

OCTOBER - NOVEMBER DINNER MENU

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



A SELECTION OF WARM BREADS

(298KCAL SERVES 2) V GF

OLIVE OIL, HOUMOUS & SUN BLUSH TOMATOES (838KCAL SERVES 4) v



A SELECTION OF WARM BREADS

WITH BUTTER (647KCAL SERVES 4) V



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



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.

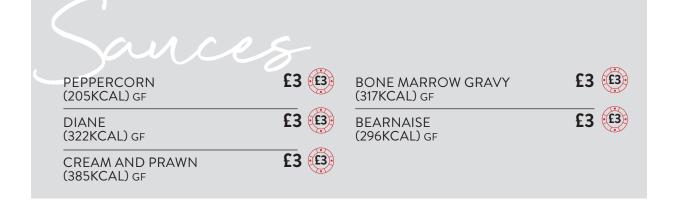
All our steaks are aged for a minimum of 21 days, chargrilled and enhanced with our signature seasoning to ensure that every steak is bursting with flavour, tenderness and succulence.

80Z SIRLOIN STEAK SUCCULENT, TENDER, GOOD MARBLING, DELICATE FLAVOUR RECOMMENDED MEDIUM RARE (953KCAL)	£20
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 (i
8OZ FILLET STEAK REVERED CENTRE CUT, LEAN, TENDER, MILD DELICATE FLAVOUR RECOMMENDED MEDIUM RARE (844KCAL)	£29 (I
14OZ COTE DE BOEUF STEAK LOVERS' FAVOURITE, GENEROUSLY MARBLED, COOKED ON THE BONE, DEEP RICH FLAVOUR RECOMMENDED MEDIUM (1,006KCAL)	£29
CHICKEN BREAST FRENCH TRIMMED, BUTTER BASTED (763KCAL)	£18
SALMON ESCALOPE	£20

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

PRIME CUT, CHARRED LEMON

(947KCAL)





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TRIPLE COOKED CHIPS (307KCAL)	£3 (B)
PARMESAN AND TRUFFLE FRIES (468KCAL) RGF	£4 £4
ONION RINGS (211KCAL)	£3 (E3)
TOSSED SALAD (96KCAL) V RVG GF	B B



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

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

DINE in STYLE







3 COURSES DRINK*

£5 BET*

SUN - THU

FRI & SAT

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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