VILLIERS HOTEL
Buckingham

BREAD BOARD
warm crusty sourdough, roasted garlic & rosemary butter, olive oil & balsamic **V GFO DFO**
single **6** | sharer **10**

BAKED CAMEMBERT
smoked bacon jam, crispy onions, toasted bread **V GFO 16**
for two sharing

MARINATED OLIVES
smoky grilled green olives marinated in garlic & herb oil **VG GF DF 4.5**

STARTERS

SAUTEED TIGER PRAWNS
garlic & chilli butter, charred sourdough **GFO 14**

CARAMELISED PARSNIP & COCONUT SOUP
parsnip crisps & thyme cream **VG, GFO 8**

HOME-SMOKED SALMON
lemon crème fraîche, shallots & capers, malted seeded bread **GFO, DFO 12**

POTTED DUCK RILLETTE
spiced pear chutney, toasted brioche & pickled walnuts **GFO, DFO 10**

SMOKED HAM HOCK & PARSLEY TERRINE
escabeche vegetables & melba toast **GFO DF 10**

CURRIED SQUASH TARTLET
apple & chicory salad **VG GFO 8**

FROM THE GRILL

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

14oz, TWO CUTS, ONE BOARD
6oz flat iron, 8oz rump, peppercorn & bearnaise sauce **GF, DFO 50**

6oz FLAT IRON 19
8oz RUMP 26
10oz RIBEYE 40
8oz SIRLOIN 35
6oz FILLET 45
steaks served with fries, marinated slow-roasted plum tomato, grilled mushroom, watercress & samphire salad

SAUCES
Choose From:
*Peppercorn **V GF** 4*
*Béarnaise **V GF** 4.5*
*Garlic & Herb Butter **V GF** 4*

VEGAN CRISPY JACKFRUIT BURGER
smoked cheddar, tomato, baby gem, pickles, burger sauce, fries **VG 14**

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

MAINS

ROASTED COD FILLET
cockle chowder, samphire, chorizo, tomato dressing **GF 22**

LEMON & HERB BATTERED COD & CHIPS
minted mushy peas, tartare sauce, smoked tomato & chipotle ketchup **GF, DF 16**

ROAST BREAST OF TURKEY
duck roasted potatoes, braised carrots, sautéed sprouts, sage & onion stuffing, pigs in blankets, turkey jus **GFO 20**

PORTOBELLO MUSHROOM KYIV
braised carrots, sautéed sprouts, rosemary roasted potatoes, garlic béchamel **VG, GF 18**

BRAISED BLADE OF BEEF
truffle & chive mash, braised carrots, bourguignon sauce **GF 25**

SIDES

FRIES V GF DF 4 (add truffle & parmesan **GF 3**)
BEER-BATTERED ONION RINGS V 5
CHUNKY CHIPS V GF DF 4
DUCK ROASTED POTATOES GF, DF 6

SAUTÉED SPROUTS GF VG 5
PIGS IN BLANKETS GF, DF 5
APPLE & CHICORY SALAD GF, VG 4

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

CHRISTMAS PUDDING
brandy butter,
vanilla custard **VGO GFO** 9.5

WHITE CHOCOLATE PANNA COTTA
honeycomb crumb,
bitter caramel sauce **GF** 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**

TRUFFLED BRIE
quince chutney, crackers **GFO** 10

GLAZED LEMON TART
raspberry sauce, passionfruit,
raspberry shards **GF VG** 9

STICKY TOFFEE PUDDING
caramelised banana, caramel sauce,
rum & raisin ice cream **9.5**

WHAT'S ON AT VILLIERS HOTEL



SUNDAY
Sunday Lunch with Santa
Enjoy a delicious Sunday roast carvery, meet Santa and his elves! A festive family experience filled with Christmas magic!
Book Today!
DEC 13 2026



every day
Festive Afternoon Tea
Enjoy a delicious selection of sweet and savoury treats, festive flavours and a little Christmas sparkle! The perfect way to celebrate the season!
Book Today!
FROM NOV 16 2026

DINING THEATRE SHOWS
MURDER MYSTERIES
COMEDY NIGHTS
CHEFS' EVENTS

SCAN ME

TICKETED EVENTS
MOTHER'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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