



LAPSTONE
BARN

2025 Menu

All our prices include VAT & staffing. All menu prices are based on 60+ guests.
Pricing for under 60 guests available upon request



Canapés

£10 for 3 canapés - £15 for 5 canapés

SERVED COLD

Vegetarian & Vegan

Piquillo Pepper Tostada, Avocado Crema, Tajin,
Coriander Shoot (GF)*

Honey & Stilton, Chicory Leaf, Fresh Fig (GF)

Goats Curd, Fruit Sourdough, Truffle Honey, Thyme

Plant Tacos, Guacamole, Courgette*

Meat

Apple & Pork Belly Scotch Egg, Quails Egg, Piccalilli Puree

Salt Beef Sandwich, Fermented Cabbage,
Pastrami, Pickle

Wiltshire Ham Hock Pincho, Mustard Mayo
Toast Topped with Wiltshire Ham
& Grain Mustard Mayo

Coronation Chicken Cup, Coriander Shoots

Beef Tataki, Miso Mayo, Kyurizuke Pickles,
Ponzu, Green Onions (GF) *(Supplement £2.50)*

Fish

Applewood Smoked Cornish Mackerel,
Pickled Beets, Crostini

Valley Smoked House Salmon Pancake Roll,
Dill, Saffron, Lemon Cream Cheese

Pink Gin Salmon Bilini, Capers Cream, Pink Onion

Treacle Cured Salmon, Blini, Brillat Savarian, Royal
Oscietra Caviar *(Supplement £2.50)*

SERVED HOT

Vegetarian & Vegan

Glamorgan Sausages, Keen's Cheddar,
Buttered Leeks, Chives

Forest Mushroom Arancini, Truffle Mayonnaise

Carrot Halloumi Bhaji, Green Mango Chutney (GF)

Padron Peppers*

Meat

Buttermilk Popcorn Chicken, Barbecoa,
Elote Sweetcorn Dip

Aged Beef Rib Arancini, Truffle Madeira Mayo

Gloucester Old Spot Chipolatas, Cotswold Honey,
Whole Grain Mustard

Smoked Almond Chicken Satay, Chilli Peanut Dip

Old Spot Chicharrónes, Smoked Apple Butter (GF)

Coal Grilled Aged Sirloin Steak, Beef Dripping Chips &
Chimmichurri *(Supplement £2.50)*

Fish

Crispy Lobster Lollies, Sweet Sriracha

Salt & Pepper Chipirones, Burnt Lemon,
Seaweed Tartare

Mini Fish And Chips, Malt Vinegar Seaweed Tartare

Scollop & Chorizo Stick, Lemon, Romesco Sauce
(Supplement £2.50)

*Can be made Vegan



Scallop & Chorizo Stick



Forest Mushroom Arancini



Coal Grilled Aged Sirloin Steak,
Beef Dripping Chips & Chimmichurri



Honey & Stilton, Chicory Leaf, Fresh Fig



Sharing Menu

£63.50 per person for Two Courses (Main & Dessert)

£71.50 per person for Three Courses (Starter, Main & Dessert)

Choose one starter, one main option, three sides & one dessert

Sharing Starter Boards

San Sebastian Sharer

Chorizo, Sobrassada, Salami, Jamón Ibérico, Spinach & Goats Cheese
Croquetas, Mixed Olives, Manchego, Artichokes, Romesco, Focaccia, Padrón Peppers, Oil & Apple Balsamic, Chilli Jam

Middle East Eating

Bahārāt Pulled Lamb Shoulder, Chicken Souvlaki with Fennel, Garlic & Lemon, Sweet Potato Falafel Muhammara, Smoked Aubergine Baba Ganoush, Za'atar Spiced Chickpea Couscous, Feta Fattoush Salad, Grilled Fig with Honey

British Board

Baked Somerset Brie, West Country Apple Chutney, Wild Boar Sausage Rolls, Apple & Pork Belly Scotch Eggs, Sliced Honey Roast Ham, Smoked Trout Pate, Fresh Focaccia, Pickles, Fruit, Figs, Piccalilli & Crudités

Sharing Mains

28 Day Dry-Aged Sirloin, Whole Roasted Joint with Béarnaise Sauce (GF)

Spatchcock Chicken, Fennel, Chilli & Garlic (GF)

Roast Free Range Pork, Black Apple Butter (GF)

Ox Cheek Bourguignon, Smokey Bacon, Mushroom & Grelot Onion (GF)

Cotswold Lamb, Confit Shoulder, Salsa Verde (GF)

