



THE REFECTORY

DINING ROOM & TERRACE



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To Start

Soup of the day (v) £7
Freshly baked bread

Salt & pepper squid £8.50/17
Roast chilli, cucumber, spring onion, mint & soy purée

Pressing of Old Spot ham £7
Pea purée, focaccia crisp, gherkin, wholegrain mustard

Wood pigeon £9
Wood pigeon, rhubarb, chicory, salsa verde

Seared scallops £12
Charred sweetcorn, sweetcorn purée, coriander

Whipped White Lake Driftwood goats cheese (v) £9
Heritage beetroot, pickled pear

White Lake's home is set at Bagborough Farm in Pylle, Somerset. The milk they use to create their wonderful goats cheese comes from their own herd of Toggenburg, British Alpine and Seenen goats.

John Ross Jnr. Scottish smoked salmon £9/18
Capers, pickled shallots, lemon

While You Wait

Chorizo links £4
Citrus marinated olives £3
Sun blushed tomatoes & basil £3.50
Chilli & garlic bocconcini £3.50
Artisan bread selection, olive oil and balsamic £4

Full board £15

Salads

Caesar £8/15.50
Parmesan, croutons, crispy pancetta, crispy egg

Roast beetroot (v) £7/14
Feta, chicory, toasted seeds, apple, mint dressing

Spiced butternut (v) £7/13
Baby gem, rocket, pomegranate, chilli & lemongrass dressing

Add John Ross Jnr. smoked salmon or chicken £3/5

Main Courses

Welsh lamb £25
Rump, shoulder, heritage carrot textures, fondant & burnt shallot

Abbey gnocchi (v) £16.50
Roast romanesco, Worcester Blue, butternut purée & sunflower seeds

Gressingham duck £21.50
Breast, confit leg, red cabbage puree, sprouting broccoli, skirlie

Mushroom & truffle risotto (v) £8/£14.50
Seasonal wild mushrooms, truffle, rocket

Add chicken breast £3/£5

Corn fed chicken breast £18.50
White bean & chorizo cassoulet

Roast salmon £18.50
Baby fennel, saffron potato, spinach, Dijon mustard & lime dressing

Falafel & spinach pitta (v) £16.50
Tomato, lettuce, gherkins, red onion, skin on fries, Moroccan hummus

Pappardelle pasta (v) £8/£14.50
Vine cherry tomatoes, garlic, courgettes, spinach, basil, olive oil

Add John Ross Jnr. smoked salmon or chicken £3/5

An optional service charge of 10% will be added to your bill.

Guests staying on our dinner, bed and breakfast rate have an allocation of £35 per person towards dinner (excludes beverages).

Hand Picked Favourites

Hand Picked Burger **£16.50**

Toasted pretzel bun, mature cheddar, bacon, tomato, lettuce, gherkins, red onion, hand cut chips, burger relish

The beef is selected and produced from cattle which have been fed on natural grass-based diets that produce our very own exclusive burger, using only the finest cuts - fillet, sirloin and rib.

Crispy battered Atlantic haddock **£16.50**

Minted peas, hand cut chips, tartare sauce, lemon

35 day dry aged sirloin steak **£27.50** **224g**

Hand cut chips, mushroom & marrow gratin, slow roast vine tomatoes & watercress

From the Grill

35 day dry aged steaks all served with hand cut chips, mushroom & marrow gratin, slow roast vine tomatoes & watercress

Chateaubriand (two to share) **£58**

Ribeye steak 224g **£26.50**

Chuck-eye 224g **£19**

Sauces **£2.50**

Green peppercorn
Café du Paris
Béarnaise
Worcester Blue

Whole lemon sole **£24**

Grilled sole, samphire, pickled radish, clams, sea salt new potatoes

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.

Seven founding ladies of the Second English Benedictine Congregation travelled to Flanders in 1623 to commence their training as nuns and 17 members returned to England in 1795. With the help of several wealthy families the sisters stayed at three separate locations before hearing of the site here.

The original Stanbrook Hall was built for its owner, Richard Case, in 1755 and later purchased on behalf of the Congregation who went on to reside at the property from 1838 to 2009.

The site was expanded by architect Charles Day in 1838 and later by the three sons of the great Augustus Welby Pugin. The Pugin family were chosen to carry out these works due to their use of Victorian gothic revival, which fit well with the Catholic style of buildings. Over the years the Pugins designed the church, cloisters and several additional abbey buildings.

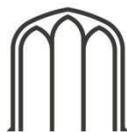
The hotel has an elegant architectural design with a wealth of original features including cloistered corridors, exposed beams, vaulted ceilings, original tiling, wood panelling and impressive stone fireplaces adding to its period charm.

Do take time to absorb the grandeur and unique design features of the Refectory and the Abbey.

Sides **£3.50 ea**

Triple cooked chips	Tenderstem broccoli, aioli & chilli	Mixed leaf salad
Truffle & parmesan fries	New potato, garlic & thyme crumb	Onion rings
	Heritage carrots, cumin & orange	

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.



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THE REFECTORY – HISTORY

The Refectory is situated in the nuns' former dining room. Previously known as the Thompson Dining Hall it was named after Robert 'Mouseman' Thompson of Kilburn whose trademark mouse carvings are still to be found in the woodwork today.

Designed as a double-height space in the style of a medieval great hall, the Refectory boasts a flat ceiling supported on beams, open-work spandrels (the almost triangular space between the outer curve of the arch, wall and ceiling) and armorial corbels (the structured pieces of stone jutting from the wall that feature the family coat of arms of the abbesses and founding nuns).

From 1926- 1940, fine oak fittings were made for the Abbey by Robert Thompson and these include the pulpit at the east end of the Refectory. Thompson also provided the tables, chairs and benches which originally furnished the room and in several cases these were designed or carved by the nuns.

There was a Thompson panelled screen at the west end where the wooden Altar Cross (now in the Via Crucis cloister towards St Anne's Hall) originally hung on the wall.

The Pulpit

During meals, the abbess would deliver a reading from the pulpit whilst the nuns ate.

Four of Thompson's mice are carved into the balusters; two on each side as well as a Latin inscription around the top of the pulpit – translation in brackets

CHRISTUS VINCIT (CHRIST CONQUERS)
CHRISTUS REGNANT (CHRIST REIGNS)
CHRISTUS IMPERAT (CHRIST COMMANDS)

Coats of Arms

Cresacre More (1572-1649)

Cresacre More was the father of Sister Gertrude, born as Helen More (1606-1633), a nun and chief foundress of the abbey in Cambrai.

Morgan (1604 – 1640)

One of the seven nuns who left England at the time of the dissolution of the monasteries under Henry VIII to found the Catholic congregation at Cambrai in 1625

D'Aurillac Dubois (unknown – 1897)

Dame Gertrude D'Aurillac elected as Abbess at Stanbrook from 1872-1897

Sumner (1911 – 1999)

Dame Elizabeth Sumner, a renowned infirmarian, was the 23rd Abbess at Stanbrook from 1953-1983.

Heywood (1852 -1931)

Dame Cecilia Heywood – 20th Abbess at Stanbrook 1897-1931

Watson (1608- 1660)

Frances Watson, one of the founding sisters of the congregation in Cambrai when she took her full vows at the age of 15

Vavasour (1606 -1679)

Margaret Vavasour - one of founding nuns of the congregation in 1625

Gascoigne (1600 - 1676)

Dame Catherine Gascoigne – First Abbess of the Congregation in Cambrai 1629 – 1673

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