

GREEK MEZZE PLATTER SHARERwarm pitta, mixed olives, spicy feta dip, crudités, creamy hummus, stuffed peppers with cheese V **13****FRESHLY BAKED ROSE ROLL SELECTION** salted butter V, NF **6****MARINATED OLIVES** V, VG **4.5****STARTERS****SOUP OF THE WEEK**warm bread V, VGO, GFO, DFO **8.5****BURRATA CAPRESE SALAD**prosciutto, arugula GF, NF **13****SMOKED MACKEREL & ROASTED NEW POTATO SALAD**fresh dill, pickles, tangy honey mustard dressing GF, DF, NF **8.5****CHICKEN LIVER PÂTÉ**crostini toast, butter NF, GFO **8.5****MANGO COCONUT CHICKEN**panko & coconut-crusting golden fried chicken, mango sauce NF **8.5****SALT & PEPPER SQUID**pineapple-cut calamari, sweet chilli, lime NF **9.5****STEAKS & BURGERS****All steaks served with:**chunky chips, portobello mushrooms,
garlic rosemary confit tomatoes, watercress**6oz FLAT IRON 18****8oz SIRLOIN 28****8oz RUMP 26****10oz RIBEYE 36****SAUCES 2.5****Choose from:**peppercorn, chimichurri,
béarnaise, bordelaise**VILLIERS BEEF BURGER**chargrilled Angus beef burger, brioche bun, smoky
bacon, smoked cheddar, baby gem, beef tomatoes,
sweet gherkins, relish, french fries, onion rings
DFO, NF **16****PERI PERI CHICKEN BURGER**mild spicy chicken, brioche bun, baby gem, red onion,
guacamole, salsa, french fries NF, GFO **16****VILLIERS VEGETARIAN BURGER**Beyond Meat patty, smoked cheddar, baby gem,
beef tomatoes, sweet gherkins, relish,
french fries, onion rings V **16****FRENCH FRIES 4 | CHUNKY CHIPS 4 | SKIN ON CHIPS 4 | BEER-BATTERED ONION RINGS 4.5**
CREAMY MASH 5 | MIXED LEAF SALAD 5.5 | MEDLEY OF VEGETABLES 5.5 | RAINBOW SLAW 5**CAESAR SALAD**baby gem, garlic croutons, Parmesan,
hard-boiled egg, Caesar sauce **12**
add grilled chicken **5** | add grilled halloumi NF, GFO **4.5****STEAK TAGLIATA SALAD**steak slices, lemony lentils, rocket, Parmesan,
roasted red peppers, charred lemon NF **16****MAINS****ARRABBIATA MEATBALL SPAGHETTI** Parmesan pork meatballs, spicy rustic tomato sauce,
fresh basil, mixed leaf salad DFO, VGO **22****LEMON & HERB HAKE LOIN STEAK** new potatoes, carrots, peas GF, NF **28****CHICKEN SCHNITZEL** German-style crispy chicken, mash, braised red cabbage, lemon NF, GFO **22****GRESSINGHAM DUCK BREAST** pan-roasted supreme of duck, creamy mash, baby carrots,
tender broccoli, plum & red wine sauce GF **28****PAN-SEARED SALMON SUPREME** crushed new potatoes, french beans, caper lemon salsa GF **28****CLASSIC SPICY PASTA ALL'ARRABBIATA** sweet & spicy vegan pasta, roasted garlic,
diced tomatoes, red pepper flakes VG, NF, V **22**

DESSERTS

STICKY TOFFEE PUDDING rich, moist sponge cake, sticky toffee sauce, clotted cream V 9

PECAN TART vanilla ice cream V 9.5

TIRAMISU delicate coffee-soaked sponge, smooth mascarpone mousse, hand-finished with a fine spray of dark chocolate V 9.5

AFFOGATO AL CAFFÈ two scoops of vanilla ice cream, espresso & amaretto shot, garnished with biscotti DFO, VGO 9.5

TRIO SORBET selection of sorbet with fruits (please ask server for varieties) V, VG, GF 7.5

CHEESE PLATTER blue cheese, brie, cheddar, grapes, celery, fruit chutney, crackers V, GFO 11

WHAT'S ON AT VILLIERS HOTEL



THURSDAY

Comedy Club

Big laughs, bold jokes, zero apologies! Comedy takes over Villiers Hotel in Feb & May.

Book Today!

FEB 19
MAY 7
2026



SATURDAY

*Faulty Towers
The Dining Experience*

Hilarious chaos and incredible food collide as Faulty Towers The Dining Experience returns to Villiers Hotel. Book Today!

JUN
6
2026

DINING THEATRE SHOWS
MURDER MYSTERIES
COMEDY NIGHTS
CHEFS EVENTS



SCAN ME

TICKETED EVENTS
MOTHER'S DAY
EASTER WEEKEND
MUCH MORE

ABOUT VILLIERS HOTEL

Villiers Hotel began as the Swanne upon the Hoppe around 450 years ago and was later known as The Swan and The White Swan. In 1577, the property was left to Elizabeth Seyre, including brewing vessels and other items and in 1643 the Inn was reputed to have housed Oliver Cromwell's troops.

By 1738, it was an "ancient well accustomed house" with stables for 100 horses and was offered again for sale. Around 1813, the name changed to the Swan and Castle. In the mid-19th century, a local carrier used it as his headquarters.

The Duke of Buckingham acquired the hotel, and in 1878, a lease was made ensuring post horses were available for the Royal Bucks Yeomanry. The property was sold to the Aylesbury Brewery Company in 1894 and was later renamed Villiers Hotel after George Villiers, 1st Duke of Buckingham (who was one of King James's infatuations) who was known to frequent the establishment regularly.

SUSTAINABLE ACTIONS & COMMUNITY IMPACT

At Villiers Hotel, we champion hospitality that cares for guests and the planet. Our commitment to sustainability shapes our operations, from sourcing local, ethical products to minimising our environmental footprint. We aim to positively impact our community through responsible practices, supporting local charities and championing eco-friendly initiatives. Join us on our journey towards a greener future by discovering how we're making a difference, one conscious choice at a time.

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
*** T&Cs apply

ALLERGEN INFORMATION

V Vegetarian | VG Vegan | GF Gluten Free | DF Dairy Free | NF Nut Free | O Option
Please inform your server of any other allergies we should be aware of. All dishes are prepared with great care in a shared kitchen environment; therefore, total allergen separation cannot be guaranteed.