Cornish Day Boat Fish Pie, Creamy Mustard Dill Sauce

Cauliflower Dhal, Butter Pumpkin, Spinach & Red Lentils (GF)*

Bombay Aubergine, Roast Aubergine, Chana Masala, Lime Pickle (GF)*

Porchetta, Black Apple Butter, Pickled Walnuts

Cote Du Boeuf, Chimmichurri, Brown Butter Bearnaise (Supplement £10.00)

Fire Roasted Cauliflower, Capers, Raisins, Curry Oil Temper*

Sharing Sides

Greens & Seeds, Green Leaf Salad, Toasted Seeds, French Dressing (GF)*

Heirloom Tomatoes, Ripe Tomatoes, Basil, Olive Oil (GF)*

Quinoa Tabbouleh, Roasted Carrot, Verdant Herbs, Cherry Tomato, Lemon Za'atar*

Cornish New Potatoes, Thyme & Sea Salt (GF)*

Cornish New Potato Salad, Roasted Red Onion, Celery, Mint & Lemon (GF)

House Slaw, Red Cabbage, Peppers, Carrot, Red Onion, Soy Beans, Asian Honey Soy Dressing*

Wild Rice Salad, Black Rice, Red Camargue

Triple Cooked Chips

Parmesan Mash

Roasted Roots, Brassicas

*Can be made Vegan



Baked Tahini Aubergine



Bibury Hot Smoked Trout



Chicken Taco



Roast Lamb Rump



Pink Lady Apple Tart Tatin



Northwick Menu

£63 per person for Two Courses (Main & Dessert)

£70 per person for Three Courses (Starter, Main & Dessert)

Choose one starter, one main option & one dessert

Starters

- Treacle Cured Salmon , Celeriac Remoulade, Dill, Toast
- Heirloom Tomatoes, Basil Oil, Burrata, Pine Nut Crumble, Flowers & Shoots
- Crispy Feta, Autumn Squash, Za'atar, Local Honey, Thyme*
- Bibury Hot Smoked Trout, Chargrilled Sourdough, Pickled Cucumber, Crème Fraîche, Lemon & Dill
- Caponata Vegetables, Grilled Provençal Vegetables, Smoked Aubergine & Basil Oil (GF)*
- Heritage Beet & Squash Salad, Chicory, Colston Bassett Stilton, Walnut*
- Crispy Pork Salad, Apple Chutney, Bitter Leaves, Tarragon Emulsion
- Beef Tataki, Miso Mayo, Kyurizuke Pickles, Ponzu, Green Onions
- Tuscan Ribollita, Rosemary Sea Salt Focaccia
- Chicken Taco, Crispy Corn Taco, Sobrassada, Shredded Chicken, Pico De Gallo, Queso Fresco
- Burrata, Charred Aubergine, Courgette, Chermoula & Rocket*
- Baked Camembert, Onion Chutney, Mark's Cotswold Bakery Focaccia
- Sweet Potato & Chilli Soup, Coconut Milk, Ginger & Lime, Crisp Tortillas*

Mains

- Barbecue Tahini Baked Aubergine, Fattoush, Molasses and Tahini Sauce*
- Butternut Squash Risotto, Parmesan, Crispy Sage, Nut Butter & Toasted Pumpkin Seeds
- Braised Gloucestershire Pork, Parsnip Apple Purée, Brassicas, Dunkertons Cider Sauce (GF)
- Roasted Lamb Rump, Confit Garlic Mash, Minted Beans, Lamb Juices (GF) *(Supplement £5.00)*
- Braised Beef, Sauce Périgourdine, Fried Leeks, Smoked Bacon Lardons, Portobello Mushrooms, Truffle Mash, Market Greens (GF)
- Teriyaki Salmon, Brown Butter Miso Asian Greens, Kyurizuke Pickles, Ponzu, Green Onions, Shiso Cresses
- Chalk Stream Trout, Calms, Peas, Trout Roe, Fish Cream, Dill Oil (GF)
- Tomato & Fennel Risotto, Parmesan, Vermouth, Crispy Rosemary*
- Roast Chicken Supreme, Maple Bacon Picada Crumb, Thyme Roasted Cornish New Potatoes, Market Vegetables, Chicken Vermouth Tarragon Cream
- Shin of Hereford Beef Pie, Wholegrain Mustard Mash, Market Vegetables, Beef & Ale Sauce
- 28 Day Dry-Aged Sirloin Steak, Baby Gem & Herb Salad, Triple Cooked Chips, Roast Vine Tomatoes, Brown Butter Miso (GF)
- Coal Roasted Curried Cauliflower, Caper Raisin Puree, Crispy Shallots, Candy Cashews, Curry Oil & Chilli Temper, Coriander Shoots (GF)*
- Red Onion Tart Tatin, Vegan Puff Pastry, Roasted Heritage Beetroot, Evesham Rocket*

*Can be made Vegan



BBQ Menu

£67.50 per person for Two Courses (Main & Dessert)

