

STARTERS

KALAMATA & HALKIDIKI OLIVES 4.5

sundried tomato, garlic | VG, GF, DF

PORK CRACKLING 5 | GF, DF

BREAD BOARD 5 | SHARER 9

warm sourdough, salted butter, hummus, olive oil, aged balsamic vinegar | V, GFO, DFO

SOUP OF THE WEEK 6

warm crusty bread, salted butter

SMOKED DUCK BREAST 9

charred baby gem, blood orange puree, roasted garlic croutons | DF, GFO

SALMON & PRAWN TERRINE 10

cucumber, capers, toasts, pea shoots | GFO

CRISPY JACKFRUIT WINGS 9

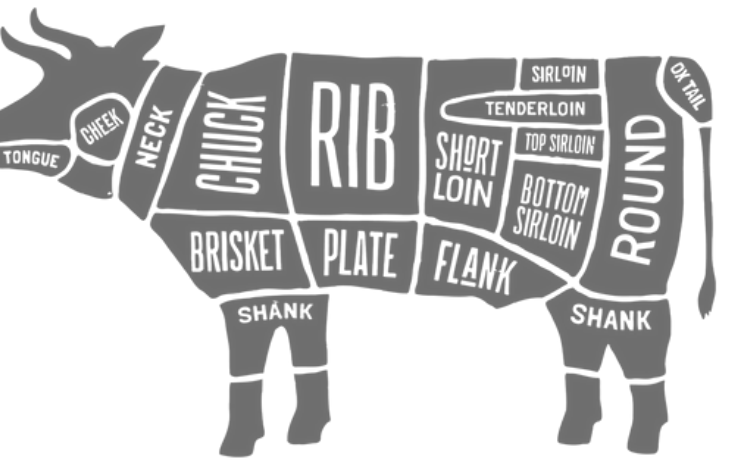
sriracha glaze, coriander mayo, spring onion & sesame salad | VG

KIDDERTON ASH GOATS CHEESE 8

lemon-cured golden beetroot, quince, toasts, black olive dressing | V, GFO

SAUCES

- Green Peppercorn 3 | GF
- Bearnaise 3 | GF
- Salsa Verde 2.5 | GF, DF
- Red Wine Jus 3 | GF, DF
- Garlic & Herb Butter 2.5 | GF
- Grain Mustard & Tarragon 2.5 | GF



Dukes Steakhouse

BAR | BUCKINGHAM | GRILL

BURGERS

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

CHEESEBURGER 14

melted cheddar, burger sauce | GFO, DFO

SMOKEY 17

streaky bacon, melted cheddar, gherkins, smoky BBQ sauce & crispy onions | GFO, DFO

CHICKEN 17

deep fried panko chicken burger, pickled pink onions, baby gem, melted cheddar | DFO

VEGAN 15

vegan quarter pounder, sriracha mayo, smoked vegan applewood cheese | VG, GFO

EXTRA TOPPINGS / Fried Egg | Grilled Onion | Gherkins | Cheese 2
Streaky Bacon | Halloumi | Mushrooms | Blue Cheese 3 / Extra Patty | Chicken 5

THE STEAK EXPERIENCE

CLASSIC CUTS

10oz RIBEYE 36

A steak that's full of flavour and has a generous amount of marbling. Recommended MR

8oz SIRLOIN 26

A delicate flavour balanced with a firm texture. Recommended MR

16oz TBONE 50

The best of both worlds. On one side a tender fillet & the other, a full flavoured sirloin. Recommended MR

6oz FLAT IRON 13

Known for its naturally sweet and tender flavour that makes it incredibly delicious. Recommended MR

MIXED GRILL

FLAT IRON | BACON CHOP CHICKEN | SPICY SAUSAGE 45

Your opportunity to explore the wonderful flavour explosion of our specially selected perfectly prepared meat lovers combo.

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!

MAINS

ROASTED CHICKEN BREAST 18

creamed leeks, grain mustard, potato gnocchi, red wine jus | DFO, GFO

PAN FRIED FILLET OF SEA BASS 19

crushed new potatoes, clams, white wine velouté | GF, DFO

BARBECUED BACON CHOP 17

caramelised apple mash, green beans, cider cream sauce | GF

MEDITERRANEAN VEGETABLE & BASIL TART 15

pumpkin seed crust, lemon & herb crushed potatoes, broccoli, herb oil | VG

ORECCHIETTE PASTA 15

spicy Italian sausage, broccoli, garlic, olive oil, grana padano | DFO

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

SIDES

- French Fries 3 | GF, DF
- Mini Caesar Salad 5 | GFO
- Slow Roasted Tomato 4 | DF, GF
- 2 x Pan Fried Garlic King Prawns 9 | GF, DF
- Truffle & Pecorino Fries 5.5 | V, GF
- Potatoes 5 | GF, DFO
Mash, Roasted, Sauteed Butter & Herb
- Sauteed Purple Broccoli, Sesame, Chilli & Soy 5 | GF
- Thyme & Garlic Flat Cap Mushrooms 4

DESSERTS

Dukes Steakhouse

OUR MEAT

YOGHURT MOUSSE 7.5

poached rhubarb, ginger crumble | GFO

CHOCOLATE CARAMEL SHORTBREAD 7.5

raspberry compote, vanilla ice cream | V

CHERRY VANILLA CRÈME BRÛLÉE 6.5

almond cantuccini | GFO

STICKY TOFFEE PUDDING 8

butterscotch sauce, vanilla ice cream

CHEESE BOARD 9.5

English cheese selection, wafers, quince jelly | GFO

ICE CREAM & SORBET SELECTION (TWO SCOOPS) 3

Your choice of today's selection

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

SUSTAINABILITY + RESPONSIBILITY

Dukes Steakhouse is committed to integrating both Sustainability and Social Responsibility into our daily workflows, ensuring that environmental impact and local community are at the heart of all our operations.

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

By reducing our carbon footprint and supporting local charities, Dukes Steakhouse and Villiers Hotel stands as a testament to responsible hospitality here in Buckingham.

Villiers Hotel, as part of Active Hospitality, is passionately dedicated to sustainability and socially conscious practices.

We understand the importance of our role in fostering a greener future and by integrating sustainability and socially responsible principles, we stay true to our values of stewardship, accountability, and community involvement.

This approach allows us to actively support environmental preservation and societal progress while maintaining our commitment to providing outstanding guest experiences that leave a lasting, positive impact.

Currently, we are supporting the following charities with monthly donations: Great Ormond Street Hospital, The Soil Association, Hospitality Action and the Berks, Bucks & Oxon Wildlife Trust

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.

ALLERGEN INFORMATION

V Vegetarian | VG Vegan | GF Gluten Free | DF Dairy Free | O Option
Please advise your server of any other allergies we 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](https://www.dukesbuckingham.com)

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