STARTERS

BREAD BOARD 8.5 | SHARER 15

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

SOUP OF THE DAY 8.5

Warm Sourdough Bread, Salted Butter | V, GFO

SPICED RISOTTO 8.5

Deep Fried Poached Egg, Crisp Parma Ham, Tomato Coulis

CHICKEN LIVER & BRANDY PARFAIT 9.5

Pear & Apple Chutney, Toasted Brioche, Roasted Poached Pear | GFO

DEEP FRIED PEPPERED SQUID 9

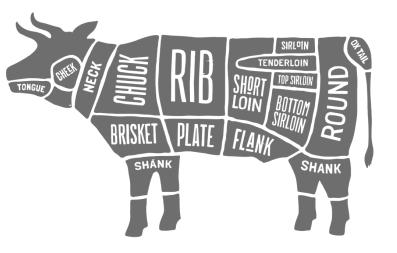
Marinated Tomato Salad, Guacamole, Aioli

MARINATED BEETROOT 8

Goats Cheese, Crème Fraiche & Rosemary Mousse, Walnuts, Rocket Leaves, Aged Balsamic Dressing | V, GF

SAUCES

Green Peppercorn 2 | GF Bearnaise 2 | GF Chimichurri 2 | GF, DF Red Wine Jus 2 | GF, DF Blue Cheese Butter 2 | GF



Dukes Steakhouse

BUCKINGHAM | GRILL BAR

BURGERS

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

CLASSIC 14

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

SPICY ONE 15.5

Dukes Classic Burger Melted Cheddar Cheese, Sriracha Sauce & Jalapeños | GF, DFO

VILLIERS VEGAN BURGER 14.5 Quarter Pounder w/ Sriracha Mayonnaise, Applewood Smoked Cheese, Sweet & Sour Onions, Lettuce, Tomatoes & Pickles | V, VG

WHY NOT UPGRADE YOUR BURGER FRIES TO: CRISPY CHIPS 1 | HALLOUMI FRIES 1.5

THE STEAK EXPERIENCE

CLASSIC CUTS

10oz RIBEYE 35 | GF, DFO

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

8oz RUMP 21 | GF, DFO

A Firm Texture & Rich Flavour. Recommended M/MR

BUTCHER'S CHOICE SHARERS

22oz MIXED CUT STEAKS 50 | 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!

8oz SIRLOIN 25 | GF, DFO

A Delicate Flavour Balanced with a Firm Texture. Recommended MR

16oz TBONE 47 | GF, DFO

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

6oz FLAT IRON 12.5 | GF, DFO

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

HOW DO YOU LIKE YOUR STEAK COOKED?

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

YOUR STEAK | YOUR WAY!

MAINS

ROASTED CHICKEN WELLINGTON 17

Wild Mushrooms & Spinach, Potato Puree, Creamed Cabbage, Root Vegetables, Red Wine Jus | DFO

PAN FRIED SEA BREAM 18

Creamed Puy Lentils, Charred Pak Choi, Fennel Velouté | GF

BRAISED SHANK OF LAMB 20

Harissa Mash, Glazed Carrots with Cumin Seeds, Lamb Jus | GF, DFO

CHARGRILLED MINUTE STEAK SALAD 16

Asian Slaw, Peanuts, Beansprouts, Sweet Chilli Syrup | GF

WILD MUSHROOM PENNE PASTA 13

Mushroom, Spinach & Pesto Cream Sauce Crisp Onions | V, VG, GFO

KIDS MENU SEE BACK OF MENU

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

SIDES

6 x Pan Fried Garlic Prawns 6 | GF, DF Buttered New Potatoes 4 | GF, DFO Creamed Mash 4 | GF French Fries 3 | GF, DF Triple Cooked Chips 4 | GF, DF Glazed Carrots With Cumin Seeds 4 | GF Mini Caesar Salad 4 | GFO Halloumi Fries 4.5 | V Mixed Leaf Salad 3.5 | V, VG Slow Roasted Tomatoes 3 | V, VG Cauliflower Wings 5 | V, VG Green Beans 3 | V, VG

DESSERTS

VANILLA CHEESCAKE 8.5

Blackberry Jelly, Gin Sorbet, Honeycomb, Pickled Blackberries | GF

RASPBERRY & APPLE FRANGIPANE TART 8.5 Caramelised Apples, Toasted Almonds,

Raspberry Syrup | V, VG, GF, DF

SPICED CHARRED BRIOCHE 8 Berry Compote, Frozen Yoghurt, Honey Syrup

CARAMELISED WHITE CHOCOLATE MOUSSE 9 Sour Cherry Puree, Cinnamon Crumble,

Amaretti Ice Cream | GFO

CHEESE BOARD 9.5

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

ICE CREAM & SORBET SELECTION 1.5 (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



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

Dukes Steakhouse

KIDS MENU 13 Years and below 2 COURSES 15 | 3 COURSES 20

STARTERS

BREAD BOARD | Warm Crusty Sourdough Bread & Butter | GFO, DFO SOUP OF THE DAY | Sour Dough Bread | V, GFO GRILLED PRAWNS | Garlic with a Sweet Chilli Syrup, Baby Leaf Salad | GF TERIYAKI CHICKEN SKEWERS | Spring Onion & Sesame Salad SPICED RISOTTO | Deep Fried Poached Egg, Tomato Coulis | V

MAINS

VILLIERS KIDS STEAK EXPERIENCE 6oz Flat Iron , French Fries, Grilled Tomato Onion Rings & Choice of Sauce, Peppercorn or Bearnaise GFO, DF	
CLASSIC SAUSAGE & MASH Pork Sausages, Mash Potato, Peas, Gravy GFO, DFO, VO	
WILD MUSHROOM PENNE PASTA Mushroom Sauce, Garlic Bread, Parmesan Cheese V, GFO	
GRILLED SEA BREAM Buttered New Potatoes, Pak Choi, Lemon Oil GF	
STEAK SALAD Grilled Minute Steak, Asian Slaw, Peanuts, Beansprouts, Sweet Chilli Syrup GF	

DESSERTS

WARM CHOC BROWNIE Warm Chocolate Brownie, Caramel Ice Cream, Butterscotch Sauce	
CLASSIC ICE CREAM SUNDAE Ice Cream Trio, Marshmallows, Shortbread, Choc Sauce GFO	
CHILDREN'S CHEESE BOARD Cheddar Cheese, Cheese Crackers, Fruit Chutney, Celery GFO	
VANILLA CHEESCAKE Honeycomb, Vanilla Ice Cream	

RASPBERRY & APPLE FRANGIAPANE TART | Caramelised Apple, Raspberry Syrup | V, VG, GF, DF

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

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

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.

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.

OUR MEAT

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?



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

DUKESBUCKINGHAM.COM