



OCTOBER - 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
(838KCAL SERVES 4) V

£3 

A SELECTION OF WARM BREADS

WITH BUTTER (647KCAL SERVES 4) V

£2 

Starters

CURRIED CAULIFLOWER AND POTATO SOUP

CORIANDER OIL, CRUSTY BREAD
(326KCAL) VG RGF

£7

NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER
(236KCAL) RGF

£9

LIGHTLY SMOKED DUCK BREAST

SPICED TEMPURA TOFU, EGG NODDLE AND PAK CHOI SALAD, MANGO GEL
(435KCAL)

£10

PAN SEARED MACKEREL

SMOKED HADDOCK CROQUETTE, FENNEL AND RADISH SALAD,
FISH SKIN CRACKLING
(315KCAL) RGF

£10

WARM ORZO PASTA SALAD

SOFTLY POACHED EGG, GRILLED HALLOUMI CHEESE,
TRUFFLE OIL DRESSING
(397KCAL) RVG

£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
(844KCAL)

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

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
(205KCAL) GF

£3 

BONE MARROW GRAVY
(317KCAL) GF

£3 

DIANE
(322KCAL) GF

£3 

BEARNAISE
(296KCAL) GF

£3 

CREAM AND PRAWN
(385KCAL) GF

£3 

Mains

SLOW BRAISED BEEF CHEEK

£20

ROSEMARY SCENTED MASH POTATOES, SAUTÉED GREEN BEANS
AND SAVOY CABBAGE, MADEIRA JUS
(689KCAL) GF

PAN ROASTED CHICKEN SUPREME

£18

PARMENTIER POTATOES, STIR FRIED PEPPERS WITH CHERRY
TOMATOES AND CHORIZO, CHILLI BUTTER SAUCE
(688KCAL)

HERB ROASTED RUMP OF LAMB

£23



HOMEMADE GNOCCHI, LAMB BON BON, WILTED BABY GEM
WITH PEAS AND BABY ONIONS, TARRAGON CREAM REDUCTION
(1,177KCAL) RGF

COD AND SALMON BALLOTINE

£20

WILD RICE AND SUN BLUSH TOMATO RICE CAKE, SEAWEED,
CONFIT CARROTS, BABY LEEKS, PARSNIP AND LEEK ESPUMA
(770KCAL) RGF

BUTTERNUT SQUASH AND WILD MUSHROOM WELLINGTON

£17

SWEET POTATO MINI FONDANT, PARSLEY BEURRE BLANC
(988KCAL) VG

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

Sides

TRIPLE COOKED CHIPS
(307KCAL)

£3



PARMESAN AND TRUFFLE FRIES
(468KCAL) RGF

£4



ONION RINGS
(211KCAL)

£3



TOSSED SALAD
(96KCAL) V RVG 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 AND HAZELNUT CHEESECAKE

£7

PISTACHIO CRUMB, RASPBERRY GEL, RASPBERRY RIPPLE ICE CREAM (778KCAL)

BRIOCHE BREAD AND BUTTER PUDDING

£7

VANILLA CUSTARD, HONEYCOMB ICE CREAM (675KCAL) V

A SELECTION OF ICE CREAMS

£7

SUGAR CONE, RASPBERRY SAUCE, TOASTED NUTS, SPRINKLES (607KCAL) V RGF

A SELECTION OF CHEESE

£10



ONION CHUTNEY, CRACKERS, CELERY, GRAPES (641KCAL) 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*

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