



CRIPPS
& Co

THE MENU

STARTERS

£10
Per person

- Roasted beetroots, rosary goats' cheese, pumpkin seeds (V)
- Burrata, marinated grilled vegetables, basil, sourdough (V)
- Falafel, tabbouleh, flat breads, tahini (V)
- Leek and potato soup, Cashel Blue cheese straws
- Cured salmon, celeriac remoulade, chervil, lemon
- BBQ squid, romesco, rocket
- Farmhouse terrine, pickles, French bread
- Beef carpaccio, aged parmesan
- House cured meats, focaccia, woodfired red peppers
- £25
Per person
- Scottish langoustine, garlic & parsley butter crudit sourdough

MAINS

Price
Per person

Rotisserie

- Chicken herb butter / tarragon cream 46
- Porchetta salsa verde 48
- Middle Eastern spiced leg of lamb cumin yoghurt 57
- Suckling pig apple sauce 57
- Rib of beef chimichurri / bearnaise 60

Asado

- Scottish salmon hollandaise 53
- Top rump beef chimichurri / bearnaise 54
- Butterflied leg of lamb smoked aubergine, salsa verde 58
- Dry aged sirloin on the bone, chimichurri/bearnaise 58
- 8-hour whole lamb chimichurri 58
- T-bone steak café de Paris 65

Vegetarian

- Roasted squash ricotta, chilli, pesto (V) 32
- Turla turla Middle Eastern vegetables cumin yoghurt (V) 32
- Chickpea & tamarind curry coriander, lime, coconut rice (V) 32

SIDES

Choose
two

- 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)
- Braised carrots, garlic, rosemary & gremolata
- 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

£10
Per person

- Chocolate torte (V)
- Chocolate Brownie, Mascarpone cream
- Lemon tart, thick cream (V)
- Tiramisu
- 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 2026

CRIPPS & CO FEAST

£112 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

Cured salmon, celeriac remoulade

Roasted beets, goat's curd, watercress (v)

Wild mushroom and truffle arancini (v)

MAINS

Sirloin on the bone, chimichurri or béarnaise

BBQ chicken, lemon, garlic

Roasted squash, ricotta, chilli, pesto (v)

Green salad, mustard vinaigrette

Grilled tenderstem, chilli, garlic

Roast potatoes, garlic, rosemary

Caramelised sweet potatoes

PUDDINGS

Lemon tart, thick cream

Preserved raspberries, framboise eau-de-vie



*Children half portions, half price
Prices are for 2026*

SHUSTOKE FEAST

£80 per person

Children's half portions £40

Additional evening guests £15 per person

A third of a bottle of House wine per person & a glass of Prosecco for the toast

Choose one main

ROASTS

Top Rump, Yorkshire Pudding, Horseradish

Chicken, Pigs in Blankets, Bread Sauce

Pork Belly, Roasted Apple

Sides

Duck Fat Roasties

Braised Carrots, Gremolata

Seasonal Greens

FROM THE FIRE

Bavette Steak, Bearnaise

Spatchcock Chicken, Parsley Butter

Roasted Squash, Ricotta, Chilli, Pesto (V)

Aubergine Parmigiana (V)

Sides

Marinated Tomatoes

Green Salad

Fries

PUDDINGS

Spiced Apple Crumble

Chocolate Fondant, Cream

Basque Cheesecake



*Please see accompanying evening
food menu on the next page*

EVENING FOOD

*Please choose three,
from the options below*

WOOD OVEN PIZZA

MARGHERITA

Tomato, buffalo mozzarella & fresh basil

GOATS CHEESE & CAMELISED ONION

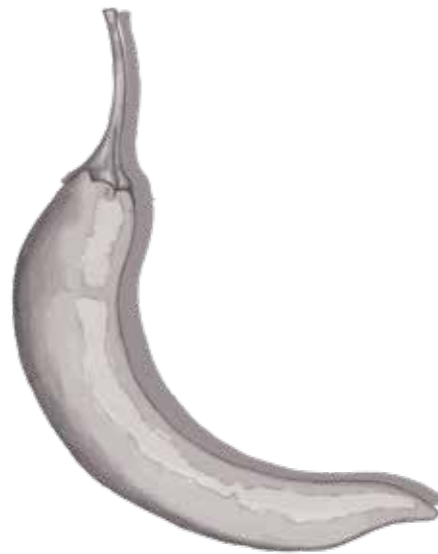
Rosary goats cheese, caramelised onions, tomato, rocket & balsamic vinegar

