

VALENTINES MENU Friday 14th February





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

SLOW BRAISED BRISKET OF BEEF "BOURGUIGNON"

BACON LARDONS, BUTTON MUSHROOMS, SHALLOTS, RED WINE SAUCE, CREAMED POTATOES, CHANTENAY CARROTS $\,_{\rm GF}$

ROASTED CHICKEN SUPREME

BUTTERNUT SQUASH AND SAGE RISOTTO, BUTTERED GREEN BEANS, CHICKEN BUTTER SAUCE $\,_{\rm GF}$

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 RVG ALL MAIN COURSES SERVED WITH A SELECTION OF VEGETABLES.

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

10OZ 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

14OZ 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**

PEPPERCORN GF

DIANE GF

CREAM AND PRAWN GF

BEARNAISE GF









BONE MARROW GRAVY GF

£3

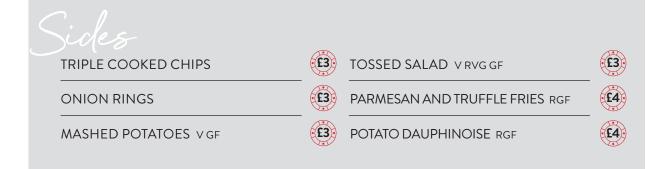


WAGYU BEEF BURGER

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



STICKY TOFFEE PUDDING VANILLA POD ICE CREAM, TOFFEE SAUCE V

CHOCOLATE AND CHERRY CRÈME BRULEE

HOMEMADE ALMOND SHORTBREAD BISCUITS VRGF

A SELECTION OF ICE CREAMS

SUGAR CONE, RASPBERRY SAUCE, TOASTED NUTS, SPRINKLES VRGF

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