

DEACONS

ALL DAY DINING MENU

Introducing Claudio Costea

We are excited to introduce our acclaimed Executive Chef Claudio Costea, whose impressive 27 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, Bar and Terrace.

Our Butcher

For over 227 years, Aldens of Oxford has been providing some of the highest quality meat, fish, and fresh produce to families and businesses in Oxfordshire and beyond. With a strong belief in ethical and welfare standards, Aldens sources their produce only from the most reputable and sustainable farmers. Centuries of history and tradition come together with the voco Oxford Spires hotel and Aldens, as the Aldens family resided in the Eastwyke farmhouse throughout their long history as Oxford's leading butchery business. In 1999, the hotel opened, and in 2010, the Eastwyke farmhouse was added to the hotel footprint, along with stunning gardens.

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Brunch

Served between 10:30 am - 2 pm

American Pancakes (V)	8
Maple syrup, berries 671 kcal	
Smoked Salmon, Avocado on Toast (GF*)	13
Artisan sourdough, free-range poached eggs, onion, chilli, lime 560 kcal	
Free-Range Eggs Benedict (GF*)	11.5
Poached eggs, roast ham, hollandaise, toasted muffin 428 kcal	
Free-Range Eggs Florentine (V) (GF*)	11.5
Poached eggs, spinach, hollandaise, toasted muffin 391 kcal	
Toasted Sourdough & Preserves (V)	5
Artisan sourdough served with butter and a choice of: Strawberry jam 77kcal, marmalade 68kcal, honey 82 kcal, or hazelnut spread 96 kcal	

Sharing Platters

All served with Homemade Rosemary & Sea Salt Focaccia, Balsamic Vinegar, Extra Virgin Olive Oil

Garden Platter (VE)	21
Kalamata Olives / Red pepper hummus / Crispy Cauliflower Wings 1012kcal	
Butcher's Platter	25.5
Gotcha Chicken Wings / Chorizo & Pepper Skewer / Paprika Aioli / Seasonal Salad 1650kcal	
Fisherman's Platter	26.5
Baby Salt & Pepper Squid / King Prawns in Tomato & Olives Sauce / Paprika Aioli 1520kcal	

Deli Sandwiches

Served between 12 pm - 5 pm

All Served on Rosemary & Sea Salt Homemade Focaccia, Skin-on Fries, Garden Salad

Creamy Tuna (GF*)	16
Sweetcorn, cos lettuce, pickled baby onion, baby capers 1064 kcal	
Wiltshire Ham & Buffalo Mozzarella (GF*)	16.5
Creamy buffalo mozzarella, sliced beef tomatoes, pesto dressing, peppery rocket, roasted peppers 672 Kcal	
Citrus Crushed Avocado & Artichoke (VE)	14.5
Sun-dried tomatoes, cos lettuce, roasted piquillo peppers 225 kcal	

Snacks

Homemade Artisan Bread Board (GF*) (V)	7.5
Sourdough bread, rosemary & sea salt focaccia, butter 489kcal	
Kalamata Olives (GF*) (VE)	5.5
142kcal	
Gotcha Chicken Wings (GF*)	10
Toasted sesame seeds, spring onions, Korean ketchup 791kcal	
Chorizo & Pepper Skewers	11.5
Paprika aioli, baby watercress 812kcal	
Red Pepper Hummus (V) (VE)	9
Roasted chickpeas, extra virgin olive oil 321kcal	
Crispy Cauliflower Wings (V) (VE)	9.5
Vegan garlic mayonnaise, toasted sesame seeds, broccoli puree 240kcal	
Baby Salt & Pepper Squid	11.5
Paprika aioli, baby watercress 801kcal	

Starters

Soup of the day (V) (VE OPT) (GF*)	9
Sourdough bread, Netherend Farm Butter 193kcal	
Peach & Prosciutto Caprese (V OPT) (GF*)	15.5
Sliced peaches, prosciutto, balsamic glaze, buffalo mozzarella 480kcal	
Asparagus Benedict (V OPT)	12.5
Free-Range poached eggs, crispy pancetta, hollandaise sauce, herb oil 589kcal	
Twice Baked Goat's Cheese Souffle (V)	12.5
Cheese Fondue, pickled heritage beetroot, balsamic caviar, baby watercress, toasted sunflower & pumpkin seeds 1075kcal	
Asian Beef Fillet Salad (GF*)	13.5
Fresh horseradish, creamy avocado, radish, red chicory, Manchurian sauce, toasted pumpkin seeds 450kcal	

