



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
(838KCAL SERVES 4) V

£3 

A SELECTION OF WARM BREADS

WITH BUTTER (647KCAL SERVES 4) V

£2 

Starters

WINTER ROOT VEGETABLE SOUP

HERB OIL, CRUSTY BREAD
(278KCAL) RGF VG

£7

NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER
(236KCAL) RGF

£9

ROASTED PORK BELLY

MUSTARD SEED CRUSHED POTATOES, BUTTERED LEEKS, PARSNIP PUREE,
CIDER CREAM SAUCE
(729KCAL) GF

£10

POACHED SMOKED HADDOCK

WILTED GREENS, PROSECCO AND CHIVE BEURRE BLANC,
SOFTLY POACHED EGG
(622KCAL) GF

£10

WILD MUSHROOM RISOTTO

GLAZED GOATS CHEESE, MUSHROOM PUREE, TOASTED PINE KERNELS
(363KCAL) RVG

£9


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)

10OZ 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
(389KCAL) GF

£3 

Mains

SLOW BRAISED LAMB SHANK

£20

TRUFFLE INFUSED POMME PUREE, HONEY CARROTS,
BALSAMIC GLAZED SHALLOT, HERB PANGRATTATO, LAMB JUS
(937KCAL) RGF

BUTTER BASTED CHICKEN SUPREME

£18

CRISPY POLENTA, SAUTEED BRUSSEL SPROUTS AND PANCETTA,
SEARED CHERRY TOMATOES, ROMESCO SAUCE
(961KCAL) RGF

SEARED VENISON LOIN

£29



VENISON COTTAGE PIE, MINI FONDANT POTATO,
RED CABBAGE AND BEETROOT PUREE, ROASTED SWEDE,
REDCURRANT REDUCTION
(572KCAL) GF

HARISSA SPICED SEABASS

£20

CHORIZO AND LENTIL CASSOULET, PEPPER AND OLIVE TAPENADE,
RED PEPPER AND CHILLI GLAZE
(451KCAL) GF

PAPPARDELLE PASTA GENEVESE

£17

SAUTÉED MEDITERRANEAN VEGETABLES, BASIL PESTO,
ITALIAN CHEESE SHAVINGS, BAKED CIABATTA BREAD WITH BLACK GARLIC
(806KCAL) V RVG

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



TOSSSED 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

STICKY TOFFEE PUDDING

£7

BUTTERSCOTCH SAUCE, HONEYCOMB ICE CREAM, CARAMELISED BANANA PUREE, HONEY TUILLE (939KCAL) V

WARM CHOCOLATE BROWNIE

£7

DARK CHOCOLATE GANACHE, WHITE CHOCOLATE GEL, MORELLO CHERRY COMPOTE (1,081KCAL)

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