



## JANUARY - MARCH 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

#### LEEK AND POTATO SOUP

WARM CRUSTY BREAD  
(344KCAL) RGF VG

£7

#### NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER  
(385KCAL) RGF

£9

#### SPICED LAMB KOFTA CAKES

HOMEMADE FLAT BREAD, BABA GANOUSH, PICKLED RED CABBAGE  
AND CARROT SALAD, POMEGRANATE TZATZIKI  
(448KCAL)

£9

#### YORKSHIRE FISHCAKE

PEA PUREE, CHIP SHOP CURRY AIOLI,  
PICKLED RED ONIONS, PEA SHOOTS  
(716KCAL)

£9

#### POTTED PORK BELLY RILLETTE

GOLDEN BEETROOT PICCALILLI, BLACK PUDDING CRUMB,  
APPLE PUREE, SOURDOUGH TOAST  
(714KCAL) RGF

£9

#### DUO OF MELON AND CITRUS FRUITS

BLOOD ORANGE SORBET, LEMON GEL,  
ORANCELLO AND MINT SYRUP  
(258KCAL) GF 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.

**80Z SIRLOIN STEAK** £20  
SUCCULENT, TENDER, GOOD MARBLING, DELICATE FLAVOUR  
RECOMMENDED MEDIUM RARE  
(953KCAL)

**100Z RUMP STEAK** £20  
TOP END CUT, LEAN, FIRM, OUTSTANDING BEEF FLAVOUR  
RECOMMENDED MEDIUM RARE  
(922KCAL)

**100Z RIBEYE STEAK** £25   
GENEROUSLY MARBLED, SOFT, JUICY, TENDER, RICH FLAVOUR  
RECOMMENDED MEDIUM  
(987KCAL)

**80Z FILLET STEAK** £29   
REVERED CENTRE CUT, LEAN, TENDER, MILD DELICATE FLAVOUR  
RECOMMENDED MEDIUM RARE  
(843KCAL)

**140Z COTE DE BOEUF** £29   
STEAK LOVERS' FAVOURITE, GENEROUSLY MARBLED,  
COOKED ON THE BONE, DEEP RICH FLAVOUR  
RECOMMENDED MEDIUM  
(1,005KCAL)

**100Z 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

## CHARGRILLED SIRLOIN STEAK

£20

CORNED BEEF HASH, ROASTED ROOT VEGETABLES,  
RED WINE SAUCE  
(847KCAL) RGF

## PAN FRIED DUCK BREAST

£23



BUTTERNUT SQUASH AND SAGE RISOTTO, BUTTERED GREEN BEANS,  
BALSAMIC AND RASPBERRY REDUCTION  
(754KCAL) GF

## ROASTED CHICKEN BALLOTINE

£18

SAGE AND ONION STUFFING, PANCETTA,  
CHICKEN FAT FONDANT POTATOES, MISO ROASTED BRUSSEL SPROUTS,  
YORKSHIRE PUDDING, PAN JUICES  
(947KCAL)

## SEARED SEABASS FILLET

£20

CAULIFLOWER AND SPINACH BIRIYANI,  
CURRIED MUSSEL AND COCONUT VELOUTÉ, CORIANDER OIL  
(725KCAL) GF

## BAKED AUBERGINE WITH ORZO PASTA

£17

COURGETTES, PEPPERS, SUN BLUSH TOMATOES, FETA CHEESE,  
PROVENÇALE SAUCE, LEMON AND GARLIC DRESSING  
(628KCAL) V RVG

## MUSHROOM, GUINNESS AND CARAMELISED ONION SUET PUDDING

£17

ROOT VEGETABLE MASH, PARSNIP PUREE, GUINNESS GRAVY  
(863KCAL) 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) RGF

£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

## STICKY TOFFEE PUDDING

£7

VANILLA POD ICE CREAM, TOFFEE SAUCE (838KCAL) V

## LEMON CURD CHEESECAKE

£7

CHERRY COMPOTE, CHERRY SHERBET (617KCAL) V

## PEAR AND ALMOND FRANGIPANE TART

£7

HONEYCOMB ICE CREAM, CINNAMON CRÈME ANGLAISE (779KCAL) 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



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