

STANBROOK ABBEY

HOTEL

FROM THE GRILL

All served with triple-cooked chips, roasted mushroom, plum tomato, dressed leaves

Rib-eye steak 10OZ 38
(£8 supplement for dinner inclusive)

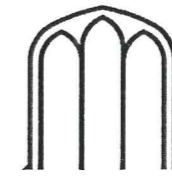
FILLET 7OZ 42
(£10 supplement for dinner inclusive)

Sauces 4

Peppercorn

Cep mushroom & tarragon butter

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.



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

HandPICKED
HOTELS

SEASONAL MENU

STARTERS

Seasonal soup of the day 12
Freshly baked bread

Cornish crab 19.5
Charred sweetcorn, XO mayonnaise, iceberg lettuce, crispy chilli dressing
(£8 supplement for dinner inclusive)

Ham hock 14
Tea-soaked Agen prune, violet mustard, toasted sourdough crumb

Citrus-cured chalk stream trout 14
Dill, pickled cucumber, horseradish, buttermilk dressing

Heritage beetroot 13.5
Slow-cooked beetroot, local goat's cheese, pear, fermented beetroot
dressing, bitter leaves, spiced granola

Our fish is sourced from nominated suppliers, which are sustainable

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HOTEL

MAIN COURSES

Duo of Herefordshire beef 42
Roasted fillet & slow-braised blade of beef, mushroom puree, black garlic, smoked mash,
winter greens, red wine jus
(£10 supplement for dinner inclusive)

Brown butter-poached cod 30
Crushed potato, parsley, brown shrimp, lightly-smoked dashi sauce

Roasted Gressingham duck breast 36
Celeriac, beetroot, blackberry

Roasted cauliflower 24
Coconut & spiced lentil curry, charred tenderstem broccoli, raisin, baked chickpeas,
coriander, chilli

Confit pork belly 28
Baked apple puree, parsnip, black pudding, charcuterie sauce

SIDES

Triple-cooked chips 5
Buttered seasonal greens 5
Rocket & parmesan salad, white balsamic dressing 5
Buttered new potatoes 5
Chilli-dressed tenderstem broccoli 5