



CONS

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.



DEACONS

SNACKS

Homemade Artisan Bread Board (V) (GF*)
Sourdough bread, rosemary & sea salt focaccia, butter (489 kcal)
7.5

Kalamata Olives (VE) (GF*)
(142 kcal) **5.5**

Gotcha Chicken Wings (GF*)
Toasted sesame seeds, spring onions, Korean ketchup (791 kcal) **10**

Chorizo & Pepper Skewers
Paprika aioli, baby watercress (812 kcal) **11.5**

Red Pepper Hummus (V) (VE)
Roasted chickpeas, extra virgin olive oil (321 kcal) **9**

Crispy Cauliflower Wings (V) (VE)
Vegan garlic mayonnaise, toasted sesame seeds, broccoli puree (240 kcal) **9.5**

Baby Salt & Pepper Squid
Paprika aioli, baby watercress (801 kcal) **11.5**

SHARING PLATTERS

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

Garden Platter (VE)
Kalamata Olives / Red pepper hummus / Crispy Cauliflower Wings (1012 kcal) **21**

Butcher's Platter
Gotcha Chicken Wings / Chorizo & Pepper Skewer / Paprika Aioli / Seasonal Salad (1650 kcal) **25.5**

Fisherman's Platter
Baby Salt & Pepper Squid / King Prawns in Tomato & Olives Sauce / Paprika Aioli (1520 kcal) **26.5**

BURGERS

Buttermilk Harissa Chicken Burger
Served with beer sourdough bun, tomato, gherkins, burger relish, Asian slaw, fries & onion rings (821 kcal) **21**
Extra Cheddar Cheese (90 kcal) **2** / Grilled Smoked Bacon (60 kcal) **2.5** / Extra Patty (360 kcal) **6**

Angus Beef Burger
Served with beer sourdough bun, tomato, gherkins, burger relish, Asian slaw, fries & onion rings (1180 kcal) **21.95**
Extra Cheddar Cheese (90 kcal) **2** / Grilled Smoked Bacon (60 kcal) **2.5** / Extra Patty (360 kcal) **6**

Braised Octopus Burger
Served with beer sourdough bun, peppery rocket, beef tomato, paprika aioli, creamy buffalo mozzarella, red onion (859 kcal) **24**

EVENTS & PRIVATE DINING AT VOCO OXFORD SPIRES

When it comes to creating special occasions, we go above and beyond.

Scan the QR code to find out more.



STARTERS

Soup of the day (V) (VE OPT) (GF*)
Sourdough bread, Netherend Farm Butter (193 kcal)
9

Twice Baked Goat's Cheese Souffle (V)
Cheese Fondue, pickled heritage beetroot, balsamic caviar, baby watercress, toasted sunflower & pumpkin seeds (1075 kcal)
12.5

Peach & Prosciutto Caprese (V OPT) (GF*)
Sliced peaches, prosciutto, balsamic glaze, buffalo mozzarella (480 kcal)
15.5

Garlic & Chilli Sautéed King Prawns (GF*)
Tomato & olives sauce, homemade rosemary & sea salt focaccia (372 kcal)
13.5 / 24.5

Asparagus Benedict (V OPT)
Free-Range poached eggs, crispy pancetta, hollandaise sauce, herb oil (589 kcal)
12.5

Asian Beef Fillet Salad (GF*)
Fresh horseradish, creamy avocado, radish, red chicory, Manchurian sauce, toasted pumpkin seeds (450 kcal)
13.5

MAINS

British Chicken Breast (GF*)
Truffle mash potatoes, seasonal vegetables, tarragon jus (860 kcal)
22

Pan Seared Salmon (GF*)
Vierge sauce, kalamata olives, capers, cherry tomatoes, wilted spinach, roasted buttered baby potatoes (830 kcal)
26.5

Beer-Battered Haddock & Triple-Cooked Chips
Tartare sauce, crushed minted peas, triple-cooked chips (1485 kcal)
22

Roasted Pork Chop (GF*)
Apple chutney, seasonal vegetables, gratin potatoes, chimichurri sauce (989 kcal)
24.5

Wild Mushroom Risotto (VE OPT) (GF*)
Toasted pumpkin seeds, truffle oil, Parmesan (660 kcal)
21

