

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.

80Z SIRLOIN STEAK SUCCULENT, TENDER, GOOD MARBLING, DELICATE FLAVOUR RECOMMENDED MEDIUM RARE (953KCAL)		
100Z RUMP STEAK TOP END CUT, LEAN, FIRM, OUTSTANDING BEEF FLAVOUR RECOMMENDED MEDIUM RARE (922KCAL)	£20	
100Z RIBEYE STEAK GENEROUSLY MARBLED, SOFT, JUICY, TENDER, RICH FLAVOUR RECOMMENDED MEDIUM (987KCAL)	£25 (	
<b>8OZ FILLET STEAK</b> REVERED CENTRE CUT, LEAN, TENDER, MILD DELICATE FLAVOUR RECOMMENDED MEDIUM RARE (844KCAL)	£29 (	
14OZ COTE DE BOEUF STEAK LOVERS' FAVOURITE, GENEROUSLY MARBLED, COOKED ON THE BONE, DEEP RICH FLAVOUR RECOMMENDED MEDIUM (1,006KCAL)	£29	
100Z CHICKEN BREAST FRENCH TRIMMED, BUTTER BASTED (763KCAL)	£18	
SALMON ESCALOPE	£20	

PEPPERCORN (124KCAL) GF	£3 (£3)	BONE MARROW GRAVY (317KCAL) GF	£3 (£3)
DIANE (117KCAL) GF	£3 £3	BEARNAISE (296KCAL) GF	£3 E3
CREAM AND PRAWN (357KCAL) GF	£3 (E3)		

PRIME CUT, CHARRED LEMON

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

(947KCAL)