



JULY & AUGUST DINNER MENU

When dining on a package or promotion supplements apply on dishes indicated by



Appetisers

MARINATED OLIVES

(298KCAL SERVES 2) V GF

£3

A SELECTION OF WARM BREADS

OLIVE OIL, HOUMOUS & SUN BLUSH TOMATOES
(842KCAL SERVES 4) V

£3

A SELECTION OF WARM BREADS

WITH BUTTER (653KCAL SERVES 4) V

£2

Starters

SUMMER VEGETABLE & ORZO MINISTRONE SOUP

WARM CRUSTY BREAD
(306KCAL) VG

£7

NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER
(385KCAL) RGF

£9

GOATS CHEESE & PESTO BON BONS

RUSTIC TOMATO SAUCE, BALSAMIC ROASTED CHERRY TOMATOES,
PINE KERNELS, ROCKET
(626KCAL)

£9

SMOKED HADDOCK & RED ONION BHAJI

KORMA SCENTED HOLLANDAISE, SOFTLY POACHED EGG,
POPPADOM SHARD, CORIANDER OIL
(609KCAL)

£9

WHIPPED CHICKEN & DUCK LIVER PARFAIT

BRIOCHE TOAST, CHORIZO CRUMB, CARAMELISED ORANGES,
CHORIZO EMULSION
(720KCAL) RGF

£9

HARISSA SPICED BUTTERNUT SQUASH & RED PEPPER TARTLET £8

HAZELNUT YOGURT, PICKLED CARROTS,
CUCUMBER AND POMEGRANATE SALAD
(508KCAL) VG


Steaks and Grills

Here at Napoleons we offer a steak experience that pairs fine dining with classic favourites, as we believe exquisite steaks should be enjoyed by all.

All our steaks are aged for a minimum of 21 days, chargrilled and enhanced with our signature seasoning to ensure that every steak is bursting with flavour, tenderness and succulence.

8OZ SIRLOIN STEAK £20
SUCCULENT, TENDER, GOOD MARBLING, DELICATE FLAVOUR
RECOMMENDED MEDIUM RARE
(953KCAL)

10OZ RUMP STEAK £20
TOP END CUT, LEAN, FIRM, OUTSTANDING BEEF FLAVOUR
RECOMMENDED MEDIUM RARE
(922KCAL)

10OZ RIBEYE STEAK £25 
GENEROUSLY MARBLED, SOFT, JUICY, TENDER, RICH FLAVOUR
RECOMMENDED MEDIUM
(987KCAL)

8OZ FILLET STEAK £29 
REVERED CENTRE CUT, LEAN, TENDER, MILD DELICATE FLAVOUR
RECOMMENDED MEDIUM RARE
(844KCAL)

14OZ COTE DE BOEUF £29 
STEAK LOVERS' FAVOURITE, GENEROUSLY MARBLED,
COOKED ON THE BONE, DEEP RICH FLAVOUR
RECOMMENDED MEDIUM
(1,006KCAL)

10OZ CHICKEN BREAST £18
FRENCH TRIMMED, BUTTER BASTED
(763KCAL)

SALMON ESCALOPE £20
PRIME CUT, CHARRED LEMON
(947KCAL)

