>175ml</i>	<i>Bottle</i> <i>750ml</i>
RED		
Château Planères de Saint Jean Cotes de Roussillon	6	21
Château Labastide Haute Cahors, Malbec	6.5	24.5
Château Mourgues du Grès Côtes du Rhône	7	25.5
Fattoria Le Fonti Sangiovese	7	25.5
Fattoria Nicodemi Montepulciano d'Abruzzo	7.5	26.5
Pago de Larrea Rioja Crianza	8	29.5
Contino Rioja Reserva	47.5	

	<i>Glass</i> <i>175ml</i>	<i>Bottle</i> <i>750ml</i>
WHITE		
Château Les Miaudoux Bergerac Sec	6	21
Domaine Baron Touraine Sauvignon	6.5	24.5
Tamellini Soave Veneto	7.5	26.5
Weingut Haart Haart to Heart Riesling	8	29.5
Auntsfield, Single Vineyard Sauvignon Blanc, Marlborough NZ	9	31.5
	<i>Glass</i> <i>175ml</i>	<i>Bottle</i> <i>750ml</i>
ROSÉ		
Château Mourgues du Grès Fleur d'Églantine	7	25.5

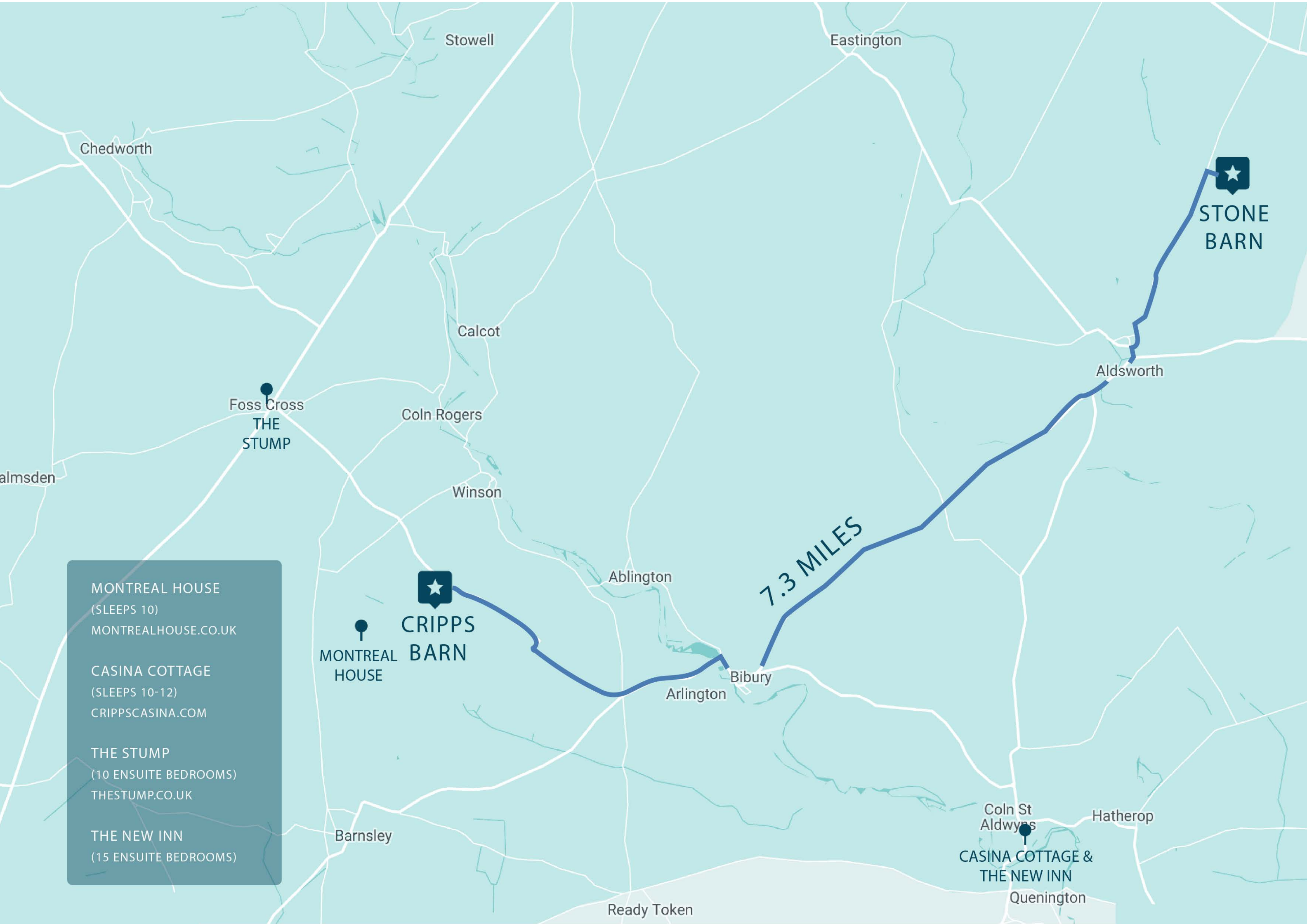


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DRINKS

COCKTAILS	Glass	GIN	25ml	RUM	25ml	OTHER SPIRITS	50ml	25ml	ON DRAUGHT	pt	½
Pimms (Seasonal)	9.50	Cripps	5.20	Ram's Skull	5.20	Kahlua		4.20	Camden Hells	5.8	2.9
Pimms, Lemonade, Fruit & Fresh Mint		Cripps Rubarb & Ginger	5.70	Ram's Skull White	5.20	Baileys	4.5		Peroni	5.8	2.9
Cripps Espresso Martini	9.50	Cripps Pink	5.70	Sailor Jerry's	5.20	Cripps Limoncello		4.70	Asahi	6	3
Vodka, Coffee Liquer, Espresso		Cripps Saville Orange	5.70	Kracken Black Spiced	5.20	Jagermeister		4.70	Deya x Cripps	5.8	2.9
Cripps Negroni	9.50	Plymouth	5.70	Havana Club 3	5.20	Disaronno		4.70	Guinness	5.8	2.9
Cripps Gin, Campari, Punt E Mes		Cotswolds	5.70	Havana Club 7	5.20	Sambuca White/Black		4.70	Lucky Saint	5.6	2.8
Old Fashioned	9.50	Hendricks	5.70	Dark Matter	5.70	Cointreau		4.70	Cornish Orchards Gold	5.4	2.7
Maker's Mark Bourbon, Sugar Syrup, Angostura Bitters		Roku Japanese	5.70	Diplomatico	6.20	La Vieille Prune		8.20			
Passionfruit Martini	9.50	Monkey 47	6.20	Santa Teresa	7.20				BOTTLES	500ml	330ml