Choose three main dishes (one to be vegetarian/vegan), three salads & one dessert

Available April - September

Mains

Churrasco Chicken Thigh Kebabs, Spicy
Malagueta Sauce (GF)

Lamb Merguez Sausage, Apricot Harissa

Pork & Apple Sausage, Wholegrain Mustard & Honey

Cotswold Lamb Leg Steak, Salsa Verde (GF)

Mediterranean Vegetable Brochette, Parmesan,
Italian Parsley (GF)*

Free Range Chicken Po'boy, Crispy Chicken Sub,
Agurkesalat, Louisiana Hot Sauce

Lamb Seekh Kebab, Flatbread, Pickled Red Onion, Mint
Cucumber Labneh

Tri Cut Beef Burger, Crispy Bacon, Salad, Monterey Jack
Cheese, Smoked Tomato Burger Sauce

Dry Aged Cote De Boeuf, Béarnaise Sauce (GF)
(Approx. 1kg - Supplement £10.00)

Cauliflower Steak, Miso Butter, Chilli, Garlic & Lemon (GF)*

Grilled Halloumi, Romano Pepper, Harissa, Lemon (GF)

Hispi Cabbage, Black Apple Butter, Pickled Walnut
Salsa (GF)

Sharing Sides

Greens & Seeds, Green Leaf Salad, Toasted Seeds,
French Dressing (GF)*

Heirloom Tomatoes, Ripe Tomatoes, Basil, Olive Oil (GF)*

Quinoa Tabbouleh, Roasted Carrot, Verdant Herbs,
Cherry Tomato, Lemon Za'atar*

Cornish Roasted New Potatoes, Thyme & Sea Salt (GF)*

Cornish New Potato Salad, Roasted Red Onion, Celery,
Mint & Lemon (GF)

House Slaw, Red Cabbage, Peppers, Carrot, Red Onion,
Soy Beans, Asian Honey Soy Dressing*

Wild Rice Salad, Black Rice, Red Camargue

*Can be made Vegan



Desserts

Desserts

Pink Lady Apple Tarte Tatin, Vanilla Custard

Lemon Verine, Lemon Posset, Lemon Curd, Raspberry Elderflower Gel, Shortbread, Lemon Balm

Almond & Apricot Jam Tart, Toasted Almonds, Mascarpone Cream

Baked Vanilla Cheesecake, Spiced Berry Compote

Chocolate Nemesis, Crème Fraîche (River Café Style) (GF)

Sticky Toffee Pudding, Soft Date Cake, Butterscotch Sauce & Mascarpone Cream

Torta Caprese, Biscoff Cream, Burnt Orange Purée

Banoffee Pie, Caramelised Banana, Soft Whipped Cream

Plant-Based Chocolate Cherry Mousse, Morello Cherries, Chocolate Soil, Cherry Gel*

Warm Chocolate Brownie, Salt Caramel, Vanilla Ice Cream (GF)

Raspberry White Chocolate Cheesecake, Raspberry Jelly

Brown Butter Treacle Tart, Candied Orange & Stem Ginger

Gooseberry Mess, Hazelnut Meringue, Gooseberry Compote, Cream (GF)

Chilled Rhubarb, Apple & Ginger Crumble, Toasted Oat Streusel

Tropical Vegan Sundae, Coconut Ice Cream, Mango Sorbet, Whipped Plant Based Cream, Toasted Coconut Flakes*

Nectarine Melba, Poached Fruit, Raspberries, Vanilla Syrup, Coconut Yoghurt*

Mini Desserts

£2.50 Supplement to upgrade any menu to three mini desserts / shot puds to create a sharing dessert.

Raspberry & White Chocolate Cheesecake

Chocolate Brownie, Mascarpone, Salted Caramel (GF)

Banoffee Caramel Pie

Chocolate Truffle Tart

Mini Strawberry Pavlova (GF)

Vegan Chocolate Cherry Mousse, Chocolate Crumb*

Colourful Macarons (GF)

Chocolate Éclairs

Coconut & Lime Panna Cotta (GF)*

Shot Puds

Key Lime Pie, Lime Jelly, Lime Curd, Meringue & Custard

Passion Fruit Pavlova, Yoghurt Cream, Raspberry, Pistachio (GF)

Rhubarb & Custard, Champagne Compote, Mascarpone Cream (GF)

Eton Mess, Raspberry, Strawberry, Meringue & Cream (GF)

Banoffee Pie, Salted Caramel

Tiramisu, Coffee Sponge, Mascarpone, Chocolate

Belgium Chocolate S'mores, Brownie, Caramel, Biscoff, Toasted marshmallows

*Can be made Vegan



Rhubarb, Apple & Ginger Crumble



Lapstone Classics

£55 per person for Two Courses (Main & Dessert)