ALL STEAKS & GRILLS SERVED WITH TRIPLE COOKED CHIPS,
GRILLED TOMATO, FLAT CAP MUSHROOM AND ONION RINGS RGF

UPGRADE TO PARMESAN AND TRUFFLE FRIES (+162KCAL) FOR £1

Sauces

PEPPERCORN
(124KCAL) GF

£3 

BONE MARROW GRAVY
(317KCAL) GF

£3 

DIANE
(117KCAL) GF

£3 

BEARNAISE
(296KCAL) GF

£3 

CREAM AND PRAWN
(357KCAL) GF

£3 

Mains

HONEY GLAZED DUCK BREAST

£23 

DAUPHINOISE POTATOES, BUTTERED SPINACH,
PICKLED BLACKBERRIES, PORT AND BLACKBERRY JUS
(712KCAL) GF

SLOW COOKED BEEF BRISKET

£20

SMOKED MASH, CHARRED SHALLOTS, BEEF FAT CARROTS,
MINI YORKSHIRE PUDDING, PAN JUICES
(838KCAL) RGF

HERB ROASTED CHICKEN SUPREME

£18

CONFIT LEG AND TRUFFLE CROQUETTE, SWEETCORN PUREE,
BABY LEEKS, CHICKEN BUTTER SAUCE
(833KCAL) RGF

SEARED SEA BASS FILLET

£20

THAI SCENTED MUSSEL AND COCONUT BROTH, JASMINE RICE,
SALT AND CHILLI TEMPURA TENDER STEM BROCCOLI
(783KCAL) RGF

WILD MUSHROOM RISOTTO

£17

ROASTED ASPARAGUS, BLACK GARLIC DRESSING,
ITALIAN CHEESE CRISPS
(881KCAL) V GF

PLANT BASED MEATBALLS

£17

LINGUINI PASTA, ROASTED TUSCAN VEGETABLES, TOMATO AND
LEMON PANGRATTATO
(880KCAL) VG

ALL MAINS SERVED WITH A SELECTION OF VEGETABLES (63KCAL PER SERVING)

Sides

TRIPLE COOKED CHIPS
(307KCAL)

£3 

TOSSED SALAD
(65KCAL) V RVG GF

£3 

ONION RINGS
(203KCAL)

£3 

PARMESAN AND TRUFFLE FRIES
(469KCAL) RGF

£4 

MASHED POTATOES
(263KCAL) V GF

£3 

Burgers

WAGYU BEEF BURGER

£18

SEEDED MAPLE BUN, SMOKED SWEET CURED BACON, SWISS CHEESE, LETTUCE, TOMATO, DILL PICKLE (1,572KCAL)

SERVED WITH SWEET POTATO FRIES, ONION RINGS, RELISH

THIS™ ISN'T BEEF BURGER

£16

PLANT BASED BURGER, SEEDED MAPLE BUN, CHEDDAR CHEESE, TOMATO SALSA, GUACAMOLE, LETTUCE, TOMATO, DILL PICKLE (1,039KCAL) VG

SERVED WITH SKIN ON FRIES, COLESLAW

Desserts

CHOCOLATE & HAZELNUT DELICE

£7

MANGO SORBET, MANGO GEL (863KCAL) V

BURNT BASQUE VANILLA CHEESECAKE

£7

SUMMER BERRY COMPOTE, HONEY TUILLE (620KCAL) V

LEMON CURD & GINGER PUDDING

£7

CRÈME ANGLAISE, CANDY FLOSS ICE CREAM (840KCAL) V

A SELECTION OF ICE CREAMS

£7

SUGAR CONE, RASPBERRY SAUCE, TOASTED NUTS, SPRINKLES (449KCAL) V RGF

A SELECTION OF CHEESE

£10

ONION CHUTNEY, CRACKERS, CELERY, GRAPES (902KCAL) RGF

ADD A GLASS OF PORT FOR £2

GLUTEN FREE AND VEGAN DESSERTS AVAILABLE UPON REQUEST



DINE IN STYLE



DRINK*

+



3 COURSES*

+



£5 BET*

SUN - THU

£30

FRI & SAT

£37

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V VEGETARIAN VG VEGAN GF GLUTEN FREE RGF REQUEST GLUTEN FREE ALTERNATIVE RVG REQUEST VEGAN ALTERNATIVE

MENU DISHES AND PRICES MAY CHANGE WITHOUT PRIOR NOTICE. ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN & OTHER ALLERGENS ARE PRESENT AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. PLEASE ADVISE OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES, INTOLERANCES, COELIAC DISEASE, OR OTHER DIETARY REQUIREMENT SO THAT WE CAN PROVIDE YOU WITH INGREDIENT INFORMATION TO MAKE A SAFE CHOICE. AS ALLERGENS ARE PRESENT ON SITE AND SOME OF OUR INGREDIENTS HAVE 'MAY CONTAIN' ADVICE, WE CANNOT GUARANTEE MENU ITEMS WILL BE COMPLETELY FREE FROM A SPECIFIC ALLERGEN. WEIGHTS STATED ARE APPROXIMATE UNCOOKED WEIGHTS

* TERMS AND CONDITIONS APPLY

ADULTS NEED AROUND 2,000KCAL PER DAY