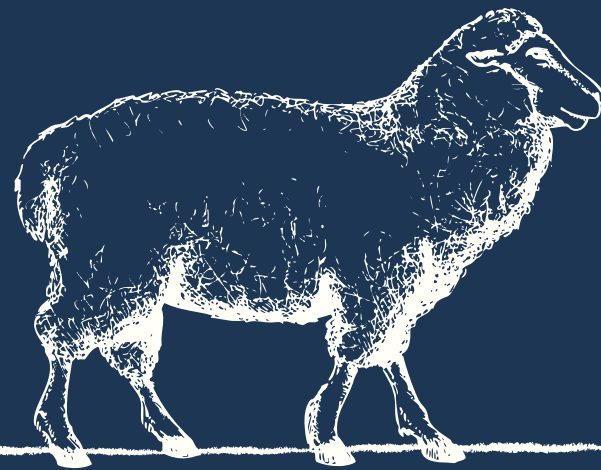




CRIPPS
& Co

CANAPÉS

For a complete and accurate quote, please use the online quoting system.

INCLUDED

Gildas, anchovy, olives, guindilla peppers

Padron peppers (v)

Roasted tomato and red pepper bruschetta (ve)

Curly kale, crushed chickpeas, bruschetta (ve)

Grilled halloumi, rosemary, olive oil (v)

Spiced crispy cauliflower, curried aioli (v)

Truffle mushrooms, taco, coriander mayo (v)

Cod goujon, tartare sauce

Wild mushroom arancini, truffle aioli (v)

Cripps smoked salmon, rye bread, cream cheese, pickles

Karaage chicken, wasabi mayo

Honey roasted sausages, spicy ketchup

Nduja toast, goats curd, honey

Beef Croquette, Horseradish

SNAZZY + £5

Crispy monkfish, lemon aioli

Sea bass ceviche, tostada

Cripps smoked salmon, blini, chopped egg & onion,
lumpfish roe

Seared tuna, nam jim

Iberico ham & pan con tomate

Steak tartare, horseradish, crisp bread

Crispy layered potatoes, rare roast beef, bearnaise



*Priced per person
Prices are for 2026*

THE MENU

STARTERS	£10 Per person	MAINS	Price Per person	SIDES	Choose two	PUDDINGS	£10 Per person
Roasted beetroots, rosary goats' cheese, pumpkin seeds (V)		<i>Rotisserie</i>		Marinated tomatoes, red peppers, sourdough, capers (VE)		Chocolate torte	
Burrata, marinated grilled vegetables, basil, sourdough (V)		Chicken herb butter / tarragon cream	46	Tenderstem broccoli, chilli, garlic (VE)		Chocolate Brownie, Mascarpone cream	
Falafel, tabbouleh, flat breads, tahini (V)		Porchetta salsa verde	48	Grilled gem lettuce, braised peas (VE)		Lemon tart, thick cream	
Leek and potato soup, Cashel Blue cheese straws (V)		Middle Eastern spiced leg of lamb cumin yoghurt	57	French beans, roasted cherry tomatoes, pecorino (V)		Tiramisu	
Cured salmon, celeriac remoulade, chervil, lemon		Suckling pig apple sauce	57	Green salad, mustard vinaigrette (VE)		Tart tartin, crème fraiche	
BBQ squid, romesco, rocket		Rib of beef chimichurri / bearnaise	60	Braised carrots, garlic, rosemary & gremolata		Chocolate fondant, double cream	
Farmhouse terrine, pickles, French bread		<i>Asado</i>		Caramelised sweet potatoes (VE)		Lemon sorbet sgroppino	
Beef carpaccio, aged parmesan		Scottish salmon hollandaise	53	Crushed new potatoes, butter, parsley (V)		Cripps vodka, prosecco, mint (VE)	
House cured meats, focaccia, woodfired red peppers		Top rump beef chimichurri / bearnaise	54	Gratin dauphinoise (V)		Churros, chocolate, cream	
	£25 Per person	Butterflied leg of lamb smoked aubergine, salsa verde	58	Cripps chips (V)		Apple and blackberry crumble vanilla custard	
Scottish langoustine, garlic & parsley butter crudit sourdough		Dry aged sirloin on the bone, chimichurri/bearnaise	58	Buttered mash (V)		Treacle sponge, custard	
						Crème brulee, shortbread	
		8-hour whole lamb chimichurri	58			Lancashire cheese	
		T-bone steak café de Paris	65			Ginger loaf, butterscotch	
		<i>Vegetarian</i>					
		Roasted squash ricotta, chilli, pesto	32				
		Turla turla Middle Eastern vegetables cumin yoghurt	32				
		Chickpea & tamarind curry coriander, lime, coconut rice	32				



Children half portions, half price
Prices are for 2026

CRIPPS & CO FEAST

£109 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 marinated 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*

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*



THORPE WINTER FEAST

£75 per person

A winter feast available from November to February

DRINKS

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



Children's half portions £40
Evening guests £15.00 per person

MAINS

Choose one main course:

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

CLASSICS

Beef Shin & Bone Marrow Pie

Chicken & Tarragon Pie

Sides - Mash, Creamed Leeks, Braised Carrots

VEGETARIAN

Aubergine Parmigiana

Roasted Squash, Ricotta, Chilli, Pesto

PUDDING

Choose one:

Spiced Apple Crumble

Treacle Sponge & Custard

Chocolate Fondant, Cream



EVENING FOOD

Baz & Fred's Pizzas - choose three:

Margherita

Tomato & mozzarella

Goats' Cheese & Caramelised Onions

Goats' cheese & caramelised onions, tomato, rocket, balsamic

Ham & Mushrooms

Prosciutto, portobello mushrooms, tomato, mozzarella

Chorizo

Chorizo & chilli, tomato, mozzarella

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



Prices are for 2026

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	130 - 150 PEOPLE	1,550
Appleby's Cheshire		Lincolnshire Poacher	
Spenwood		Colston Basset Stilton	
Cashal Blue		Cornish Yarg	
Dorstone		Dorstone	
		Tumworth	
Celery Grapes Oat Cakes Sourdough Crackers Quince Paste Figs		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			



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

VODKA	25ml	GIN	25ml	RUM	25ml	OTHER SPIRITS	50ml	25ml	MIXERS	pt	½
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 125ml		2.15
Chase	6.60	Plymouth	6.15	Havana Club 7	6.15	Sambuca White/Black		5.10	Fever-Tree Mixers 200ml		2.15
Chopin Potato	7	Cotswolds	6.15	Dark Matter	6.15	Cointreau		5.20	Red Bull 250ml		3.50
WHISKY	25ml	Hendrick's	6.15	Diplomatico	6.60	La Vieille Prune		8.50	Folkington Juices 275ml		3.60
Cripps English Whisky	5.60	Roku Japanese	6.15	Bumbu The Original	6.60	ON DRAUGHT	pt	½	Coke 200ml		2.85
Monkey Shoulder	6	Monkey 47	6.60	Santa Teresa	7.60	Estrella Galicia	6.50	3.25	Diet Coke 200ml		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 250ml		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	COGNACS	25ml	Asahi	6.60	3.30	CORDIALS	Glass	
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	TEQUILA	25ml	Meukow VS	6.60	Cornish Orchards Gold	6	3			
Talisker 10	7.60	Ram's Skull Blanco	5.70	Hine Rare Vsop	6.60	BOTTLES	500ml	330ml			
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	BOURBON	25ml	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