



SEPTEMBER - NOVEMBER 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
(844KCAL SERVES 4) v

£3 

A SELECTION OF WARM BREADS

WITH BUTTER (656KCAL SERVES 4) v

£2 

Starters

ROASTED CARROT AND SWEET POTATO SOUP

WARM CRUSTY BREAD
(342KCAL) RGF VG

£7

NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER
(385KCAL) RGF

£9

MAC AND CHEESE FRITTER

SLOW COOKED BEEF SHIN RAGU, BASIL OIL, ROCKET
(624KCAL)

£9

WARM SMOKED TROUT AND POTATO SALAD

ROASTED RAINBOW BEETROOTS, PICKLED SHAVED FENNEL,
BEETROOT GEL, CARAMELISED ORANGES, HAZELNUT YOGHURT DRESSING
(418KCAL) GF

£9

CHICKEN AND HAM HOCK TERRINE

PROSCIUTTO HAM, CELERIAC REMOULADE, CHICKEN SKIN AIOLI,
CIABATTA CROUTES
(712KCAL) RGF

£9

CHIPOTLE SPICED MUSHROOM AND CAULIFLOWER

CRISPY TACOS

WATERMELON, PICO DE GALLO SALSA, AVOCADO PUREE,
GREEN TAHINI SLAW
(575KCAL) VG

£8


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
(843KCAL)

14OZ COTE DE BOEUF £29 
STEAK LOVERS' FAVOURITE, GENEROUSLY MARBLED,
COOKED ON THE BONE, DEEP RICH FLAVOUR
RECOMMENDED MEDIUM
(1,005KCAL)

10OZ CHICKEN BREAST £18
FRENCH TRIMMED, BUTTER BASTED
(762KCAL)

SALMON ESCALOPE £20
PRIME CUT, CHARRED LEMON
(946KCAL)

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

PAN ROASTED RUMP OF LAMB

£23 

LAMB SHOULDER AND SAVOY CABBAGE PARCEL, CREAMED POTATOES,
PARSNIP PUREE, REDCURRANT AND MINT JUS
(989KCAL) GF

SLOW BRAISED PORK RIBEYE

£19

SOFT PARMESAN POLENTA WITH BROWN BUTTER AND SAGE,
CHORIZO AND BEAN CASSOULET, PORK SCRATCHINGS
(1,002KCAL) RGF

SATAY MARINATED CHICKEN BREAST

£18

STIR FRIED NOODLES AND VEGETABLES,
FRAGRANT MALAYSIAN CURRY SAUCE, SESAME CUCUMBER SALAD
(837KCAL)

PAUPIETTE OF PLAICE

£20

SMOKED SALMON MOUSSE, LEEK MOSAIC,
LEMON AND DILL CREAMED GNOCCHI
(904KCAL) RGF

ROASTED STUFFED PEPPERS

£17

WINTER RATATOUILLE VEGETABLES, PATATAS BRAVAS,
CRUMBLLED FETA CHEESE
(886KCAL) V RGF

MOROCCAN SPICED BUTTERNUT SQUASH, CHICKPEA AND PEPPER STRUDEL

£17

SMOKED HARISSA HOUMOUS, ALMOND COUS COUS, APRICOT CHUTNEY
(867KCAL) VG

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

Sides

TRIPLE COOKED CHIPS
(307KCAL)

£3 

TOSSED SALAD
(74KCAL) V RVG GF

£3 

ONION RINGS
(214KCAL)

£3 

PARMESAN AND TRUFFLE FRIES
(526KCAL) RGF

£4 

MASHED POTATOES
(263KCAL) V GF

£3 

POTATO DAUPHINOISE
(505KCAL) GF

£4 

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

DOUBLE CHOCOLATE CHIP BLONDIE

£7

CARAMELISED WHITE CHOCOLATE GEL, HONEYCOMB ICE CREAM (768KCAL) V

TOFFEE APPLE AND PLUM CRUMBLE

£7

WHIPPED CLOTTED CREAM, POPCORN SCENTED CUSTARD (917KCAL) V

VANILLA AND BISCOFF PANNA COTTA

£7

BRULEE BANANAS, BANANA MERINGUE, BANANA PEEL PUREE (983KCAL)

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



D I N E
in S T Y L E



3 COURSES



DRINK*



£5 BET*

MON - THU

£28

FRI & SAT

£35

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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