

STANBROOK ABBEY
HOTEL

BAR & LOUNGE MENU



BAR NIBBLES

Buttermilk fried chicken 8

Chipotle relish (kcal 273)

Halloumi fries 8

Spicy ketchup (kcal 501)

Pigs in blankets 8

Proper gravy (kcal 661)

Red pepper hummus 7.75

Smoked paprika, pitta crisps (kcal 182)

Truffle fries 6

Parmesan, chives (kcal 350)

Warm falafels 7

Vegan tzatziki sauce (kcal 182)

White bait 7

Tartare sauce (kcal 386)

Soup of the moment 8

Artisan bread (kcal 348)

Crispy Cornish brie 10

Mulled wine poached pear, celery, cranberry dressing (kcal 412)

PIZZAS

Classic pepperoni 15

Mozzarella, roquette (kcal 1099)

Margarita 13

Fresh basil (kcal 827)

Vegan Pork 15

Chilli, vegan feta, roquette (kcal 1034)

They eventually acquired the 22 acres of land and the 1755 Georgian manor house, Stanbrook Hall. As there was still a degree of bigotry in England toward Catholics, this could not be done in their own names and so Doms Birstall, Bardber, Hepenstall and Scott, posing as country gentlemen, purchased the site as joint tenants and only after the deeds were signed did the owner realise it would become a convent.

Stanbrook Abbey was also home to one of the oldest printing presses in England. Established in 1876, it is the only known private press that was working from the nineteenth century into the twenty first century. It was originally located in the approach to St Anne's Hall. Remains of the printing press can still be found today at the Abbey.

STANBROOK ABBEY HISTORY & POINTS OF INTEREST

Although the Abbey is no longer a religious establishment it has been respectfully refurbished to fulfil the function of hotel and events venue. This information is from our own research and much appreciated facts provided by the current Abbess of the new Stanbrook Abbey, now located in North Yorkshire. Guests and local residents have also passed on anecdotes of past history, which is much appreciated as we continue to build a more complete historical picture of this beautiful place.

The original Stanbrook Hall, of which Bride's Manor is all that remains, was built for Richard Case in 1755. After the site was acquired by the Nuns, it was expanded by Charles Day in 1838 and later by three sons of the great Augustus Welby Pugin, who designed the Palace of Westminster. The new church and cloisters were built by Edward Welby Pugin. The Chapel of the Holy Thorn was added by Peter Paul Pugin, with later Abbey buildings added by Peter Paul and Cuthbert Welby Pugin, as well as their brother-in-law George Coppinger Ashlin.

HISTORY

Stanbrook Abbey was the former home to the Second English Benedictine Congregation Nuns from 1838-2009. Stanbrook was closed order of nuns, this meant the convent of nuns cut themselves off from society almost completely.

The closed order of Benedictine Nuns originated from a party of 8 young women who went to France in 1623 to train under the control and jurisdiction of monks. Funds for the foundation were provided by Mr Cresacre More. His daughter, Helen, was later to become a Nun, and the family Crest can be seen in the Thompson Dining Hall.

The Nuns returned to England with the help of Edward Constable in 1795 after spending the last 18 months of their time in France in captivity.

SANDWICHES

Goat's cheese wrap (v) 12

Goat's cheese, mint, pomegranate, harissa (kcal 432)

Smoked salmon & dill bagel 12

Toasted whole grain bagel, smoked salmon, citrus creme fraiche, dill (kcal 638)

Avocado & chilli toasted bagel (vg) 10

Chipotle relish, vegan cream cheese (kcal 473)

Stanbrook christmas club sandwich 14

Crispy bacon, turkey, lettuce, tomato, brie, cranberry, crisps (kcal 688)

Classic coronation chicken 10

Bloomer, avocado, rocket, crisps (kcal 688)

Ham & cheddar 10

Bloomer, grain mustard, mayo (kcal 382)

Steak ciabatta, served rare 16.5

Red onion marmalade, horseradish, rocket, fries (kcal 1206)

Add a cup of soup to your sandwich 5

(kcal 127)

SIDES 5

Hand-cut chips (kcal 158)

Battered pickled onion rings (kcal 291)

Rocket, sun-dried tomato & parmesan salad (kcal 102)

George's vegan coleslaw (kcal 230)

This is a sample menu. Prices and dishes correct at time of publishing.

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.

LARGE PLATES & SALADS

Breaded sage & onion turkey burger 18

Sprout slaw, streaky bacon, cranberry, herb mayo, fries (kcal 987)

Seasonal game pie 20

Creamed mash, tenderstem, proper gravy (kcal 515)

Caesar salad 16

Grilled chicken **or** smoked salmon, lettuce, anchovies, parmesan, lemon, croutons (kcal 753)

Superfood salad (vg) 14

Quinoa, charred sweetcorn, pomegranate, sun-dried tomatoes, vegan feta, fennel, roquette, watercress (kcal 558)

Wild mushroom risotto 14

Truffled honey, pea shoots (kcal 650)

Hand Picked gourmet burger 18

Cheddar cheese, bacon, burger mayo, gherkin, skin on fries, coleslaw (kcal 1332)

The Beyond vegan burger 18

Guacamole, vegan style bun, burger mayo, skin on fries (kcal 999)

220g sirloin steak 34

Hand-cut chips, roasted vine tomatoes, confit mushrooms, watercress (kcal 672)

Hand Picked fish & chips 18

Crispy battered haddock, crushed peas, tartare sauce, chips (kcal 1290)

Spiced vegan BBQ pork Goan curry 17

Sweet potato, coriander, coconut (kcal 727)

DESSERTS

Blackcurrant torte (ve) 8

Raspberry sorbet, spiced berry compote (kcal 340)

Warm Christmas pudding 8

Brandy sauce, red currants (kcal 424)

Chocolate & caramel brownie 8

Salted caramel ice-cream (kcal 444)

Cheeseboard 14

3 local cheeses, preserves & crackers (kcal 868)

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