

## LEBANESE SHARING BOARD

smoked harissa hummus, sumac onions, roasted beetroot tahini, pickled vegetables, coconut tzatziki, olives, crudités, flatbread V, GFO **18**

### MARINATED OLIVES

pitted Halkidiki olives, rapeseed oil, lemon, garlic & herb dressing VG, GF **4.5**

### BREAD BOARD

warm crusty ciabatta bread, salted butter GFO, DFO **individual 6 sharer 10**

## STARTERS

### SCALLOP CRUDO

olive oil dressing, lime, avocado, burnt grapefruit GF, DF **14**

### CHARRED PEACH & BURRATA SALAD

rocket, toasted pistachios, basil oil, aged balsamic V, GF **9.5**

### BEETROOT CARPACCIO

whipped feta, pickled apple, dukkah & coriander dressing V, VGO, GF **8.5**

### SOUP OF THE DAY

warm crusty bread, salted butter V, GFO, DFO **8**

### CHILLI KING PRAWNS

garlic butter, ciabatta, charred lime GFO **12**

### HAM, MUSTARD & APPLE

**CROQUETTE**  
smoked paprika aioli GF, DF **10**

## FROM THE GRILL

*all steaks served with watercress, confit tomato & samphire salad, grilled mushroom, fries*

6oz FLAT IRON 19 | 10oz RIB EYE 40 | 8oz SIRLOIN 35 | 8oz RUMP 26 | 16oz T-BONE 68

### CHAR-GRILLED BEEF BURGER

mature cheddar, smoked bacon jam, beef tomato, baby gem, pickles, burger sauce, fries, GFO **16**

### VEGAN CRISPY JACKFRUIT BURGER

smoked cheddar, beef tomato, baby gem, pickles, burger sauce, fries V, VGO **14**

### 18oz CÔTE DE BOEUF 72

(for 2 people sharing, including two sauces, 24hrs' notice)

#### SAUCES choose from:

*Black Pepper 4*  
*Béarnaise 4*  
*Au Poivre 4*  
*Café de Paris Butter 4.5*  
*Bordelaise 4.5*

### LEMON HERB GRILLED SWORDFISH

char-grilled Mediterranean vegetable quinoa salad, olive & caper tapenade dressing GF, DF **28**

### SURF & TURF

grilled sirloin steak, king prawns, garlic & chilli butter GF **40**

## MAINS

### FILLET OF HAKE

crushed potatoes, herbs, samphire, lemon hollandaise GF, DF **25**

### ROASTED CHARRED AUBERGINE STEAK

miso glaze, chips, shallot purée, crispy onions, yoghurt, pomegranate salad VG, GF **15**

### BEER-BATTERED COD & CHIPS

minted mushy peas, tartare sauce, curry ketchup GF, DF **16**

### HERB ROASTED CHICKEN SUPREME

potato gnocchi, peas, sun-blushed tomatoes, broad beans, asparagus, pesto cream sauce **24**

### PAN-ROASTED FILLET OF BEEF

truffle mash, parmesan, roasted garlic, asparagus, red wine jus GF **42**

## SIDES & SALADS

**FRIES** GF, DF **4** (add truffle & parmesan GF **3**) | **BUTTERED MASH** GF **5** (add truffle GF **3**)  
**CHUNKY CHIPS** GF, DF **4** | **BABY LEAF SALAD** GF, DF **3** | **BUTTERED GREEN VEGETABLES** GF **5**  
**BREADED ONION RINGS** DF **5** | **CAESAR & BACON COLESLAW** GF **5**

### MEDITERRANEAN QUINOA GREEK SALAD

roasted chickpeas, honey & Dijon mustard dressing V, GF, DFO **15**

### SPICY WATERMELON & TOMATO SALAD

avocado, green chilli, mint, toasted cashews, tamari & lime dressing V, DF, GF **14**

### CLASSIC PANZANELLA SALAD

ciabatta croutons, basil, red wine vinegar dressing V, GFO, DF **12**

**SALAD ADD-ONS:** **CHAR-GRILLED CHICKEN** GF, DF **8.5** | **MOZZARELLA** GF **4.5** | **HALLOUMI** GF **7** | **8oz BAVETTE** **14**

V: Vegetarian | VG: Vegan | DF: Dairy-Free | NF: Nut-Free | GF: Gluten-Free | O: Option

Before ordering, please inform your server of any 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.

DESSERTS

**RASPBERRY & APPLE FRANGIPANE TART**

vanilla custard, caramelised apple compote GF, VG 9

**WARM TRIPLE CHOCOLATE BROWNIE**

chocolate sauce, shortbread crumb, vanilla ice cream V 9

**LEMON & BASIL POSSET**

olive oil crumble, candied lemon GFO 9

**ELDERFLOWER & RASPBERRY PANNA COTTA**

macerated raspberries, meringue, mint GF 9

**ICE CREAM & SORBETS** GF, DFO 2.5 per scoop

**Ice Cream:** vanilla, strawberry, chocolate, salted caramel, mint choc chip, clotted cream

**Sorbets:** lemon, mango, raspberry, blackcurrant

**CHEESE BOARD**

Danish blue, Black Bomber, Somerset brie, Ash goats' cheese, quince, wafers, celery GFO 12

WHAT'S ON AT VILLIERS HOTEL



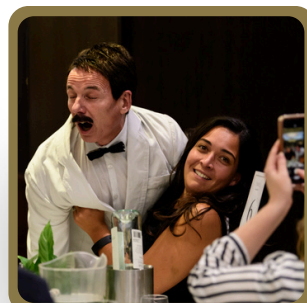
November & December Dates

*Corporate & Private Christmas Parties*

The best Christmas dates won't wait. Book early and get your 2026 party or lunch/dinner/afternoon tea sorted.

**Contact Us Today!**

NOV  
&  
DEC  
2026



THURSDAY

*Faulty Towers The Dining Experience*

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

**Book Today!**

OCT  
3  
2026

DINING THEATRE SHOWS  
MURDER MYSTERIES  
COMEDY NIGHTS  
CHEFS EVENTS



SCAN ME

TICKETED EVENTS  
FATHER'S DAY  
CHRISTMAS PARTIES  
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:

- 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

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