

Restaurant

Starters

Marinated Nocellara olives (ve) 142kcal	£5.50
Selection of artisan breads, wild garlic and kalamata butters (v) 419kcal	£6.25
Summer soup of the day (v) (ve available) 149kcal	£7.50
Duck liver parfait, toasted focaccia, spiced fruit chutney, parsley herb oil, broccoli purée 353kcal	£9.85
Grilled Spanish octopus, crispy potato, olive and chorizo salsa, yuzu and coriander dressing, lime and avocado purée 310kcal	£12.50
Seared Scottish king scallops, black pudding bon-bons, pickled baby onions, capers, peppercorn and minted pea salsa 318kcal	£14.50
Baked heritage beetroots, blood orange, goat's cheese mousse, aged balsamic reduction, toasted nuts (v) (ve available) 295kcal	£9.50
White and green asparagus, poached eggs, broccoli and truffle purée, Parmesan tuile, nasturtium, hollandaise (v available) 256kcal	£9.50
Grass-fed beef carpaccio, rocket, tardive lettuce, Gorgonzola, toasted walnuts, olive oil pearls 290kcal	£11.50

Sides

Lemon and garlic tenderstem broccoli (ve) 70kcal	£5.50
Dressed house salad (ve) 30kcal	£5.50
Parmesan and truffle fries 400kcal	£6.50
Dirty fries (v) 754kcal Avocado, jalapeño, coriander, tzatziki, melted cheese	£8.25
Fries (ve) 354kcal	£5
Triple-cooked chips (ve) 546kcal	£5.25
Buttered baby potatoes and confit garlic (v) 200kcal	£6

Mains

British lamb rack, sweetbread roulade, minted croquette, broccoli purée, minted peas, red wine jus 736kcal	£29.95
Wild garlic and asparagus risotto, rocket, Parmesan shavings (ve available) 575kcal	18.95
Longhorn beef fillet steak, grilled oyster mushroom, burnt onion purée, summer vegetables, jus 689kcal	£33
Grilled mackerel, citrus crushed potato, spring onions, olives, capers, green vegetables, radishes, pickled onions 588kcal	£19.50
Slow-cooked beef ragù, pappardelle, Parmesan, truffle oil (ve available) 740kcal	£19.50
Poached chicken roulade, mushrooms duxelles, wild mushroom fricassee, asparagus, morcilla bon-bon 650kcal	£21.95
Seared salmon fillet, heritage beetroot, lime and basil hollandaise, asparagus tips, kalamata olives, crispy capers 734kcal	£22.95

Desserts

Eton mess (v) 298kcal Strawberries, mini meringues, strawberry ice cream, chilled strawberry soup, micro lemon balm	£9.50
Lemon and lime tart, lemon and mint reduction, clotted cream ice cream (v) (ve available) 410kcal	£9.50
Valrhona chocolate fondant, summer berries, Madagascan vanilla ice cream (v) (ve available) 397kcal Cooked to order - please allow 15 minutes preparation time	£10.25
Sticky toffee pudding, Madagascan vanilla ice cream, toffee sauce (v) (ve available) 453kcal	£10
Locally sourced cheese, crackers, quince jelly, fruit chutney, grapes (v available) 350kcal	£12.50

Deacons

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Introducing Claudio Costea

We are excited to introduce our acclaimed Executive Chef Claudio Costea, whose impressive 22 years of culinary background includes securing two AA Rosettes during his previous tenure at our sister hotel and winning multiple accolades, such as the prestigious IACC Europe Copper Skillet competition.

Chef Claudio's modern British cuisine with a French twist is truly exceptional, and he uses locally sourced ingredients and a seasonally inspired menu to create unforgettable flavours. Having appeared on BBC's MasterChef: The Professionals and judged Romania's biggest cooking competitions, Chef Claudio has honed his craft to perfection. We invite you to indulge in his culinary expertise at our Deacons Restaurant.

Meet our butchers

For over 227 years, Aldens of Oxford has been providing some of the best quality meat, fish, and fresh produce to families and businesses in Oxfordshire and beyond. With a strong belief in ethical and welfare standards, Aldens source their produce from only the most reputable and sustainable farmers. Centuries of history and tradition come together with voco Oxford Spire hotel and Aldens, as the Aldens family resided in the Eastwyke farmhouse throughout their long history as Oxford's leading butchery business. Between 1999 and 2010, the hotel was built and Aldens farmhouse has been tastefully restored to the 10-bedroom Eastwyke House which is part of the hotel.

Thatcham Butchers was founded in 1985 by Graham Wilks, originating in a small retail shop in Thatcham, Berkshire. The quality of the fresh English meat ultimately led to an interest from the catering trade and the business grew very quickly. Their industry-known beef is also supported by a full range of locally sourced meat, poultry and products, including "Torre Meadow" Cotswold Lamb. They also have an in-house bespoke sausage and burger operation, as well as a Himalayan salt dry-ageing chamber.