

FROM THE GRILL

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

Rib-eye steak 283g £37
(kcal 916)

(£7 supplement for dinner inclusive)

Sirloin 220g £34
(kcal 1120)

(£7 supplement for dinner inclusive)

Chateaubriand to share 500g £85
(kcal 882 each)

(supplement £15 per person for dinner inclusive)

Chef's grill of the day:
market priced

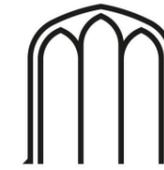
Sauces £4

Peppercorn (kcal 93)

Béarnaise (kcal 399)

Worcester blue cheese (kcal 454)

Red wine (kcal 94)



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 Rectory 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

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.

SEASONAL MENU

STARTERS

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

Pan-seared scallops £17
Cream of local Wye Valley asparagus, grape
& shallot vinaigrette (kcal 157)
(£8 supplement for dinner inclusive)

Coriander and citrus tossed Cornish crab £15
Mango, kiwi, cucumber, radish and kohlrabi slaw (kcal 86)

Herb crusted lamb loin carpaccio £15
Tabbouleh, rocket, capers, garlic & aioli (kcal 529)

Shawarma style Jackfruit bon bons (ve) £10
Hummus, harissa, pomegranate, shaved fennel, spiced
vegan yoghurt (kcal 477)

Crispy nori wrapped fried local asparagus (ve) £10
Miso vinaigrette, crispy asian popcorn (kcal 90)

Prosciutto and pressed melon £11
Lychee, seeded crisps, balsamic, rocket, citrus, tarragon (kcal 185)

Smoked chalk stream trout croquette £12
Charred sweetcorn succotash, coriander, keta caviar (kcal 671)

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MAIN COURSES

Grilled stone bass £30
Lemon roasted new potatoes, sun blushed tomatoes, artichoke hearts
olives, spinach puree (kcal 618)

Grilled pork tenderloin £27
Creamed savoy cabbage, black pudding studded mash,
local cider (kcal 657)

Dijon crusted rack of lamb £34
Carrot and ginger purée, red wine glazed beetroot fondant,
wild mushrooms, baby leeks, beans, pomegranate (kcal 734)

Duo of beef £40
Grilled fillet of beef, braised cheek, roasted onion, truffle mash,
Romanesco, béarnaise (kcal 721)
(inclusive £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)

Pan-roasted duck breast £30
Citrus, ginger and chilli rhubarb, sweet potato and celeriac confit, broccoli
pomegranate, orange, fennel, truffle honey, lavender (kcal 885)

Grilled cauliflower steak (ve) £20
Baby leeks, romesco sauce, raisin relish, chickpeas, beetroot fondant (kcal 302)

Harissa glazed aubergine (ve) £20
Ice wine vinegar, charred onion, tomatoes, tahini coconut yogurt (kcal 263)

Chicken supreme £26
Gremolata, chorizo, spinach gnocchi, roast courgette, heritage tomatoes (kcal 671)

SIDES

Truffle fries £6 (kcal 349)

Triple-cooked chips £5 (kcal 339)

Malted onion rings £5 (kcal 142)

Tomato and mozzarella salad £5 (kcal 146)

Tenderstem broccoli, chilli and sun dried tomatoes £5 (kcal 200)