



FROM THE GRILL

ALL SERVED WITH HAND CUT CHIPS, KING OYSTER MUSHROOM,
HERB CRUST PLUM TOMATOES

Hereford rib-eye steak 283g £37
(kcal 916)
(£5 supplement for dinner inclusive)

Hereford sirloin 220g £34
(kcal 1120)
(£5 supplement for dinner inclusive)

Chateaubriand to share 483g £78
(kcal 882 each)
(£39 supplement for dinner inclusive)

Côte de boeuf 900g £90

Sauces £4

Peppercorn (kcal 93)
Béarnaise (kcal 399)
Worcester blue cheese (kcal 454)
Red wine (kcal 94)

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

This is a sample menu only. 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.

SEASONAL MENU

STARTERS

Seasonal soup of the day £8.5
Freshly baked bread, butter (372 kcal)

Pan-seared scallops £15
Textures of Wye Valley asparagus, white grape
& shallot vinaigrette (kcal 401)
(£5 supplement for dinner inclusive)

Coriander and citrus tossed Cornished crab £15
Mango, kiwi, cucumber, radish and kohlrabi slaw (kcal 450)

Herb crusted lamb loin carpaccio £13
Tabbouleh, rocket, capers, garlic and lemon aioli (kcal 529)

Banana Blossom Thai style vegan "fishcakes" £11
Asian slaw, crispy noodles, green curry sauce (kcal 1005)

Shawarma style Jackfruit vegan bon bons £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 376)

Prosciutto and pressed melon £11
Lychee, seeded crisps, balsamic, rocket, citrus, tarragon (kcal 341)

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

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MAIN COURSES

Grilled stone bass £26
Lemon roasted new potatoes, sun blushed tomatoes, artichoke hearts
olives, spinach puree (kcal 618)

Grilled pork tenderloin £25
Creamy Savoy cabbage, baby carrots, black pudding studded mash,
local, cider sauce (kcal 657)

Dijon crusted rack of lamb £31
Carrot and ginger purée, red wine glazed beetroot fondant,
wild mushrooms, baby leeks, beans, pomegranate (kcal 1407)

Duet of beef £35
Grilled fillet of beef, braised cheek, roasted onion, truffle mash
romanesco, béarnaise sauce (kcal 1024)

Pan roasted king oyster mushroom £20
Tabbouleh, hummus, tenderstem broccoli, tomato and chilli relish, chickpeas,
crumbled feta (kcal 916)

Pan-roasted duck breast £29
Citrus, ginger and chilli rhubarb, sweet potato and celeriac confit, broccoli
pomegranate, orange, fennel, truffle honey, lavender (kcal 885)

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

Harissa glazed aubergine £20
Ice wine vinegar, charred onion, tomatoes, tahini coconut yogurt (kcal 1053)

Citrus herb marinated chicken breast £26
Spinach gnocchi, courgette, pesto, heritage tomato, charred onion (kcal 671)

SIDES

Skin on fries £5 (kcal 262)

Truffle fries £6 (kcal 349)

Triple-cooked chips £5 (kcal 339)

Malted onion rings £5 (kcal 142)

Parsnips with honey and black pepper dip £5 (kcal 211)

Tomato and mozzarella salad £5 (kcal 146)

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

INDULGING LIQUEUR COFFEES

Irish Coffee £9

Fine Italian roast coffee with Jameson's Irish whiskey, and demerara sugar, crowned with fresh double cream

Calypso Coffee £12

Fine Italian roast coffee with Tia Maria, and demerara sugar, crowned with fresh double cream

Café French £10

Fine Italian roast coffee with Courvoisier cognac, crowned with fresh double cream and lemon zest

Café Disaronno £9

Fine Italian roast coffee with Disaronno Amaretto, and demerara sugar, crowned with fresh double cream

Baileys Coffee £9

Fine Italian roast coffee with Baileys Irish Cream liqueur, and demerara sugar, crowned with fresh double cream

HOT BEVERAGES

Espresso (kcal 0) £4

Americano (kcal 0) £4

Latte (kcal 97) £4

Cappuccino (kcal 65) £4

Hot chocolate (kcal 307) £4

Syrups (kcal 60) 50p

DESSERTS

Velvet chocolate pot £8

Cinnamon churros, chocolate custard, crème Anglaise, dried raspberries (kcal 796)

Blackcurrant torte £8

Mulled wine berries, local raspberry sorbet (kcal 340)

Classic lemon tart £8

Bennett's blackcurrant ice cream, berry compote (kcal 586)

Traditional sticky toffee pudding £8

Toffee caramel, clotted cream, ice cream (kcal 605)

White chocolate and Stanbrook Abbey's lavender creme brûlée £8

Rosemary shortbread, flowers (kcal 710)

Warm treacle tart £8

Vegan vanilla ice cream, orange compote (kcal 684)

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SELECTION OF BRITISH CHEESE

British Cheeseboard

Grapes, celery, Evesham chutney and crackers

3 cheeses (kcal 886) £12 | 4 cheeses (kcal 953) £15 | 5 cheeses (kcal 1014) £17

Worcestershire blue

Produced by Lightwood Cheese Company, Worcester

Single Gloucester

Hard, pasteurised cow's cheese from the 'Old Gloucester' breed

Smoked Cotswold brie

Soft & butter brie using the organic milk, smoked over Applewood

Driftwood (v)

Award winning unpasteurised goat's cheese from Pylle in Somerset

Sparkenhoe red Leicester

Raw milk, cloth wrapped cheese from the East Midlands

AFTER DINNER DRINKS ON THE ROCKS

Baileys Irish Cream £7.5

Irish cream liqueur flavoured with cream, cocoa and Irish whiskey

Piston limoncello £4.85

A sweet liquor with concentrated flavours of lemon zest

Disaronno £5

An amber-coloured liqueur with a characteristic almond taste

Remy XO £11.5

Rich, spicy, complex and truly historical Cognac

Kamm & Sons £5

British spirit launched by bartending legend Alex Kammerling. It contains 45 botanicals, with the main ingredients being ginseng root, fresh grapefruit peel and manuka honey

AFTER DINNER SIGNATURE COCKTAILS

Stanbrook Abbey grasshopper £13

Baileys Irish cream, Crème de Menthe, Crème de Cocoa, Galiano

Lemon drop £13

Citron Absolut, triple sec, limoncello, sugar syrup, sugar rim

Berry bosh £13

Sipsmith sloe gin, creme de mure, grenadine, lemon, cranberry

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