

Sample table d'hôte menu

Dinner inclusive guests can choose two courses from our seasonal set menu and upgrade to a third course for £6 or order from our à la carte menu with £25 allowance towards food

Harissa and lemon-marinated Nocellara olives

VE 142kcal £4

Strawberry Bellini

Prosecco, strawberry purée
£8.95

Seasonal soup

VE 40kcal

Chilli garlic chicken wings

498kcal

Korean-style ketchup, toasted sesame,
spring onion

Roasted chicken breast

Parsnip purée, roasted cauliflower,
oyster mushroom, crispy kale,
red wine jus 275kcal

Beer-battered cod

Triple-cooked chips, mushy peas,
tartare sauce 765kcal

WHILE YOU WAIT

Aperol Spritz

Aperol, Prosecco, soda
£10.50

STARTERS

Celeriac carpaccio

VE 150kcal

Capers, pickled shallots, roasted hazelnuts

Selection of artisan bread

Salted butter
V 419kcal £4

Negroni

Gin, Campari, Martini Rosso
£10.50

Sun-dried tomato hummus

VE 515kcal

Grilled pitta bread

Smoked salmon fishcake

687kcal

Chive velouté, pickled shallots
£2 supplement

MAINS

Aberdeen Angus beef burger

Lettuce, tomato, onion, cheddar cheese
and gherkin in a brioche bun, fries
785kcal

8oz sirloin steak

Garlic roasted flat mushroom, vine tomato,
triple cooked chips 993kcal
£9 supplement

Ratatouille on grilled aubergine

Vegan feta
VE 269kcal

Pan-fried pork fillet

Mashed potato, baked apple purée,
cider sauce 714kcal

DESSERTS & DIGESTIVES

Espresso crème caramel

VE 347kcal
Shortbread

White chocolate and raspberry cheesecake

491kcal

Baked spiced plums

V 426kcal
Chantilly cream

Selection of ice cream and seasonal sorbets

Ask your waiter for flavours

Irish coffee

(contains alcohol)
£8.95

Fonseca 10yr Tawny port

£5.50

Harvey's Bristol Cream sherry

£4.50

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Two courses £25 | Three courses £31

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voco™ Oxford Spire Hotel | Abingdon Road | Oxford | OX1 4PS

V = vegetarian | VE = vegan Adults need around 2,000kcal a day Just ask if you'd like gluten-free bread.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.

Please note: before placing your order, please inform a member of the team if anyone in your party has a food allergy. Prices include VAT.

A discretionary service charge of 12.5% will be added to your bill.