

THE TITHE BARN

A 16th century listed building, restored to create
a majestic wedding barn with views over the
Bolton Abbey Priory.



ESSENTIAL INFORMATION

Indoor ceremony capacity **200**

Dining capacity **200**

Total capacity, including evening guests **300**

Late license until 1 a.m.



CEREMONIES

We can accommodate 200 guests for indoor ceremonies.

TERRACE

Guests can enjoy breathtaking views from our terrace and keep warm around glowing fire pits.



Hooped copper lanterns flank the doorways and weathered zinc planters, adorned with their own Cripps & Co sheep crest, surround the exterior of the barn.



THE TITHE BARN DECORATIONS

Indoor Package

Included in the barn hire

2 x giant floor-standing candelabra with church candles

12 x floor-standing lanterns with church candles

In wall lights (3 in each wall light)

Nightlights in glass jars on the dining tables

Outdoor Package

£275

2 x fire-pits on the terrace

17 wall mounted flares

2 large candle lanterns

Garden Games

£100

Giant Jenga, Quoit &

Giant connect four



Prices are for 2024



Fairy lights, flowers and lanterns create an intimate space for a wedding feast in the Oak Room.

FEAST

We prepare our feasts on our tailor-made grills and rotisseries, presenting simple, freshly prepared 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 fraiche (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

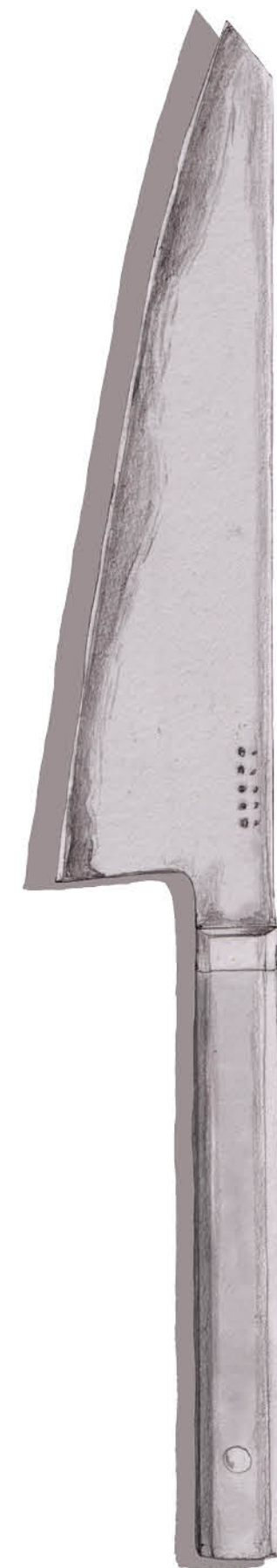
Choose one of the following:

Churros & chocolate (V)

Chocolate Nemesis
orange labneh (V)

Buttermilk panna cotta
BBQ rhubarb (V)

Ginger loaf
butterscotch sauce (V)



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

A contemporary, open kitchen is
juxtaposed with the rustic beauty
of the barn.



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



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

SPARKLING	<i>Glass</i> <i>125ml</i>	<i>Bottle</i> <i>750ml</i>
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

RED	<i>Glass</i> <i>175ml</i>	<i>Bottle</i> <i>750ml</i>
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	

WHITE	<i>Glass</i> <i>175ml</i>	<i>Bottle</i> <i>750ml</i>
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
ROSÉ	<i>Glass</i> <i>175ml</i>	<i>Bottle</i> <i>750ml</i>
Château Mourgues du Grès Fleur d'Églantine	7	25.5



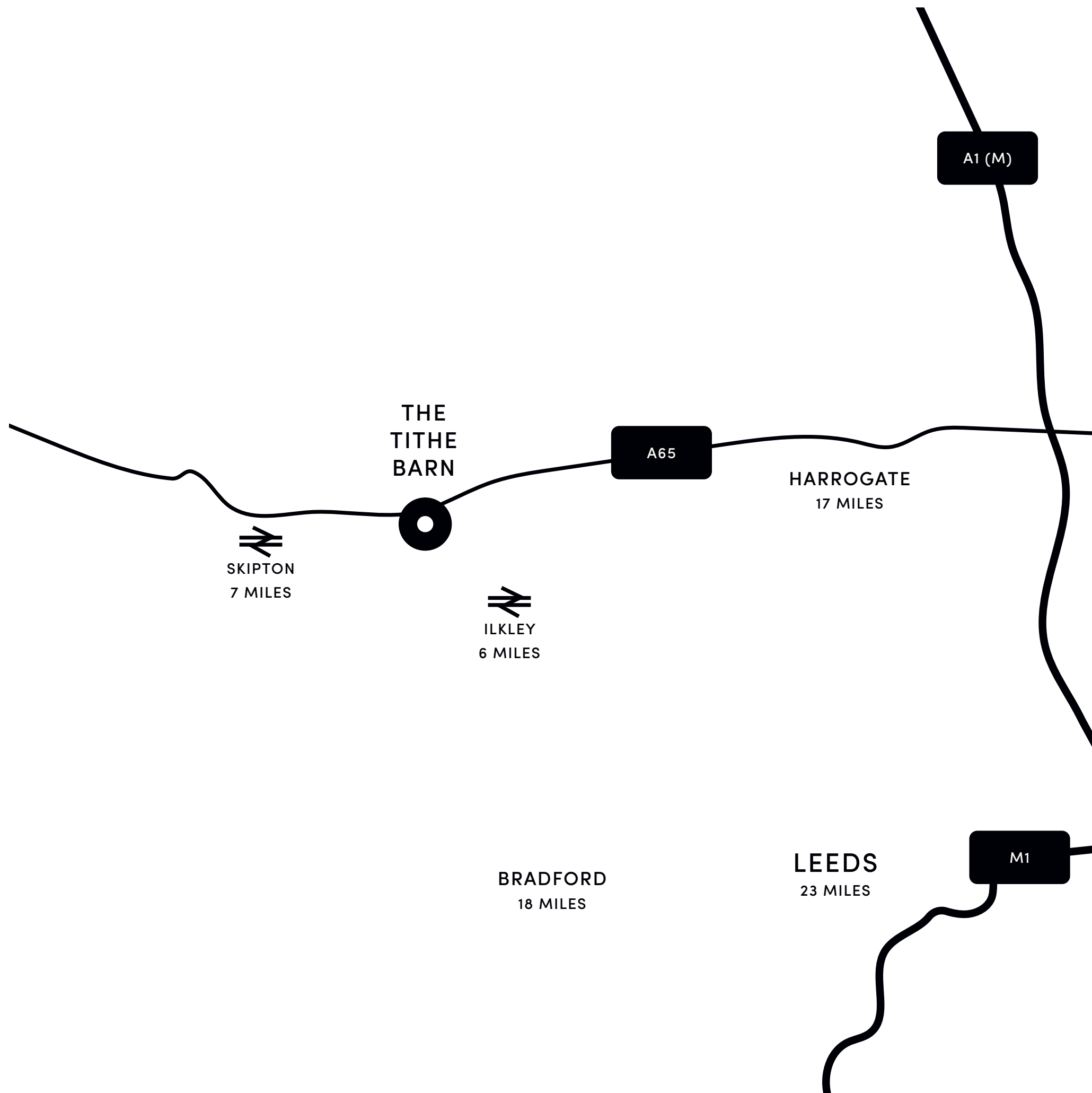
Light spills over our well-stocked timber bar.



DRINKS

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







CRIPPS
& Co