

# Restaurant

## Snacks

Selection of artisan breads, basil butter and Kalamata olive butter (v) 419kcal	£6.50
Marinated olives (ve) 142kcal	£5.50

## Starters

Soup of the day (v) (ve available) 149kcal	£7.50
Baked heritage beetroots, blood orange, goat's cheese mousse, balsamic reduction (v) (ve available) 295kcal	£9.50
Whole baked Camembert, toasted bread, spiced fruit chutney, confit garlic and rosemary 575kcal	£14
Grilled Spanish octopus, crispy potato pavé, olive and chorizo salsa, yuzu dressing, lime and avocado purée 336kcal	£13
Crispy squid, chilli, lime, mango salsa and aioli 441kcal	£11
Ham hock terrine, pickled vegetables, spiced fruit chutney, toasted bread 298kcal	£9

## Sides

Lemon and garlic tenderstem broccoli (ve) 70kcal	£5.50
Dressed house salad (ve) 30kcal	£5.50
Buttered baby potatoes and confit garlic (v) 220kcal	£6
Fries (ve) 356kcal	£5
Triple-cooked chips (ve) 594kcal	£5.50
Parmesan and truffle fries 400kcal	£6.50

## Mains

Gressingham duck breast, seasonal vegetables, winter berries, red wine jus 595kcal	£26
Slow-cooked pulled lamb shoulder, pomegranate, pomme purée, glazed baby onions, seasonal vegetables, red wine jus 689kcal	£27
Longhorn beef fillet steak, grilled oyster mushroom, seasonal vegetables, burnt onion purée, red wine jus 784kcal	£33
Seared salmon fillet, heritage beetroots, lime and basil hollandaise, asparagus, Kalamata olives, crispy capers 734kcal	£23
Grilled pork chop, cherry tomatoes, dressed rocket, triple-cooked chips, red wine jus 860kcal	£24
Beer-battered haddock and chips, tartare sauce, minted mushy peas 1485kcal	£19.50
Slow-cooked beef ragù, pappardelle, Parmesan, truffle oil (ve available) 750kcal	£19.50
Wild mushroom and truffle risotto, dressed rocket (ve) 675kcal	£19

## Desserts

Chocolate profiteroles, crème patisserie, vanilla ice cream (v) 453kcal	£9.50
Lemon and lime tart, lemon and mint reduction, clotted cream ice cream (v) 425kcal	£10
Sticky toffee pudding, Madagascan vanilla ice cream, toffee sauce (v) (ve available) 488kcal	£10
Valrhona chocolate fondant, seasonal berries, Madagascan vanilla ice cream (v) (ve available) 511kcal	£11
Cooked to order - please allow 15 minutes preparation time	
Locally sourced cheese, crackers, quince jelly, spiced fruit chutney, grapes (v available) 371kcal	£12.50
Oxford Isis   Oxford Blue   Cerney Ash goat's cheese	

Dinner, bed and breakfast guests are entitled to a £25 allowance per person

## Deacons

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V = vegetarian | VE = vegan    Adults need around 2,000kcal a day    Just ask if you'd like gluten-free bread    All dishes may include traces of nuts  
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.

# Deacons

## Introducing Claudio Costea

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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

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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.