Mains

Shortcrust Pastry Pie, Creamy Mash,
Mixed Greens & Gravy

Choose from;

Shin of Beef in Red Wine with Root Vegetables, Roasted
Garlic, Thyme & Molasses

Cotswold Venison with Pearl Onions, Mushrooms, Roast
Garlic, Herbs & Redcurrant Jelly

Free Range Chicken & Gammon,
Apples & Onions in a Grain Mustard Parsley Sauce

Golden Beet, Spinach & Butterbeans in a Tangy Parsley &
Cheddar Cream

**Vegan Pie available on request*

Traditional Roast

Roast Potatoes, Mixed Greens, Stuffing, Yorkshire
Pudding, Cauliflower Cheese & Gravy

Choose From;

Pork or Chicken or Lamb or

Beef (*Supplement £5 Per Head*) or

Wild Mushroom & Thyme Wellington *

Desserts

Warm Chocolate Brownie, Salted Caramel,
Vanilla Ice Cream

Sticky Toffee Pudding, Vanilla Ice Cream

Treacle Tart, Orange & Stem Ginger Cream

**Can be made Vegan*



Kids Menu

£25 per person

Choose one main dish & one dessert

Mains

Chicken Strippers, Chips & Peas

Spaghetti Bolognese, Garlic Bread & Salad

Pesto Penne Sun-Blush Tomato & Mozzarella

Fish Goujons, Chips & Peas

Lunch Box, Filled Roll, Carrot Sticks, Hummus,
Crisps & Cherry Tomatoes

Desserts

Chocolate Brownie, Ice Cream (GF)

Fruit Salad, Yoghurt Cream (GF)

Rocky Road Bites, Fresh Strawberries

Milk & Cookies



Late Night Snack

Served Until 10pm

Classics

£8.50 per person

(All Served with House Sauces)

Bacon Butties, Crispy Bacon,
Mark's Cotswold Bakery Milk Bun

Sausage Butties, Old Spot Sausage,
Mark's Cotswold Bakery Milk Bun*

Blue Cheese, Date & Walnut Sausage Roll, Red Onion
Chutney & Mustard

Gloucester Old Spot Sausage Roll, Red Onion
Chutney & Mustard

Vegan Chickpea Sausage Roll, Spiced Vegetables,
Herbs & Red Onion Chutney*

From The Pit

£11.50 per person

*(Cooked Over Hardwood Charcoal - Served with House
Sauces, Gherkins & Crispy Onions)*

Pulled Gloucestershire Free Range Pork, Carolina Gold
Barbeque Sauce, Red Slaw,
Mark's Cotswold Bakery Brioche

Kansas Ends, Pulled 20 Hour Beef Brisket, Kansas Style
Barbecue Sauce, Mustard Slaw,
Marks Cotswold Bakery Brioche

Pulled Jackfruit, Spiced Pulled Jackfruit in
a Vegan Brioche Bun*

Hand Held

£12.50 per person

(All Served with House Sauces & Garnishes)

Free Range Chicken Po' Boy, Crispy Chicken Sub,
Agurkesalat, Louisiana Hot Sauce

Tri Cut Dry-Aged Beef Burger, Crispy Bacon, Salad,
Monterey Jack Cheese, Smoked Tomato Burger Sauce

Lamb Kebab , Grilled Lamb Sheekh Kabab, Flatbread,
Pickled Red Onion, Mint Cucumber Labneh

Free Range Chicken Tikka, Chicken Thigh Shish, Flatbread,
Pickle Slaw, Mango Chutney

Halloumi Romano Pepper Stick, Apricot Harissa, Salad,
Warm Flatbread

Wood Fired Pizza

£12.50 Per Person

Choose Two Styles Of Pizza

(Served with Arbol Chilli Oil, Ranch Dip, Rocket Salad)

Tomato & Mozzarella, Tomato, Buffalo
Mozzarella & Fresh Basil

Beef & Bone Marrow, Barbacoa Short Rib, Bone Marrow,
Capers, Parsley & Grana Padano Parmesan

Nduja & Chorizo, N'juda (Spicy Pork), Fresh Chilli, Buffalo
Mozzarella, Tomato & Basil

Tartiflette, Sweet Onions, Smokey Bacon Lardons,
Reblochon Cheese & Thyme

Iberico Ham, Garlic Roast Mushrooms, Tomato, Buffalo
Mozzarella, Rocket & Fresh Basil

Boards

£12.50 per person

Sharing Cheese Board

A Selection Four Cheeses Served with Artisan Crackers, Focaccia, Figs, Grapes, Celery,
Candied Walnuts, Smoked Garlic & Tomato Chutney

*Can be made Vegan