Slow-cooked Striploin of Beef (GF*)
Rocket and Parmesan salad, cherry tomatoes, balsamic vinegar, chunky chips or skin-on fries (1045 kcal)
33
Add Peppercorn Sauce (130 kcal), Béarnaise Sauce (180 kcal) or Chimichurri Sauce (93 kcal) **+3**

King Prawns Pappardelle
Chorizo, light arrabiata sauce, parsley, capers (785 kcal)
24.5

Tomato Chilli & Basil Pappardelle (V)
Whole buffalo mozzarella, kalamata olives, light arrabiata sauce, parsley (812 kcal)
22

Chicken Caesar Salad (V OPT) (GF*)
Baby gem lettuce, poached egg, Caesar dressing, anchovies, Parmesan, sourdough croutons (385 kcal) / (693 kcal)
14 / 21.5

SIDES 6.5 EACH

Steamed Vegetables (VE) (GF*)
(268 kcal)

Skin-on Fries (VE) (GF*)
(549 kcal)

Triple-Cooked Chips (VE) (GF*)
(635 kcal)

Seasonal Salad (VE) (GF*)
(87 kcal)

Lemon & Garlic Tenderstem Broccoli (V) (GF*)
(70 kcal)

Parmesan, Garlic & Truffle Fries (GF*)
(714 kcal)

Roasted Buttered Baby Potatoes (V) (GF*)
(220 kcal)

DESSERTS

Sticky Toffee Pudding (V)
Toffee sauce, Madagascan vanilla ice cream (488 kcal)
9.5

Lemon Posset (V) (GF*)
Strawberry coulis, forest berries, honeycomb (396 kcal)
9.5

English Sourced Cheese (V) (GF*)
Spiced fruit chutney, grapes, crackers, salted butter (317 kcal)
13

Chocolate Fondant (V)
Vanilla ice-cream (620 kcal)
13.5

Burnt Basque Vanilla Cheesecake (V)
Fresh mixed berries, strawberry coulis (412 kcal)
9.5

Vegan Dessert of the Day (V) (VE)
Please ask one of our hosts for today's dessert
9

OUR SPECIALS

by Executive Chef Claudio Costea

Braised Octopus (GF*)
Gratin potatoes, chimichurri sauce, baby herbs (540 kcal)
15.5

Viña Real Barrel Fermented Rioja Blanco Spain 175ml £11.50

Surf & Turf (GF*)
Seared fillet steak tails, sautéed king prawns, truffle & Parmesan fries, seasonal vegetables 869kcal
38

Add Peppercorn Sauce (130 kcal), Béarnaise Sauce (180 kcal) or Chimichurri Sauce (93 kcal) **+£3.00**

Lunaris by Callia Malbec, San Juan, Argentina 175ml £12

Potato Gnocchi (VE OPT)
Wild garlic, sautéed spinach, toasted pumpkin seeds, Italian hard cheese (791 kcal)
22

Bottega Millesimato Brut, Veneto, Italy 125ml £9.50

WINE RECOMMENDATION

Wines picked from our favourites

Familia Zuccardi Brazos Chardonnay, Uco Valley, Mendoza, Argentina
Bright and zingy, with white nectarine and flinty notes on the balanced, mineral palate. Aged for 6 months in old French oak.
55

Boissy & Delaygue Lou Pontias Red, Côtes du Rhône, France
Deep bright colour, seductive aromas of ripe black fruits, punctuated by peppery notes. Silky mouthfeel from the tannins which are elegant and well balanced, Long and intense finish.
51

Vivanco Rioja Rosado, Spain
Aromas of strawberry, jasmine and roses on the nose, while the palate has plenty of crisp citrus fruit flavours, alongside the juicier cherry and strawberry fruit.
44

Bottega Millesimato Brut, Veneto, Italy
Fruity on the nose with apple and peach and floral notes. Dry, lively and fresh on the soft palate with balanced acidity.
40

Antonio Rubini Pinot Grigio IGT Pavia, Italy
Shows apple and pear with hints of white peach and elderflower.
33



Scan for allergen information

Price in £. v = vegetarian | ve = vegan | GF* = Gluten Free Available. Adults need around 2,000kcal a day. Please inform your server of any allergies or intolerances before placing your order. While every care is taken, not all ingredients are listed on the menu, and we cannot guarantee the complete absence of allergens. Full allergen and ingredient details are available via the QR code or on request. Gluten-free bread is available—simply ask a member of the team. 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.