

BAR & LOUNGE MENU



## BAR NIBBLES

Buttermilk fried chicken 8  
Chipotle relish (kcal 270)

Halloumi fries 8  
Spicy ketchup (kcal 471)

Red pepper hummus 7  
Smoked paprika, pitta crisps (kcal 182)

Warm falafels 7  
Vegan tzatziki sauce (kcal 245)

White bait 6  
Tartare sauce (kcal 549)

## PIZZAS

Classic pepperoni 15  
Mozzarella, roquette (kcal 1099)

Margarita 13  
Fresh basil (kcal 827)

Vegan Pork 15  
Chilli, vegan feta, roquette (kcal 1034)

## History

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. 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.

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.

## LARGE PLATES & SALADS

- 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)
- Butternut squash risotto 16  
Toasted seeds, goat's cheese, sage (kcal 658)  
Gluten free & vegan option available
- Hand Picked gourmet burger 19  
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)
- Buttermilk chicken burger 18  
Chipotle, burger mayo, gherkin, skin on fries,  
coleslaw (kcal 829)
- Hand Picked fish & chips 18  
Beer battered haddock, crushed peas, tartare  
sauce, chips (kcal 1208)

## DESSERTS

- Blackcurrant torte (ve) 8  
Raspberry sorbet, spiced berry compote  
(kcal 524)
- Warm croissant and butter pudding 8  
Berry compote, white chocolate sauce  
(kcal 729)
- Chocolate & caramel brownie 8  
Salted caramel ice-cream (kcal 737)
- Cheeseboard 14  
3 Award winning local cheeses, preserves &  
wafers (kcal 829)

## SANDWICHES

- Goat's cheese wrap (v) 12  
Goat's cheese, mint, pomegranate, harissa  
(kcal 433)
- Smoked salmon & dill bagel 12  
Toasted whole-grain bagel, smoked salmon,  
citrus creme fraiche, dill (kcal 658)
- Avocado & chilli toasted bagel (vg) 11  
Chipotle relish, vegan cream cheese (kcal 473)
- New York deli sandwich 12  
Peppered beef, emmental, Dijon mustard,  
dill pickle (kcal 626)
- Classic coronation chicken 11  
Bloomer, avocado, rocket, crisps (kcal 688)
- Ham & cheddar 11  
Bloomer, grain mustard, mayo (kcal 458)
- Steak ciabatta served rare 17  
Red onion marmalade, horseradish, rocket,  
fries (kcal 1207)
- Add a cup of soup to your sandwich (kcal 347)  
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## SIDES 5

- Hand-cut chips (kcal 240)
- Battered pickled onion rings (kcal 291)
- Rocket, sun-dried tomato & parmesan  
salad (kcal 102)
- George's vegan coleslaw (kcal 230)
- Sweet potato fries (kcal 303)

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.

## SALETTA IN THE SUN

Gremolata grilled king prawns 14  
chipotle mayo, burnt lemon (kcal 320)

Crisp salt and pepper squid 11  
Roast chili, spring onion, mint and  
soya salad (kcal 305)

Trio bruschetta 9  
Tomato basil, tapenade, avocado, chili,  
pumpkin seed croutes (ve) (kcal 503)

6oz wagyu beef burger 20  
Applewood Smoked cheddar, bacon jam,  
burger mayo, gherkin, sweet potato fries (kcal  
1014)

Plant based pulled pork burrito 15  
cheese, jalapenos, chipotle, guacamole, spiced  
rice, little gem, crisp (Ve) (kcal 495)

Steak frites 25  
7oz onglet steak, served medium rare, fries,  
peppercorn sauce (kcal 364)

Burratina charred courgette 11  
Pesto, watermelon, rocket and  
balsamic glaze (kcal 427)

Wild mushrooms 11  
Toasted sourdough, black garlic and cream  
emulsion, watercress (kcal 536)

Truffle fries 7  
Parmesan and chives (kcal 394)

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Pair your dishes with our hand selected  
Villa Saletta wines...

### ROSATO DI SANGIOVESE

This champagne method sparkling is a  
wonderful aperitif but also pairs beautifully  
with appetisers and light dishes.

55 bottle | 9.25 125ml

### TOSCANA ROSADO

Fruity and supple. The meticulous blend of  
Sangiovese, Merlot and Cabernet Sauvignon

42 bottle | 10.50 175ml

### RACCOLTO A MANO

Smooth, soft and crafted from Cabernet  
Sauvignon, Sangiovese, Merlot and Cabernet  
Franc grapes, Made exclusively for Hand  
Picked Hotels, the name Raccolto a Mano  
literally means hand picked.

36 bottle | 9.25 175ml

### CHIAVE DI SALETTA

Powerful notes of berries and dark chocolate  
with balsamic notes and spicy sensations. The  
palate boasts soft, velvety tannins. An elegant  
wine with a fine length and persistence

39 bottle | 9.50 175ml

### CHIANTI SUPERIORE

A full, intense aroma, which recalls floral and  
red fruit notes. Fresh, smooth and well  
balanced with a complex consistency,  
recalling hints of violets, vanilla and smoke.

45 bottle | 10.75 175ml

### SALETTA RICCARDI

Aromas of leather, tobacco, ripe red fruit and  
quinine. The palate is savoury, full and silky  
tannins with a long and persistent finish.

59 bottle | 14.25 175ml

### SALETTA GIULIA

Notes of spice, toasted oak and aromas of  
berries, liquorice and violets. The palate of this

Super Tuscan is full and supple with a  
deliciously jammy aftertaste of ripe red berries

59 bottle | 14.25 175ml

### 980AD - MAGNUM

Only 980 magnums made. This multi-award  
winning wine was recently awarded decanter  
Best in Show. Rich in its concentration with  
aromas of red and black fruit including  
cherries, raspberries, blueberries, cassis and  
wild forest fruits

250 bottle | 29 175ml