

BREAD BOARD

warm crusty ciabatta bread, salted butter,
olive oil & balsamic GFO, DFO **single 6 | sharer 10**

MARINATED OLIVES

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

BUTCHER'S BOARD

bresaola, air-dried ham, pastrami, cornichons,
ciabatta, olives, English mustard butter,
remoulade GFO, DFO **18**

SMOKED ALMONDS

maple, smoked paprika & sea salt GF, DF **5**

STARTERS

CHARRED CELERIAC STEAK

apple purée, pickled apple,
roasted walnuts, watercress,
cider vinaigrette VG, GF, DF **8**

SOUP OF THE DAY

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

SMOKED MACKEREL PÂTÉ

Granny Smith apple, pickled shallots,
horseradish crème fraîche, dill oil,
oat crackers GFO **8.5**

**MUSHROOM, TRUFFLE &
HONEY ARANCINI**

parmesan cream, crispy sage V, GF **9**

CHARGRILLED BAVETTE

salsa verde, crispy shallots,
parmesan GF, DFO **10**

SMOKED DUCK BREAST

orange & chicory jam,
sourdough crisp, blackberry
balsamic GFO, DF **10**

FROM THE
GRILL

steaks served with fries, marinated slow-roasted plum tomato, grilled mushroom, watercress & samphire salad

6oz FLAT IRON 19

6oz BAVETTE 15

SURF & TURF

grilled sirloin steak, king prawns,
garlic & chilli butter GF, DFO **40**
(upgrade your steak to a ribeye 8)

VEGAN CRISPY

JACKFRUIT BURGER

smoked cheddar, tomato,
baby gem, pickles,
burger sauce, fries VG **14**

10oz RIBEYE 40

SAUCES

Choose From:

Peppercorn **4** Chimichurri **4**
Béarnaise **4.5** Bordelaise **4.5**
Garlic & Herb Butter **4**

CHARGRILLED MONKFISH

CHORIZO CAESAR

baby gem, crispy pancetta,
parmesan, sourdough croutons,
baby chorizo, smoked Caesar
dressing GFO **30**

8oz SIRLOIN 35

8oz RUMP 26

THE BUTCHER'S GRILL

6oz flat iron, 8oz rump,
Cumberland sausage, chicken
supreme, peppercorn sauce
GFO, DFO **55**

CHARGRILLED BEEF BURGER

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

MAINS

SPICED SALMON FILLET

curried cauliflower purée,
cauliflower bhaji florets,
mussel & spinach velouté GF **25**

BEER-BATTERED COD & CHIPS

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

MAPLE-GLAZED CHICKEN

celeriac purée, roasted heritage
carrots, kale, chicken & cider reduction
GF, DFO **24**

MUSHROOM BOURGUIGNON PIE

potato, mushroom & herb terrine, cabbage,
charred tenderstem broccoli, Madeira jus VG, GF **18**

PAN-ROASTED FILLET OF BEEF

braised ox cheek, black truffle mash, glazed
shallots, cavolo nero, red wine sauce GF **45**

SIDES &
SALADS

FRIES GF, DF **4** (add truffle & parmesan GF **3**) | **BEER-BATTERED ONION RINGS** **5** | **CHUNKY CHIPS** GF, DF **4**

BABY LEAF SALAD GF, DF **3** | **BUTTERED MASH** GF **5** | **ROASTED SEASONAL GREENS** GF, DFO **5**

APPLE & CELERIAC REMOULADE GF, DF **5**

**ROASTED SPICED SQUASH &
BURRATA SALAD**

pumpkin seed pesto, crispy sage &
aged balsamic V, GF, DFO **15**

SALAD ADD-ONS:

CHARGRILLED CHICKEN GF, DF **8.5**
MOZZARELLA GF **4.5** | **HALLOUMI** GF **7**
6oz BAVETTE GF, DF **12**

**CELERIAC REMOULADE & ROASTED
HERITAGE BEETROOT SALAD**

pickled apple, watercress, toasted
hazelnuts & mustard dressing V, GF **12**

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

Prior to 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

PLUM & ALMOND TRIFLE

roasted plums, almond sponge, vanilla custard, amaretto cream, plum gel, almond tuile **9.5**

WARM CARAMELISED GINGER CAKE

poached Conference pear, honeycomb, stem ginger ice cream **9**

ICE CREAM

vanilla, strawberry, chocolate, salted caramel, mint choc, clotted cream **per scoop 2.5**

SORBETS

lemon, mango, raspberry, blackcurrant **per scoop 2.5**

CHEESEBOARD

Colston Bassett Stilton, Baron Bigod, Montgomery's Cheddar, Tunworth, spiced pear chutney, celery, grapes, pickled walnuts with port, artisan crackers **GFO 14**

ICED BLACKBERRY & VANILLA PARFAIT

macerated blackberries, blackberry gel, granola, lemon verbena syrup **GFO 9.5**

CHOCOLATE CARAMEL TART

morello cherry compote, dark chocolate shards, cherry sorbet **VG, GF 9**

WHAT'S ON AT VILLIERS HOTEL



SATURDAY

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



THURSDAY

Lone Wolf Comedy Club

Big laughs, bold jokes, zero apologies! Comedy takes over Villiers Hotel in October. **Book Today!**

OCT
8
2026

DINING THEATRE SHOWS
MURDER MYSTERIES
COMEDY NIGHTS
CHEFS' EVENTS



SCAN ME

TICKETED EVENTS
FATHER'S DAY
FESTIVE EVENTS
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 (one of King James I's favourites) who was known to frequent the establishment.

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

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