

SEASONAL MENU

STARTERS

**Seasonal soup of the day 8.5**  
Freshly baked bread, butter (348 kcal)

**Pan-seared scallops 17**  
Smoked pancetta crumb, kohlrabi puree, fennel,  
thyme vinaigrette (kcal 259k)  
(£8 supplement for dinner inclusive)

**Coriander and citrus Cornish crab 16**  
Mango, kiwi, cucumber, radish and kohlrabi slaw (kcal 117)

**Smoked duck breast, crisp duck hash 13**  
Pickled carrot, poached blackberries, local cress (kcal 129)

**Shawarma style jackfruit bon bons (ve) 11**  
Hummus, harissa, pomegranate, shaved fennel, spiced  
vegan yoghurt (kcal 441)

**Driftwood goats cheese with textures of beetroot (v) 11**  
Smoked, salted baked and salted, , toasted oats  
(kcal 226)

**Beal's farm air dried venison 12**  
Poached Cackleberry egg, brown butter hollandaise, salsify (kcal 248)

**House cured salmon 12**  
Red cabbage cured, chicory, pickled veg, lemon (kcal 379)

**A discretionary service charge of 12.5% will be added to your bill.**  
All our food is prepared in a kitchen where nuts, gluten and other allergens  
are present and our menu descriptions do not include all ingredients. If more  
information about allergens is required, please ask a member of the team.  
Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

MAIN COURSES

**Grilled stone bass 30**  
Lemon roasted new potatoes, sun blushed tomatoes, artichoke hearts  
olives, spinach purée (kcal 396)

**Curried monkfish tail 30**  
Onion bhaji, courgette and coriander emulsion, bombay potatoes  
(kcal 356)

**Loin of venison 38**  
Bacon and Potato terrine, parsnip, mushroom, burnt onion ketchup(kcal 631)

**Fillet of Shropshire beef 40**  
Robuchon mash, bone marrow lentils, split veal jus, parsley and crisp capers  
(kcal 511)  
(£10 supplement for dinner inclusive)

**Pan roasted king oyster mushroom (ve) 20**  
Tabbouleh, hummus, tenderstem broccoli, tomato and chilli relish, chickpeas,  
crumbled feta (kcal 356)

**Slow cooked duck leg cassoulet 29**  
Pork belly, savoury bread & butter pudding, red wine  
(kcal 453)

**Grilled cauliflower steak (ve) 20**  
Baby leeks, romesco sauce, raisin relish, chickpeas, beetroot fondant (kcal 403)

**Harissa glazed aubergine (ve) 20**  
Ice wine vinegar, charred onion, tomatoes, tahini, coconut yogurt (kcal 321)

**Highbury farm chicken supreme 26**  
Toasted barley, salt baked celeriac, honey thyme carrot, silverskin onion (kcal 891)

SIDES

**Truffle fries 6 (kcal 606)**

**Triple-cooked chips 5 (kcal 339)**

**Malted onion rings 5 (kcal 291)**

**Tomato and mozzarella salad 5 (kcal 154)**

**Tenderstem broccoli, chilli and sun dried tomatoes 5 (kcal 195)**

FROM THE GRILL

ALL SERVED WITH TRIPLE COOKED CHIPS, KING OYSTER MUSHROOM,  
HERB CRUSTED PLUM TOMATO

Rib-eye steak 283g 37

(kcal 898)

(£7 supplement for dinner inclusive)

Sirloin 220g 34

(kcal 665)

(£7 supplement for dinner inclusive)

Chateaubriand to share 500g 85

(kcal 552 each)

(£15 per person supplement for dinner inclusive)

Sauces 4

Peppercorn (kcal 164)

Béarnaise (kcal 399)

Worcester Blue Cheese (kcal 365)

Red Wine (kcal 94)

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THE REFECTORY

DINING ROOM & TERRACE

The Refectory

Once home to an order of Benedictine nuns for over 150 years, Stanbrook Abbey has enjoyed a long legacy, with much of its ecclesiastical heritage still evident throughout the building. The hotel has an elegant architectural design with a wealth of original features including cloistered corridors, exposed beams, vaulted ceilings, original tiling, wood panelling and impressive stone fireplaces adding to its period charm.

The Refectory restaurant is positioned in the Abbey's former dining area for the nuns, known then as the Thompson Dining Hall. The hall was so called because of the small trademark mouse carving from designer Robert 'Mousey' Thompson which is still visible in the woodwork today.

The hall remained a dining room for decades before being used predominantly for private functions, however, a loving restoration in 2019 brought the main restaurant back to its original position in the old dining hall. The space underwent a complete transformation and was sympathetically modernised to reveal The Refectory restaurant. Here diners can enjoy good honest British food from a team focused on delivering an authentic dining experience.

Take a moment to absorb the grandeur and unique design features of the Refectory and the Abbey, including the unique wine cellars which make for an ideal backdrop to private events and celebrations.



Two AA Rosettes for  
Culinary Excellence