CHORIZO

Chorizo & Chilli, Tomato, Mozzarella

HAM & MUSHROOM

Prosciutto, portobello mushrooms, tomato, mozzarella



THE GARDEN FEAST

£79 per person

A three course feast of vegetarian & vegan dishes

STARTERS

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

Woodfired butternut squash, ricotta, chilli pesto (v)

Aubergine parmigiana (v)

Roasted broccoli, Romesco, toasted almonds (VE)

Seasonal salad, lemon oil (VE)

Roast potatoes, garlic, rosemary (VE)

PUDDING

Chocolate torte (v)

Sgroppino, lemon sorbet, vodka, prosecco, mint (v)



*Children half portions, half price
Prices are for 2026*

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



LATE NIGHT

BURGERS

13

Choose two

Smashed Beef Patty, Red Leicester, Pickles, Dijonnaise

Buttermilk Chicken, Celeriac Remoulade, Pickles, Siracha Mayo

Crispy Mushroom, Celeriac Remoulade, Pickles, Aioli

BAZ & FRED'S PIZZA

15

With a choice of three toppings

Minimum of 80 pizzas

Gluten free pizzas £3 supplement

BAO BUNS

16

Choose two

Chilli Prawns coriander and sesame

Crispy tofu, black bean mayo, choy sum, chilli pickle (v)

Beef brisket, pickled mooli, wasabi slaw, coriander

ROLLS

Smoked streaky bacon, ketchup 10

Roasted pork belly, asian slaw, bourbon ketchup 11

CHEESE

Local cheese with white ham, French bread, oatcakes & grapes 11

Lancashire cheese & Eccles cakes 11



*Priced per person
Prices are for 2026*

CHEESE WEDDING CAKES

60 - 80 PEOPLE

850

Appleby's Cheshire

Spenwood

Cashal Blue

Dorstone

Celery | Grapes | Oat Cakes | Sourdough Crackers |
Quince Paste | Figs

90 - 120 PEOPLE

1,250

Appleby's Cheshire

Cornish Yarg

Colston Basset Stilton

Dorstone

Baron Bigod

Celery | Grapes | Oat Cakes | Sourdough Crackers |
Quince Paste | Figs

130 - 150 PEOPLE

1,550

Lincolnshire Poacher

Colston Basset Stilton

Cornish Yarg

Dorstone

Tumworth

Celery | Grapes | Oat Cakes | Sourdough Crackers |
Quince Paste | Figs



WINE LIST

SPARKLING	<i>Bottle 750ml</i>	RED	<i>Bottle 750ml</i>	WHITE	<i>Bottle 750ml</i>
Champagne Camille Bonville Grand Cru Blanc de Blancs	52	Domaine Du Bosc Pay d'Oc Rouge	26	Château Les Miaudoux Bergerac Sec	26
The Grange Classic NV Hampshire, Dry	48	Château Labastide Haute Cahors, Malbec	28	Domaine Baron Touraine Sauvignon	28
Prosecco di Valdobbiadene Valdellövo, Extra Dry	34	Château Mourgues du Grès Côtes du Rhône	29	Tamellini Soave Veneto	32
Rosé Spumante Valdellövo, Extra Dry	36	Fattoria Le Fonti Sangiovese	29	Weingut Haart Haart to Heart Riesling	34
		Fattoria Nicodemi Montepulciano d'Abruzzo	32	Auntsfield, Single Vineyard Sauvignon Blanc, Marlborough NZ	36
		Pago de Larrea Rioja Crianza	34		
		Contino Rioja Reserva	54		
				ROSÉ	<i>Bottle 750ml</i>
				Château Mourgues du Grès Fleur d'Églantine	29