Cripps Vodka, Passionfruit, Lime Juice, Sugar Syrup		Bathtub Old Tom	6.20	Mount Gay XO	7.20				Pacífico Clara		4.4
Spritz		Salcombe	6.20			TEQUILA	25ml		Peroni		4.4
Aperol Campari Lillet	9.50	Tanqueray No 10	6.20	COGNACS	25ml	Ram's Skull Blanco		5.70	Estrella Galicia		4.4
Prosecco, Soda		Botanist	6.20	Courvoisier VS	5.20	Ram's Skull Reposado		5.70	Bottled Ale	5	
Cripps Limoncello Spritz	9.50	Garden Swift	6.70	Ducastaing Armagnac	6.20	Cazcabel Coffee		5.20	Rekordelig Cider	5	
Limoncello, Prosecco, Soda				Meukow VS	6.20	El Rayo Reposado		6.20	Strawberry & Lime or Mixed Berries		
FLUTES	Glass	WHISKY	25ml	Hine Rare Vsop	6.70	Patron Silver		6.20			
Bellini	8.5	Monkey Shoulder	5.20	Hennessey XO	12.20	Fortazela Blanco		7.20	MIXERS	pt	½
Peach purée, Prosecco		Johnny Walker Black Label	5.70			Casamigos Reposado		8.20	Pepsi Draught	4	2.5
Rossini	8.5	Jameson	5.70	BOURBON	25ml	Don Julio 1942		15.20	Diet Pepsi Draught	3.5	2.2
Strawberry purée, Prosecco		Tullamore Dew	5.70	Jack Daniel's	5.20				Lemonade Draught	3.5	2
Kir Royale	8.5	Glenmorangie	5.70	Maker's Mark	5.70	MOCKTAILS	Glass		Cordial	2	1
Crème de Cassis, Prosecco		Glenfiddich 12	6.20	Bulleit Bourbon	6.20	Rhubarb, Orange & Ginger, with fresh orange slice		5	Fever-Tree Ginger Ale 125ml		2
VODKA	25ml	Laphroaig 10	6.20	Woodford Reserve	6.70	Elderflower & Cucumber with fresh cucumber ribbon		5	Artisan Mixers 200ml		2
Cripps	5.20	Talisker 10	7.20			Red Gooseberry & Elderflower with lemon slice & rosemary sprig		5	Red Bull 250ml		3
Cripps Vanilla	5.20	Belvenie Doublewood 12	7.20						Folkington Juices 275ml		3.8
Cripps Amalfi Lemon	5.20	Dalwhinnie 15	7.20						Coke 200ml		2.5
Belvedere	5.70	Macallan 12	8.70						Diet Coke 200ml		2
Grey Goose	5.70	Hibiki Harmony	8.70						Rhubarb & Apple Sparkling 250ml		3.8
Chase	6.20	Lagavulian 16	9.20			Strawberry & Lime with lime & sliced strawberry		5	Hildon Water		2
Chopin Potato	6.70										





