

STARTERS

BREAD BOARD 8.5 | SHARER 15

Warm Sourdough Bread, Pepper Butter, Homemade Hummus, Olive Oil Aged Balsamic Vinegar | GFO, DFO

SOUP OF THE DAY 7.5

Homemade Soup of the Day, Warm Crusty Bread & Pepper Butter | GFO, DFO

BAKED INDIVIDUAL CAMEMBERT 9 | SHARER 16

Garlic & Rosemary Studded Camembert, Homemade Caramelised Onion Compote & Ciabatta Bread | GFO, DFO

SMOKED SALMON PLATE 13.5

Sustainable Scottish Smoked Salmon, Marinated Shallots & Capers in a Lemon Dressing, Brown Bloomer & Butter | GFO, DFO

DUCK RILLETTE 8.5

Potted Rilette, Dressed Baby Leaf Salad, Pickled Onions, Cornichons, Crisp Toast | DF, GFO

GARLIC & CHILLI PRAWNS 15

Panfried Jumbo Prawns baby leaf salad and sourdough | GFO

HALLOUMI FRIES 5

Breaded Halloumi Fries, Smoked Sea Salt, Sriracha Glaze | V

CAULIFLOWER BUFFALO WINGS 5

Garlic Mayonnaise | V, VG

SAUCES

Green Peppercorn GF 2 | Bearnaise GF 2
Chimichurri GF, DF 2 | Bordelaise GF, DF 2
Blue Cheese Butter GF 2

Dukes Steakhouse

BAR | BUCKINGHAM | GRILL

BURGERS

ALL BURGERS ARE FLAME GRILLED AND SERVED WITH A TOASTED BRIOCHE BUN & FRIES

CLASSIC 12

Dukes Classic Bacon Cheeseburger Melted Cheddar Cheese & Crispy Bacon | GF, DFO

SPICY ONE 12

Dukes Classic Burger Sriracha Sauce & Jalapeños | GF, DFO

VILLIERS VEGAN BURGER 12

Quarter Pounder w/ Sriracha Mayonnaise, Applewood Smoked Cheese, Sweet & Sour Onions, Lettuce, Tomatoes & Pickles | VG, V

WHY NOT UPGRADE YOUR BURGER OR STEAK FRIES TO: TRIPLE COOKED CHIPS 3 | SWEET POTATO FRIES 2.5 | HALLOUMI FRIES 4.5

THE STEAK EXPERIENCE

All our steaks are served with French Fries, Slow Roast Tomatoes, Slow Roast Onions in Thyme, Samphire & Watercress Salad + your choice of steak sauce

CLASSIC CUTS

10oz RIBEYE 38.5 | GF, DFO

A Steak that's Full of Flavour and has a Generous Amount of Marbling. Recommended M

8oz RUMP 20 | GF, DFO

A Firm Texture & Rich Flavour. Recommended M/MR

8oz SIRLOIN 25.5 | GF, DFO

A Delicate Flavour Balanced with a Firm Texture. Recommended MR

16oz TBONE 51 | GF, DFO

The Best of Both Worlds. On one Side a Tender Fillet & the Other, a Full Flavoured Sirloin. Recommended M

6oz FLAT IRON 16 | GF, DFO

Known for its Naturally Sweet and Tender Flavour that Makes it Incredibly Delicious. Recommended MR

BUTCHER'S CHOICE SHARERS

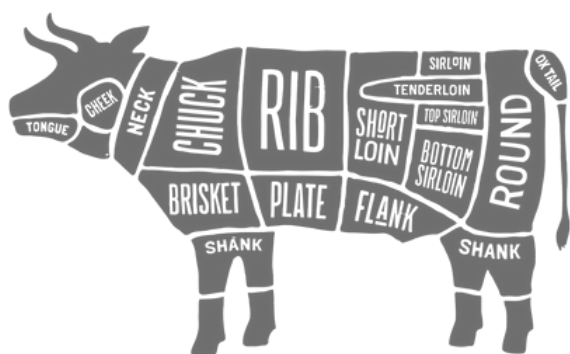
22oz MIXED CUT STEAKS 59.5 | GF, DFO RUMP | SIRLOIN | FLAT IRON

Your opportunity to explore the wonderful beefy flavour explosion of our specially selected and perfectly prepared steak combo for two.

28oz COTE DE BOEUF 79 | GF, DFO "pre-order 24 hour in advance"

This elegant and revered cut of beef rib is 28 day Himalayan salt dry aged & characterised by rich marbling, cooked on the bone and is incredibly juicy. Recommended MR

This is the ULTIMATE sharers indulgence!



MAINS

CHARGRILLED SALMON FILLET 16.5

Seared in Chilli & Lemon, Crushed New Potatoes Sautéed Greens & Salsa Verde | GF, DFO

ROASTED CHICKEN SUPREME 15.5

Creamed Potatoes, Braised Leeks in Cider Chicken & Mushroom Sauce | GF

DUKES CLASSIC FISH & CHIPS 14.5

Deep Fried Beer Battered Haddock Fillet, Buttered Peas, Tripple Cooked Chips, Tartar Sauce

VEGAN CHICKEN & MUSHROOM PIE 12.5

Puff Pastry Topped Pie, New Potatoes Seasonal Vegetables | VG, V

CREAMY PESTO LINGUINI PASTA 14.5

Roasted Cherry Tomatoes, Mozzarella, Baby Rocket Salad | V, VE, DF, GFO

Why not consider enhancing your steak, burger, or main dish by adding one (or two) delicious sides to your meal?

