

# STONE BARN

An historic woodland barn in the  
heart of the Cotswolds.





## ESSENTIAL INFORMATION

Indoor Ceremony capacity **200**

Outdoor Ceremony capacity **200**

Dining capacity **200**

Total capacity, including evening guests **250**

Late license until 1 a.m.

A rustic ceremony room with stone walls, a fireplace, and wooden chairs. The room is decorated with a large floral arrangement hanging from the ceiling and a chandelier. The walls are made of rough-hewn stone, and the ceiling features exposed wooden beams. A large, dark metal chandelier with several white candles hangs from the ceiling. In the center of the room, a large, round floral arrangement of white flowers and greenery hangs from the ceiling. At the far end of the room, a fireplace with a dark metal hood is lit, and a fire burns in the hearth. The walls are decorated with several sconces, each holding a few white candles. The floor is made of light-colored stone tiles. In the foreground, rows of wooden chairs with a cross-back design are arranged for a ceremony. The room is filled with greenery, including large potted plants and hanging vines. The overall atmosphere is warm and rustic.

# CEREMONY ROOM

We can accommodate up to 200 guests for an Indoor ceremony. The room can then be transformed into a dance floor which accommodates up to 250 evening guests.

# OAK GAZEBO

This outdoor pavilion is licensed for civil ceremonies and accommodates up to 160 guests for ceremonies in warm weather.



# DUTCH BARN

Our Dutch barns can accommodate up to 194  
guests for drinks and dinner.



Our tables are hand-crafted in oak to perfectly suit the light & open space



Fairy lights, flowers and lanterns create an intimate atmosphere.



# STONE BARN DECORATIONS

## **Indoor Package**

*Included in the barn hire*

Potted trees with fairy lights

Candles in the four corners  
of the Stone Barn

Log fire in the Stone Barn  
(excluding summer months where candles  
are used)

Candles on the walls flanking the aisle

Candle lanterns down the aisle

Candles dotted around the barn & on din-  
ing tables in vintage glass jars

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

## **Outdoor Package**

*£275*

4 Outdoor fire pits including logs

Oil flares around the venue

Fairy lights in the garden trees

## **Garden Games Package**

*£150*

Giant Jenga, Quoits, Giant connect

four & Cornhole

*(available from April)*

## **Childrens Play Area Package**

*£100*

2 natural tepees with floor mats &  
cushions, soft toys, books  
& fairy lights

## **Amalfi Tableware Package**

*£250*

Italian hand painted plates & serving  
dishes with hand-blown water glasses  
& linen napkins

## **Stone Barn Extras**

*£175*

Two disco balls on dance floor



*Prices are for 2024*



# THE AMALFI

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



# DISCO BALL



# FEAST

We cook feasts on our tailor-made indoor BBQ, smoker 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 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*