★
**STONE
BARN**

Aldsworth

7.3 MILES

Bibury

Arlington

★
**CRIPPS
BARN**

●
MONTREAL
HOUSE

●
**THE
STUMP**

MONTREAL HOUSE
(SLEEPS 10)
MONTREALHOUSE.CO.UK

CASINA COTTAGE
(SLEEPS 10-12)
CRIPPSCASINA.COM

THE STUMP
(10 ENSUITE BEDROOMS)
THESTUMP.CO.UK

THE NEW INN
(15 ENSUITE BEDROOMS)

Coln St
Aldwyns
**CASINA COTTAGE &
THE NEW INN**
Quenington

Hatherop

Ready Token

Bursley

Winson

Coln Rogers

Calcot

Eastington

Stowell

Chedworth

almsden



CASINA COTTAGE

Stay with friends and family at
Casina Cottage in nearby Coln St Aldwyns.
The cottage has five double bedrooms
and two additional day beds.

The image shows the interior of a rustic pub. A long wooden bar is the central feature, with several wooden stools lined up along its side. Behind the bar, shelves are stocked with various bottles of alcohol. The walls are made of wood, and the ceiling features exposed wooden beams. A doorway in the background leads to another room. The overall atmosphere is warm and cozy.

THE STUMP

Make yourself at home in the most buzzy
pub in Gloucestershire.
The Stump has ten well presented ensuite
bedrooms.

The image shows the interior of a rustic inn. In the center is a large stone fireplace with a black metal stove insert where a fire is burning. Above the fireplace, a taxidermied bull head with large horns is mounted on a wooden beam. Two cylindrical wall sconces flank the bull head. To the left and right of the fireplace are built-in wooden shelves filled with numerous green and clear glass bottles. In the foreground, there are wooden tables and chairs. Some tables are set with plates of food, glasses of wine, and lit candles. The floor is made of dark wood. The overall atmosphere is warm and cozy.

THE NEW INN

The New Inn is a 16th-century coaching inn set in a beautiful sleepy corner of the Cotswolds. The New Inn has 15 luxurious ensuite bedrooms.



CRIPPS
& Co