



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

£4



A SELECTION OF WARM BREADS

OLIVE OIL, HOUMOUS & SUN BLUSH TOMATOES
(838KCAL SERVES 4) V

£4



A SELECTION OF WARM BREADS

WITH BUTTER (647KCAL SERVES 4) V

£3



Starters

SPICED SWEET POTATO AND RED PEPPER SOUP

CHILLI OIL, CRUSTY BREAD
(387KCAL) VG RGF

£7

NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER
(236KCAL) RGF

£9

CHICKEN, CARROT AND SPINACH ROULADE

SAUTEED POTATOES, CARROT PUREE, PANCETTA CRISP, BREAD SAUCE
(463KCAL) GF

£10

SEARED SEABASS

MINI CRAB CAKE, WILTED GREENS, VERMOUTH SAUCE
(747KCAL) RGF

£10

GRILLED HALLOUMI "SUPER FOOD" SALAD

ROASTED BEETROOT, EDAMAME BEANS, QUINOA, MIXED LEAF,
MUSTARD SEED DRESSING, CANDIED WALNUTS
(584KCAL) RVG V

£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

£4 

BONE MARROW GRAVY
(317KCAL) GF

£4 

DIANE
(322KCAL) GF

£4 

BEARNAISE
(296KCAL) GF

£4 

CREAM AND PRAWN
(389KCAL) GF

£4 

Mains

CURRIED LAMB RUMP

£20

BUTTERNUT SQUASH AND CHICKPEA MASALA, VEGETABLE BHAJI,
FRAGRANT CUMIN RICE PANCAKE, COCONUT RICE
(966KCAL) RGF

CHICKEN SUPREME

£18

CRISPY POTATO GNOCCHI, BUTTERED WILD MUSHROOMS,
TARRAGON CREAM
(930KCAL)

SIRLOIN OF BEEF

£27



SEARED SCALLOP, ASPARAGUS, CAULIFLOWER,
POTATO TERRINE, BONE MARROW JUS
(956KCAL) GF

GRILLED HAKE FILLET

£20

BRAISED CELERIAC, PRAWN AND SWEETCORN FRITTERS,
GREEN BEANS, BLACK OLIVE, CAPER AND ANCHOVY SAUCE
(360KCAL)

CHERRY TOMATO, COURGETTE AND SPINACH TART

£17

TOMATO RAGU, ROCKET AND ITALIAN CHEESE SALAD,
HERB DRESSING
(697KCAL) V RVG

ALL MAINS SERVED WITH A SELECTION OF VEGETABLES (63KCAL PER SERVING)

Sides

TRIPLE COOKED CHIPS
(307KCAL)

£4



PARMESAN AND TRUFFLE FRIES
(468KCAL) RGF

£5



ONION RINGS
(211KCAL)

£4



TOSSED SALAD
(96KCAL) V RVG GF

£4



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

DARK CHOCOLATE TART

£8

CARAMEL SAUCE, PINEAPPLE AND CHILLI SALSA, CHANTILLY CREAM (1,184KCAL) V

WARM CARROT CAKE

£8

MASCARPONE FROSTING, ORANGE SORBET, COINTREAU SCENTED CRÈME ANGLAISE (1,215KCAL) V

A SELECTION OF ICE CREAMS

£8

SUGAR CONE, RASPBERRY SAUCE, TOASTED NUTS, SPRINKLES (607KCAL) V RGF

A SELECTION OF CHEESE

£11



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

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



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