

STARTERS

BREAD BOARD 8.5 | SHARER 15

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

GAZPACHO 7.5

Homemade Gazpacho, Warm Crusty Bread & Olive Oil | GFO, DFO, V, VG

BETROOT CURED SALMON CEASAR SALAD 9

Cos Lettuce, Cherry Tomatoes, Croutons, Caesar Dressing, Parmesan | GFO

CHAR GRILLED ASPARAGUS 8.5

Lemon & Garlic Mayonnaise with a Shaved Parmesan & Watercress Salad Sea Salted Cracker | GFO, DFO

FRESH TOMATO BRUSCHETTA 7

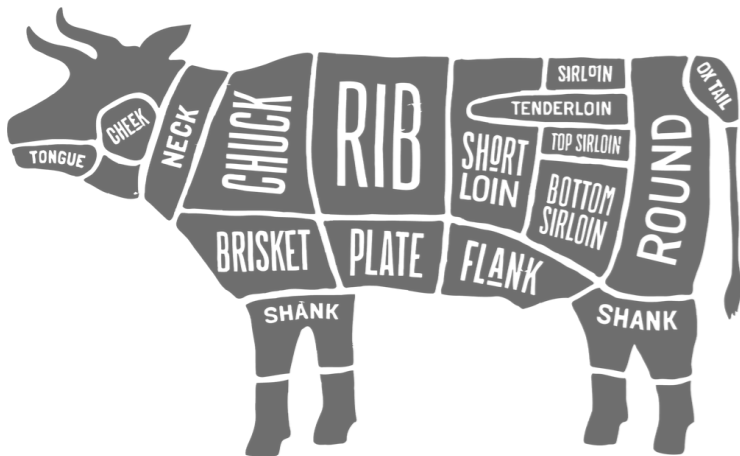
Grilled Baguette Flavoured with Garlic, Tomato and Basil finished with Olive Oil & Balsamic | GFO, DF

CHARCUTERIE PLATTER 9 | SHARER 16

Ventricina Salami, Prosciutto & Bresaola, Hummus, Pickles, Mixed Olives, Sourdough Bread | GFO, DF

SAUCES

- Green Peppercorn GF 2
- Bearnaise GF 2
- Chimichurri GF, DF 2
- Red Wine Jus 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 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 18 | GF, DFO

A Firm Texture & Rich Flavour. Recommended **M/MR**

8oz SIRLOIN 22 | 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**

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!

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

PAN ROASTED FILLET OF COD 17

Buttered Jersey Royals, Peas, Asparagus, Lemon Olive Oil Dressing | GF, DFO

ROASTED CHICKEN SUPREME 15.5

Stuffed with Garlic & Prosciutto, Spring Onion Mash, Char Grilled Asparagus, Tuscan Sauce | GF

ROASTED FILLET OF BEEF 45

Truffled Mash, Tenderstem Broccoli, Wild Mushrooms, Red Wine Jus | GF

GREEK SALAD 9.5

Cherry Tomatoes, Cucumber, Pickled Red Onion, Olives, Marinated Feta Cheese, Lemon Olive Oil Dressing | V

Add Chargrilled Chicken Breast 4
Add Beetroot Cured Salmon 6

GRILLED HALLOUMI SALAD 14

Herb Oil, Fresh Watermelon, Cucumber & Mint Salad, Avocado Puree, Lime Dressing | V

PASTA ALLA NORMA 13

Penne Pasta with Roasted Aubergine & a Rich Tomato & Basil Sauce, Mozzarella Cheese, Baby Leaf Salad | V, VG, DF, GF

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 5 | GF, DF
- Buttered Jersey Royals 4 | GF, DFO
- Garlic Mash 4 | GF
- French Fries 3 | GF, DF
- Crispy Chips 4 | GF, DF
- Tenderstem Broccoli In Garlic Oil 4 | GF
- Mini Caesar Salad 4 | GFO
- Halloumi Fries 4.5 | V
- Mixed Leaf Salad 3.5 | V, VG
- Slow Roasted Tomatoes 3 | V, VE
- Cauliflower Wings 5 | V, VG

DESSERTS

VANILLA CUSTARD PANNA COTTA 7

Poached Rhubarb, Ginger Nut Crumble, Rhubarb & Ginger Puree | GFO

MACERATED STRAWBERRIES 8.5

Strawberry & Cream Ice Cream, Elderflower Jelly, Shortbread Biscuits | GFO

SALTED CARAMEL & CHOCOLATE TART 8.5

Caramel Syrup, Oat Biscuit Caramel Ice Cream GF, VG, DF

HEDGEROW BERRY PAVLOVA 8.5

Clotted Cream Chantilly, Berry Compote, Pistachio Crumb | GF

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



SCAN ME

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

Dukes Steakhouse

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

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?

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