



90'S & 00'S PARTY NIGHT MENU FRIDAY 14TH MARCH

 3 COURSES  DRINK*  £5 BET* **FROM
£35**

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

Starters

ROASTED TOMATO AND BASIL SOUP

CIABATTA CROUTE VG RGF

POACHED SALMON AND PRAWN COCKTAIL

MARIE ROSE SAUCE, BUTTERED WHOLEMEAL BLOOMER RGF

SPICED LAMB KOFTA CAKES

HOMEMADE FLAT BREAD, BABA GANOUSH,
PICKLED RED CABBAGE AND CARROT SALAD, POMEGRANATE TZATZIKI

CHICKEN LIVER PARFAIT

PLUM AND APPLE CHUTNEY, BRIOCHE TOAST RGF

CREAMED WILD MUSHROOM AND GARLIC TART

DRESSED ROCKET, TOASTED PINE KERNELS V

Mains

SLOW BRAISED BRISKET OF BEEF "BOURGUIGNON"

BACON LARDONS, BUTTON MUSHROOMS, SHALLOTS, RED WINE SAUCE,
CREAMED POTATOES, CHANTENAY CARROTS GF

ROASTED CHICKEN SUPREME

BUTTERNUT SQUASH AND SAGE RISOTTO, BUTTERED GREEN BEANS,
CHICKEN BUTTER SAUCE GF

PAN ROASTED LAMB RUMP

DAUPHINOISE POTATOES, ROASTED ROOT VEGETABLES, PEA AND MINT JUS GF

BAKED AUBERGINE WITH ORZO PASTA

COURGETTES, PEPPERS, SUN BLUSH TOMATOES, FETA CHEESE,
PROVENÇALE SAUCE, LEMON AND GARLIC DRESSING V RGF

ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

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

SUCCULENT, TENDER, GOOD MARBLING, DELICATE FLAVOUR

RECOMMENDED MEDIUM RARE

100Z RUMP STEAK

TOP END CUT, LEAN, FIRM, OUTSTANDING BEEF FLAVOUR

RECOMMENDED MEDIUM RARE

100Z RIBEYE STEAK

GENEROUSLY MARBLED, SOFT, JUICY, TENDER, RICH FLAVOUR

RECOMMENDED MEDIUM



80Z FILLET STEAK

REVERED CENTRE CUT, LEAN, TENDER, MILD DELICATE FLAVOUR

RECOMMENDED MEDIUM RARE



140Z COTE DE BOEUF

STEAK LOVERS' FAVOURITE, GENEROUSLY MARBLED, COOKED ON THE BONE, DEEP RICH FLAVOUR

RECOMMENDED MEDIUM



100Z CHICKEN BREAST

FRENCH TRIMMED, BUTTER BASTED

SALMON ESCALOPE

PRIME CUT, CHARRED LEMON

ALL STEAKS & GRILLS SERVED WITH TRIPLE COOKED CHIPS,
GRILLED TOMATO, FLAT CAP MUSHROOM AND ONION RINGS RGF
UPGRADE TO PARMESAN AND TRUFFLE FRIES FOR £1

Sauces

PEPPERCORN GF



BONE MARROW GRAVY GF



DIANE GF



BEARNAISE GF



CREAM AND PRAWN GF





Burgers

WAGYU BEEF BURGER

SEEDED MAPLE BUN, SMOKED SWEET CURED BACON, SWISS CHEESE, LETTUCE, TOMATO, DILL PICKLE
SERVED WITH SWEET POTATO FRIES, ONION RINGS, RELISH

THIS™ ISN'T BEEF BURGER

PLANT BASED BURGER, SEEDED MAPLE BUN, CHEDDAR CHEESE, TOMATO SALSA, GUACAMOLE, LETTUCE, TOMATO, DILL PICKLE VG
SERVED WITH SKIN ON FRIES, COLESLAW

Sides

TRIPLE COOKED CHIPS



TOSSED SALAD V RVG GF



ONION RINGS



PARMESAN AND TRUFFLE FRIES RGF



MASHED POTATOES V GF



POTATO DAUPHINOISE RGF



Desserts

STICKY TOFFEE PUDDING

VANILLA POD ICE CREAM, TOFFEE SAUCE V

CHOCOLATE AND CHERRY CRÈME BRULEE

HOMEMADE ALMOND SHORTBREAD BISCUITS V RGF

A SELECTION OF ICE CREAMS

SUGAR CONE, RASPBERRY SAUCE, TOASTED NUTS, SPRINKLES V RGF

A SELECTION OF CHEESE

ONION CHUTNEY, CRACKERS, CELERY, GRAPES RGF

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