Prices are for 2026

DRINKS LIST

<u>VODKA</u>	<i>25ml</i>	<u>GIN</u>	<i>25ml</i>	<u>RUM</u>	<i>25ml</i>	<u>OTHER SPIRITS</u>	<i>50ml 25ml</i>	<u>MIXERS</u>	<i>pt ½</i>
Cripps	5.60	Cripps	5.60	Ram's Skull	5.60	Kahlua	5.10	Coca-Cola Draught	4.50 2.50
Cripps Vanilla	5.60	Cripps Aged Gin	6.15	Ram's Skull White	5.60	Baileys	4.90	Coke Zero Draught	4 2
Cripps Amalfi Lemon	5.60	Cripps Rhubarb & Ginger	6.15	Ram's Skull Spiced	5.60	Cripps Limoncello	5.10	Lemonade Draught	4 2
Belvedere	6.15	Cripps Pink	6.15	Kraken Black Spiced	6.15	Jagermeister	5.10	Cordial	2 1
Grey Goose	6.15	Cripps Seville Orange	6.15	Havana Club 3	6.15	Disaronno	5.20	Fever-Tree Ginger Ale <i>125ml</i>	2.15
Chase	6.60	Plymouth	6.15	Havana Club 7	6.15	Sambuca White/Black	5.10	Fever-Tree Mixers <i>200ml</i>	2.15
Chopin Potato	7	Cotswolds	6.15	Dark Matter	6.15	Cointreau	5.20	Red Bull <i>250ml</i>	3.50
<u>WHISKY</u>	<i>25ml</i>	Hendrick's	6.15	Diplomatico	6.60	La Vieille Prune	8.50	Folkington Juices <i>275ml</i>	3.60
Cripps English Whisky	5.60	Roku Japanese	6.15	Bumbu The Original	6.60	<u>ON DRAUGHT</u>	<i>pt ½</i>	Coke <i>200ml</i>	2.85
Monkey Shoulder	6	Monkey 47	6.60	Santa Teresa	7.60	Estrella Galicia	6.50 3.25	Diet Coke <i>200ml</i>	2.65
Johnnie Walker Black Label	6.15	Bathtub Old Tom	6.60	Flora De Cana	7.60	Peroni	6.50 3.25	Rhubarb & Apple Sparkling <i>250ml</i>	4.15
Jameson	6.15	Salcombe	6.60	Mount Gay XO	7.60	Deya Arm in Arm	6.40 3.20	Hildon Water	2.80
Tullamore Dew	6.15	Tanqueray No 10	6.60	<u>COGNACS</u>	<i>25ml</i>	Asahi	6.60 3.30	<u>CORDIALS</u>	<i>Glass</i>
Glenmorangie	6.15	Botanist	6.60	Courvoisier VS	5.60	Guinness	6.60 3.30	Rhubarb, Orange & Ginger	6
Glenfiddich 12	6.60	Garden Swift	7.15	Ducastaing Armagnac	6.35	Lucky Saint	6 3	Elderflower & Cucumber	6
Laphroaig 10	6.60	<u>TEQUILA</u>	<i>25ml</i>	Meukow VS	6.60	Cornish Orchards Gold	6 3		
Talisker 10	7.60	Ram's Skull Blanco	5.70	Hine Rare Vsop	6.60	<u>BOTTLES</u>	<i>500ml 330ml</i>		
Balvenie DoubleWood 12	7.60	Ram's Skull Reposado	6.25	Marquis De Montesquiou VSOP	7.25	Pacífico Clara	5		
Dalwhinnie 15	7.60	Ram's Skull Coffee Tequila	6.25	Hennessy XO	12.70	Peroni	5		
Macallan 12	9.15	El Rayo Reposado	6.60	<u>BOURBON</u>	<i>25ml</i>	Estrella Galicia	5		
Hibiki Harmony	9.15	Patron Silver	6.60	Jack Daniel's	5.60	Noam	5.50		
Nikka From The Barrel	9.40	Fortaleza Blanco	7.60	Maker's Mark	6.15	Bottled Ale	5.80		
Caol Ila 12 Year Old	9.40	Casamigos Reposado	8.60	Bulleit Bourbon	6.60	Rekorderlig Cider	5.80		
Lagavulin 16	9.60	Don Julio 1942	15.60	Woodford Reserve	7.15				



Current pricing