

DEACONS

ALL DAY DINING MENU

Brunch

Served between 11am to 2pm

American Pancakes (v) 7.5

Maple syrup, berries 671 kcal

Smoked Salmon, Avocado on Toast 12.5

Artisan sourdough, free-range poached eggs, onion, chilli, lime 560 kcal

Free-Range Eggs Benedict 11.5

Poached eggs, roast ham, hollandaise, toasted muffin 428 kcal

Free-Range Eggs Fungi (v) 11.5

Poached eggs, wild mushroom, hollandaise, toasted muffin 391 kcal

Toasted Sourdough & Preserves (v) 4.5

Artisan sourdough served with butter and a choice of:

Strawberry jam 77 kcal, Marmalade 68 kcal,

Honey 82 kcal, Hazelnut spread 96 kcal

Deli Sandwiches

Served between 12pm to 5pm

Served on toasted pumpkin-seeded ciabatta, served with rocket salad & skin-on fries

Severn Smoked Salmon, Dill 16

Dill-infused cheese, pickled red onions, capers, crisp cos lettuce 1064 kcal

Wiltshire Ham & Mature Cheddar 15.5

Honey and mustard roasted Wiltshire Ham - Spiced fruit chutney, gherkins, beef tomato, crisp cos lettuce 1102 kcal

Citrus Crushed Avocado & Artichoke (ve) 14.5

Sun-dried tomatoes, cos lettuce, roasted piquillo peppers 225 kcal

Snacks & Sharers

Any 3 for 20

Artisan Sourdough Bread (v)

Home-made basil butter, Kalamata olive butter 407 kcal

6.5

Kalamata Olives (ve)

142 kcal

5

Halloumi Fries (v)

Gochujang Sauce 461 kcal

7.5

Gotcha Chicken Wings

Toasted sesame seeds, spring onions 791 kcal

9

Crispy Calamari

Paprika aioli, chorizo & olive salsa 831 kcal

11.5

Moroccan Hummus (v)

Roasted chickpeas, grilled peppers, extra virgin olive oil 321 kcal

8

Nachos with Mexican Chilli Con Carne (ve opt) 16.5

Jalapeños, sour cream, Mexican salsa, cheese sauce, guacamole, fresh coriander & sesame seeds 1032 kcal

Loaded Fries (ve opt) 12

Jalapeños, sour cream, Mexican salsa, guacamole, fresh coriander & sesame seeds 938 kcal

Starters

Soup of the Day (v) (ve opt) (s)	9
Sourdough, Netherend farm butter 193 kcal	
Chicken Caesar Salad (v opt) (s)	11 / 19
Baby gem lettuce, soft-boiled egg, Caesar dressing, anchovies, parmesan, sourdough croutons – 385 kcal	
Sautéed Chilli Garlic King Prawn	13 / 24
Chorizo salsa, arrabiata sauce, Kalamata olives, parsley, toasted sourdough bread 468 kcal	
Heritage English Beetroot (v) (ve opt) (s)	9.5
Local beetroot, whipped goats cheese, toasted pumpkin seeds, honey & mustard dressing, watercress 349 kcal	
Burford Brown Scotch Egg	12.5
Nduja sausages, baby watercress, crispy kataiff nest, paprika aioli herb oil 421 kcal	

Pizzas

Margarita (v) (ve opt) (s)	14
Mozzarella, cherry tomato, fresh basil 1475 kcal	
Spicy Pepperoni & Rocket (s)	16
Pepperoni, mozzarella, rocket 1938 kcal	
Pollo Diavola	17
Tomato sauce, mozzarella, 'nduja sausage, sun-dried tomatoes, roasted chicken, parmesan, chilli 1020 kcal	

Desserts

Seasonal Eaton Mess (v) (s)	9.5
Mini meringues, cream, fresh fruits, raspberry sorbet kcal 456 kcal	
Sticky Toffee Pudding (v) (s)	9.5
Madagascan vanilla ice cream, toffee sauce 488 kcal	
Locally Sourced Cheese (v)	15
Oxford Isis, Oxford Blue, Cerney Ash goats cheese crackers, quince jelly, spiced fruit chutney, grapes 317 kcal	
Vanilla Cheesecake (v) (s)	9
Berry compote 412 kcal	

Mains

Beer-Battered Haddock & Chips (s)	20.5
Chunky tartare sauce, crushed minted green peas, triple-cooked chips 1485 kcal	
British Chicken Supreme (s)	21
Dauphinoise potatoes, seasonal vegetables, brown onion purée, thyme jus 778 kcal	
8oz Prime British Fillet Steak	39
Seasonal vegetables, truffle mash, broccoli purée, truffle jus 784 kcal	
Chilli and King Prawn Linguine Pasta	22.5
Arrabiata, fresh basil, cherry tomatoes, capers, truffle oil 785 kcal	
Wild Mushrooms Risotto (v) (ve opt) (s)	19
Italian hard cheese, baby watercress, truffle oil 375kcal	
Wild-Caught Hake Fillet	23.5
Torched hake fillet, seasonal vegetables, gratin potatoes, béarnaise & capers sauce, cherry tomatoes 874 kcal	
Classic British Steak and Ale Pie (s)	22.5
Seasonal vegetables, mash potatoes, red wine jus 900kcal	
San Marzano Tomato Linguine (ve) (s)	18.5
Tomato sauce, fresh basil, garlic, chillies, courgettes, Kalamata olives & vegan cheese 443 kcal	

Burgers

Served with artisan brioche bun, cheese sauce, tomato, gherkins, burger sauce, grilled bacon, fries & onion rings	
Harissa Chicken Burger (s) 821 kcal	18.5
Angus Beef Burger 1180 kcal	21.5

Extra Cheddar Cheese 2 | Grilled Smoked Bacon 2.5
Halloumi Fries 3 | Extra Burger 5

Sides

Lemon & Garlic Tenderstem Broccoli (v) 70 kcal	6
Heritage English Beetroot (ve) 294 kcal	6
Seasonal Vegetables (ve) 268 kcal	6
Roasted Buttered Baby Potatoes (v) 220 kcal	6
Skin-on Fries (ve) 549 kcal	5.5
Triple-Cooked Chips (ve) 635 kcal	6
Parmesan, Garlic & Truffle Fries 714 kcal	6.5
Seasonal Salad (ve) 87 kcal	6

Dinner, bed and breakfast guests can choose 3 courses from items highlighted with an (s) from our starter, main and dessert sections or are entitled to a £25 allowance on food per person.

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



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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, 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.

Orange Burford Brown scotch egg, aioli, baby watercress 795 kcal **11.5**