Pizzas & Burgers

Margherita (V) (VE OPT)	16.95
Mozzarella, cherry tomato, fresh basil 1475kcal	
Pepperoni & Rocket	18.5
Pepperoni, mozzarella, peppery rocket 1938kcal	
Capricciosa (V OPT)	18.95
Mushrooms, olives, artichokes, mozzarella, Wiltshire sliced ham 1232kcal	
Buttermilk Harissa Chicken Burger	21
Served with beer sourdough bun, tomato, gherkins, burger relish, Asian slaw, fries & onion rings 821kcal	
Extra Cheddar Cheese 90kcal 2 / Grilled Smoked Bacon 60kcal 2.5 / Extra Patty 360kcal 6	
Angus Beef Burger	21.95
Served with beer sourdough bun, tomato, gherkins, burger relish, Asian slaw, fries & onion rings 1180kcal	
Extra Cheddar Cheese 90kcal 2 / Grilled Smoked Bacon 60kcal 2.5 / Extra Patty 360kcal 6	
Braised Octopus Burger	24
Served with beer sourdough bun, peppery rocket, beef tomato, paprika aioli, creamy buffalo mozzarella, red onion 859kcal	

Desserts

Sticky Toffee Pudding (V)	9.5
Toffee sauce, Madagascan vanilla ice cream 488kcal	
English Sourced Cheese (GF*) (V)	13
Spiced fruit chutney, grapes, crackers, salted butter 317kcal	
Burnt Basque Vanilla Cheesecake (V)	9.5
Fresh mixed berries, strawberry coulis 412kcal	
Vegan Dessert of the Day (V) (VE)	9
Please ask one of our hosts for today's dessert	

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Mains

Beer-Battered Haddock & Triple-Cooked Chips	22
Tartare sauce, crushed minted peas, triple-cooked chips 1485kcal	
British Chicken Breast (GF*)	22
Truffle mash potatoes, seasonal vegetables, tarragon jus 860kcal	
Pan Seared Salmon (GF*)	26.5
Vierge sauce, kalamata olives, capers, cherry tomatoes, wilted spinach, roasted buttered baby potatoes 830kcal	
Slow-cooked Striploin of Beef (GF*)	33
Rocket and Parmesan salad, cherry tomatoes, balsamic vinegar, chunky chips or skin-on fries 1045kcal	
Add Peppercorn Sauce 130kcal, Béarnaise Sauce 180kcal or Chimichurri Sauce 93kcal + 3	
Wild Mushroom Risotto (GF*) (VE OPT)	21
Toasted pumpkin seeds, truffle oil, Parmesan 660kcal	
King Prawns Pappardelle	24.5
Chorizo, light arrabiata sauce, parsley, capers 785kcal	
Tomato Chilli & Basil Pappardelle (V)	22
Whole buffalo mozzarella, kalamata olives, light arrabiata sauce, parsley 812kcal	
Roasted Pork Chop (GF*)	24.5
Apple chutney, seasonal vegetables, gratin potatoes, chimichurri sauce 989kcal	
Chicken Caesar Salad (GF*) (V)	14 / 21.5
Baby gem lettuce, poached egg, Caesar dressing, anchovies, Parmesan, sourdough croutons 385kcal / 693kcal	
Sides	all 6.5
Lemon & Garlic Tenderstem Broccoli (V, GF) 70 kcal	
Steamed Vegetables (VE, GF) 268 kcal	
Roasted Buttered Baby Potatoes (V, GF) 220 kcal	
Skin-on Fries (VE, GF) 549 kcal	
Triple-Cooked Chips (VE, GF) 635 kcal	
Parmesan, Garlic & Truffle Fries (V, GF) 714 kcal	
Seasonal Salad (VE, GF) 87 kcal	

Scan for allergen information



Price in £. v = vegetarian | ve = vegan | gf = gluten free | gf* = gluten free available. Adults need around 2,000kcal a day. Full allergen and ingredient details are available via the QR code or on request. Please inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, while every care is taken we cannot guarantee the complete absence of allergens. Kindly note, some dishes may contain traces of nuts. Prices include VAT, and a discretionary 12.5% service charge will be added to your bill.

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