



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 

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

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.

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)

8OZ FILLET STEAK £29

REVERED CENTRE CUT, LEAN, TENDER, MILD DELICATE FLAVOUR

RECOMMENDED MEDIUM RARE

(843KCAL)

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 £3 
(124KCAL) GF

DIANE £3 
(117KCAL) GF

CREAM AND PRAWN £3 
(357KCAL) GF

BONE MARROW GRAVY £3 
(317KCAL) GF

BEARNAISE £3 
(296KCAL) GF

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

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



Burger

THIS™ ISN'T BEEF BURGER

PLANT BASED BURGER, SEEDED MAPLE BUN, CHEDDAR CHEESE,
TOMATO SALSA, GUACAMOLE, LETTUCE, TOMATO, DILL PICKLE
(1,039KCAL) VG

SERVED WITH SKIN ON FRIES, COLESLAW

£16

Desserts

STICKY TOFFEE PUDDING

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

£7

LEMON CURD CHEESECAKE

CHERRY COMPOTE, CHERRY SHERBET
(617KCAL) V

£7

A SELECTION OF ICE CREAMS

SUGAR CONE, RASPBERRY SAUCE, TOASTED NUTS, SPRINKLES
(449KCAL) V RGF

£7

A SELECTION OF CHEESE

ONION CHUTNEY, CRACKERS, CELERY, GRAPES
(902KCAL) RGF

ADD A GLASS OF PORT FOR £2

£10



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