# 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

<b>SPARKLING</b>	<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

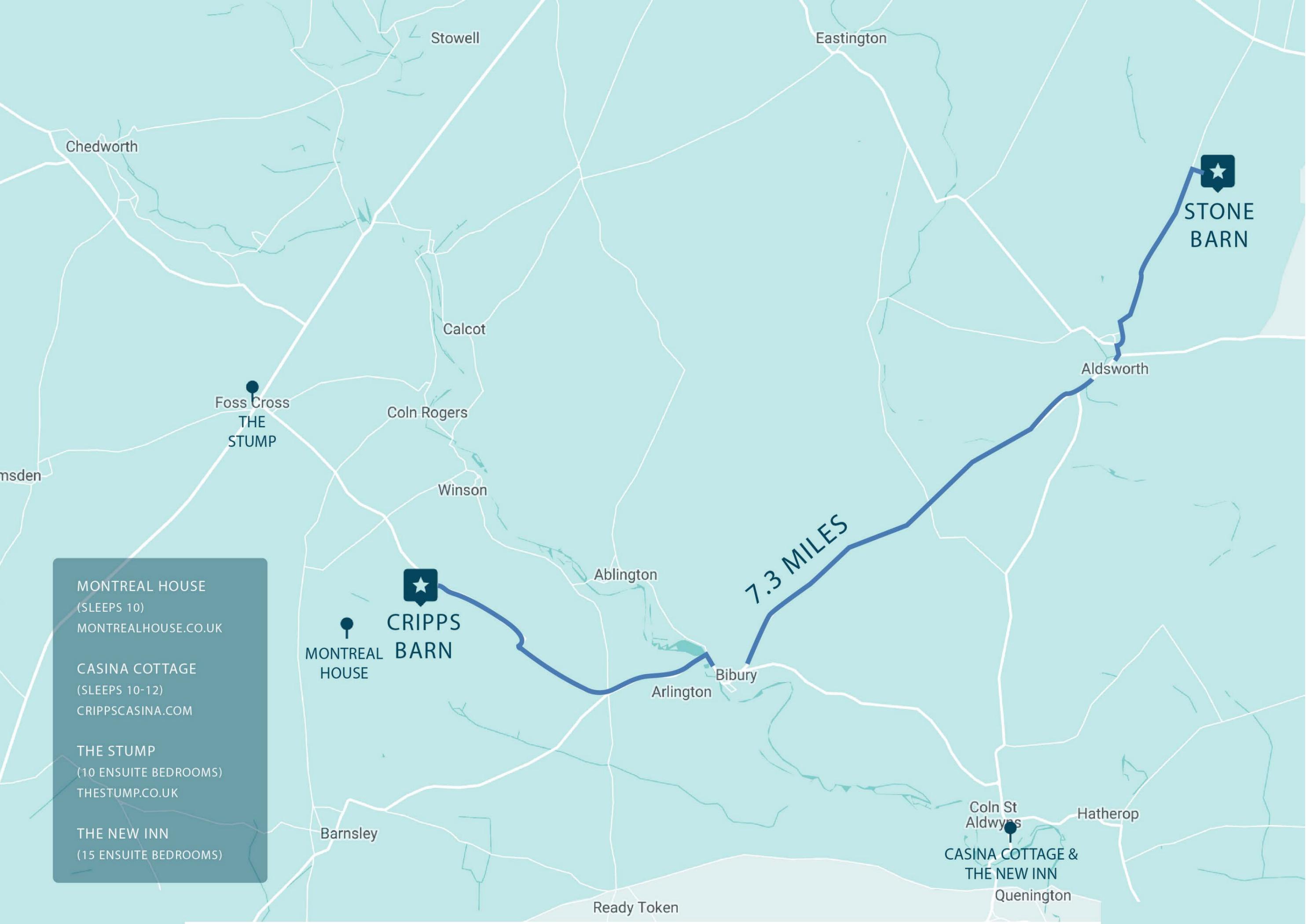
<b>RED</b>	<i>Glass</i> <i>175ml</i>	<i>Bottle</i> <i>750ml</i>
Château Planères de Saint Jean Cotes de Roussillon	6	21
Château Labastide Haute Cahors, Malbec	6.5	24.5
Château Mourgues du Grès Côtes du Rhône	7	25.5
Fattoria Le Fonti Sangiovese	7	25.5
Fattoria Nicodemi Montepulciano d'Abruzzo	7.5	26.5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

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



*Prices are for 2024*





**STONE  
BARN**

Aldsworth

**7.3 MILES**

Ablington

**CRIPPS  
BARN**

Bibury

Arlington

**MONTREAL  
HOUSE**

Coln St  
Aldwyys  
**CASINA COTTAGE &  
THE NEW INN**

Hatherop

Quenington

Ready Token

Barnsley

Winson

Coln Rogers

Calcot

Foss Cross  
**THE  
STUMP**

Stowell

Eastington

Chedworth

**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)



# 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, thick wooden bar runs through the center, with several wooden stools tucked under it. Behind the bar, shelves are filled with various bottles of alcohol. The walls are made of dark wood, and the ceiling features exposed wooden beams and rafters. A doorway in the background leads to another part of the pub. The lighting is warm and focused on the bar area.

# 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. A large stone fireplace is the central focus, with a fire burning inside. Above the fireplace, a taxidermy mount of a large animal head with prominent horns is displayed on a wooden beam. The walls are made of rough-hewn stone, and the ceiling features a thick wooden beam. On either side of the fireplace, there are built-in wooden shelves filled with numerous green glass bottles. In the foreground, there are wooden tables and chairs, some of which are set with plates of food and glasses. The lighting is warm and ambient, creating a cozy atmosphere.

# 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