SIDES

4 x Pan Fried Garlic Prawns 7 | GF, DF

3 x Pan Fried Scallops 9.5 | GF, DF

Creamed Potatoes 3 | GF

Chargrilled Corn 2.5 | GF, DF

Roast Maple Chantenay Carrots 4 | GF

Tenderstem Broccoli & Garlic Oil 4 | GF

Mini Caesar Salad 4 | GFO

Halloumi Fries 4.5 | V

Sweet Potato Fries 2.5 | GF, DF

Triple Cooked Chips 3 | GF, DF

French Fries 2 | GF, DF

HOW DO YOU LIKE YOUR STEAK COOKED?

BLUE | B Completely Red
RARE | R 75% Red
MEDIUM RARE | MR Pink to Red Centre
MEDIUM | M Prominent Band of Pink Centre
MEDIUM WELL | MW Slight Hint of Pink Centre
WELL DONE | WD Brown Throughout

YOUR STEAK | YOUR WAY!

DESSERTS

Dukes Steakhouse

OUR MEAT

STICKY TOFFEE PUDDING 8.5

Rich Toffee & Date Sponge Pudding, Ginger Biscuit Crumb, Butterscotch Ice Cream | DFO, GFO

CLASSIC CRÈME BRÛLÉE 5.5

Decadent & Elegant Vanilla Flavoured Dessert Shortbread Biscuit | GFO

CHOCOLATE CHEESECAKE 8.5

Belgian Chocolate Cheesecake
Vanilla Ice Cream, Spiced Orange Compote

ICE CREAM SUNDAE 8.5 | EXTRA SCOOPS 1.5

Three Scoops | Your Choice of Today's Selection
Chocolate Sauce, Chopped Nuts, Glace Cherries,
Wafer Biscuits (ask for today's choices) DFO, GFO

CHEESE BOARD 7.5

Locally Sourced Cheese Selection
Cheese Wafers, Fruit Chutney, Quince Jelly, Celery
Cress | GFO

ICE CREAM 1.5 (PER SCOOP)

Your Choice of Today's Selection | DFO

RESTAURANT CLUB

Sign up for the Villiers Hotel Restaurant Club and enjoy the following benefits:

- Totally FREE Membership
- 10% off* Dukes À La Carte Dining
- 10% off* Villiers Hotel Afternoon Tea
- 10% off* Selected Special Events & on Specific Dates (advised by email)
- 15% off* Drinks at the bar on selected dates (advised by email)
- 20% off Dining on selected dates (advised by email)
- Regular email alerts



SCAN ME

* Discount applies for up to 6 people
** All reservations are subject to availability

SUSTAINABILITY + RESPONSIBILITY

Discover our ongoing journey towards sustainability & social responsibility via our websites **GREEN** page.

OUR ECO, SOCIAL & SUSTAINABILITY PROMISE

Dukes Steakhouse is committed to integrating sustainability into our operations, ensuring that our environmental impact and social responsibility goes hand in hand with unparalleled hospitality.

This commitment is more than just a trend; it's a genuine effort to positively influence our community and the environment.

SUSTAINABILITY

We firmly believe that sustainable practices can positively enhance guest experiences.

By reducing our carbon footprint, supporting local suppliers, and contributing to regional based charities, Dukes Steakhouse stands as a testament to responsible hospitality here in Buckingham.

THE FROM FARM TO FORK JOURNEY

At Dukes Steakhouse, our 'From Farm to Fork' journey epitomises our dedication to culinary excellence and sustainability.

We take great pride in sourcing the finest, locally-produced ingredients, ensuring that every item on your plate is not only of the highest quality but also supports our local farming community and reduces our carbon footprint.

GREEN INITIATIVES

Dukes Steakhouse is deeply committed to environmental responsibility and actively implements green initiatives to minimise our ecological footprint.

Our approach is comprehensive as we prioritise eco-friendly solutions in every aspect of our service from waste reduction practices to biodegradable packaging, and from water conservation measures to the use of energy-efficient kitchen equipment.

SOCIAL RESPONSIBILITY

Here at Dukes Steakhouse we're actively involved with social responsibility by actively supporting two environmental charities and two social charities.

This reflects our dedication to both ecological sustainability and community welfare

ALLERGEN INFORMATION

V Vegetarian | VG Vegan | GF Gluten Free | DF Dairy Free | O Option
Please advise your server for any other allergies you may need to be aware of

LOCAL SUPPLIER, LOCAL QUALITY

Do you remember the days when everyone bought their meat from the local butcher?

Do you remember the quality of the meat and the helpful advice from staff?

We remember those days fondly – and our aim is to bring that shopping experience back to the homes and establishments of Buckingham.

With the growing need for consumers desire to know more about traceability, husbandry, and animal welfare, we pride ourselves with only purchasing stock from local farms, local suppliers or Smithfield meat market where we can trace all meat back to source.

The Buckingham Butcher is a trade counter that's open to the public, caterers, public houses, restaurants, or any establishment that requires meat.

And with over 100 years' experience, our butchers will provide you with the right cut of meat.



Trevor, the founder of The Buckingham Butcher, revolutionised local butchery in Buckingham nearly a decade ago.

His unwavering commitment to sourcing the finest cuts from local farms and personally selecting the best meats has cemented Trevor's reputation among top restaurants and discerning customers.

Trevor's approach ensures sustainability, traceability, and exceptional animal welfare, offering unmatched quality from farm to plate.

As proud partners, we invite you to experience this dedication firsthand at Trevor's shop on Winslow High St which is managed by his son, and we urge you to support an exemplary local family business.

DUKESBUCKINGHAM.COM