



## APRIL - JUNE 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

#### CREAM OF MUSHROOM SOUP

TARRAGON OIL, CRUSTY BREAD  
(326KCAL) RGF VG

£7

#### NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER  
(510KCAL) RGF

£9

#### CONFIT DUCK LEG BON BONS

PLUM SAUCE, PICKLED BLACKBERRIES,  
CARROT AND STAR ANISE PUREE  
(501KCAL)

£9

#### TANDOORI BAKED SALMON

POPPADOM BASKET, INDIAN QUINOA AND MANGO SALAD,  
COCONUT AND MINT RAITA  
(591KCAL) RGF

£9

#### ROASTED TOMATO AND RED ONION GALETTE

GARLIC SEARED COURGETTE RIBBONS,  
SUNDRIED TOMATO PESTO  
(749KCAL) VG

£8

#### MELON AND PROSCIUTTO HAM

WHIPPED GOATS' CHEESE, BEETROOT TUILE,  
BALSAMIC AND PORT WINE SYRUP, ROCKET  
(481KCAL)

£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)

**10OZ RIBEYE STEAK** £25   
GENEROUSLY MARBLED, SOFT, JUICY, TENDER, RICH FLAVOUR  
RECOMMENDED MEDIUM  
(901KCAL)

**8OZ FILLET STEAK** £29   
REVERED CENTRE CUT, LEAN, TENDER, MILD DELICATE FLAVOUR  
RECOMMENDED MEDIUM RARE  
(843KCAL)

**14OZ COTE DE BOEUF** £29   
STEAK LOVERS' FAVOURITE, GENEROUSLY MARBLED,  
COOKED ON THE BONE, DEEP RICH FLAVOUR  
RECOMMENDED MEDIUM  
(1,005KCAL)

**10OZ 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  
(313KCAL) GF

£3 

DIANE  
(117KCAL) GF

£3 

BEARNAISE  
(296KCAL) GF

£3 

CREAM AND PRAWN  
(357KCAL) GF

£3 

# Mains

## **SLOW BRAISED BRISKET OF BEEF**

£20

“BOURGUIGNON” GARNISH, CREAMED POTATOES,  
BEEF DRIPPING ROASTED CARROTS  
(992KCAL) RGF

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## **GOCHUJANG GLAZED BELLY PORK**

£20

STIR FRIED NOODLES, PAK CHOI, MINI PORK SPRING ROLL,  
SOY AND HONEY REDUCTION  
(1,055KCAL)

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## **ROASTED CHICKEN BREAST**

£18

WILD MUSHROOM RISOTTO, CARAMELISED ONION PUREE,  
CHARRED ASPARAGUS, TRUFFLE OIL DRESSING  
(807KCAL) GF

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## **CHARGRILLED SWORDFISH SUPREME**

£20

SAUTEED NEW POTATOES, SAMPHIRE, ROASTED CHERRY TOMATOES,  
LEMON AND HERB BUTTER  
(626KCAL) GF

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## **GREEN THAI VEGETABLE CURRY**

£17

CAULIFLOWER, AUBERGINE AND ORIENTAL VEGETABLES SCENTED WITH  
LEMON GRASS, COCONUT AND CORIANDER, FRAGRANT JASMINE RICE  
(623KCAL) VG GF

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## **ROOT VEGETABLE AND PEARL BARLEY HOTPOT**

£17

BRAISED RED CABBAGE AND APPLES, CARAMELISED ONION JUS  
(722KCAL) VG

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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 

# Burgers

## WAGYU BEEF BURGER

£18

SEEDED MAPLE BUN, SMOKED SWEET CURED BACON, SWISS CHEESE, LETTUCE, TOMATO, DILL PICKLE (1,571KCAL)

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

## STEAMED MALTED CHOCOLATE PUDDING

£7

WHIPPED WHITE CHOCOLATE GANACHE, VANILLA CRÈME ANGLAISE (846KCAL) V

## RHUBARB AND STEM GINGER CRÈME BRULEE

£7

HOMEMADE GINGERBREAD MEN COOKIES (1,090KCAL) V

## GLAZED LEMON AND RASPBERRY TART

£7

RASPBERRY SORBET, MERINGUE SHARD (583KCAL) 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 (907KCAL) 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