



## JULY - SEPTEMBER 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  
(844KCAL SERVES 4) V

£4 

#### A SELECTION OF WARM BREADS

WITH BUTTER (656KCAL SERVES 4) V

£3 

### Starters

#### TOMATO AND BASIL SOUP

WARM BAKED SOURDOUGH  
(378KCAL) RGF VG

£8

#### NAPOLEONS CLASSIC PRAWN COCKTAIL

BLOODY MARY MAYONNAISE, WHOLEMEAL BLOOMER  
(510KCAL) RGF

£10

#### THAI SPICED MEATBALLS

STICKY RICE, FRAGRANT RED COCONUT CURRY SAUCE,  
SMASHED TERIYAKI CUCUMBER  
(598KCAL)

£10

#### SALMON AND LEEK FISH CAKE

SOFTLY POACHED EGG, WARM "TARTARE" HOLLANDAISE,  
TARRAGON OIL  
(577KCAL)

£10

#### GRILLED HALLOUMI "SUPER FOOD" SALAD

ROASTED BEETROOT, EDAMAME BEANS, QUINOA, BUTTERNUT SQUASH,  
CRISPY CHICKPEAS, MIXED LEAF'S, ORANGE AND MUSTARD SEED  
DRESSING, CANDIED WALNUTS  
(565KCAL) V RVG GF

£10

#### MELON AND EXOTIC FRUIT PLATE

PASSION FRUIT GEL, COCONUT AND PASSION FRUIT LOLLIPOP,  
TOASTED SUNFLOWER SEEDS  
(415KCAL) VG GF

£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.

## 80Z SIRLOIN STEAK

£21

SUCCULENT, TENDER, GOOD MARBLING, DELICATE FLAVOUR

RECOMMENDED MEDIUM RARE  
(953KCAL)

## 100Z RUMP STEAK

£21

TOP END CUT, LEAN, FIRM, OUTSTANDING BEEF FLAVOUR

RECOMMENDED MEDIUM RARE  
(922KCAL)

## 100Z RIBEYE STEAK

£27 

GENEROUSLY MARBLED, SOFT, JUICY, TENDER, RICH FLAVOUR

RECOMMENDED MEDIUM  
(901KCAL)

## 80Z FILLET STEAK

£31 

REVERED CENTRE CUT, LEAN, TENDER, MILD DELICATE FLAVOUR

RECOMMENDED MEDIUM RARE  
(843KCAL)

## 140Z COTE DE BOEUF

£31 

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

RECOMMENDED MEDIUM  
(1,005KCAL)

## 100Z CHICKEN BREAST

£19

FRENCH TRIMMED, BUTTER BASTED  
(762KCAL)

## SALMON ESCALOPE

£21

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

£4 

BONE MARROW GRAVY  
(313KCAL) GF

£4 

DIANE  
(117KCAL) GF

£4 

BEARNAISE  
(296KCAL) GF

£4 

CREAM AND PRAWN  
(357KCAL) GF

£4 

# Mains

## CHARGRILLED SIRLOIN STEAK

£21

STROGANOFF MUSHROOMS, BUTTERED SPINACH,  
THYME SCENTED FONDANT POTATOES  
(823KCAL) GF

## HERB ROASTED RUMP OF LAMB

£23



CREAMED POTATOES, CHARRED ASPARAGUS AND PEAS,  
CARROT PUREE, LAMB JUS, MINT OIL  
(784KCAL) GF

## BUTTER BASTED CHICKEN SUPREME

£19

RED PEPPER AND CHORIZO ORZOTTO, CONFIT VINE TOMATOES,  
SALSA VERDI  
(820KCAL)

## CRISPY SESAME SEA BASS

£21

WOK FRIED BROCCOLI, SUGAR SNAP PEAS AND BOK CHOI,  
RICE NOODLES, CHILLI, GARLIC, MISO AND GINGER DRESSING  
(738KCAL) RGF

## MEDITERRANEAN VEGETABLE AND RICOTTA LASAGNE

£18

SUN BLUSH TOMATO AND OLIVE SALAD, PESTO BAKED CIABATTA  
(783KCAL) V

## SWEET POTATO, AUBERGINE AND CAULIFLOWER CURRY

£18

INDIAN SPICED COUS COUS, GARLIC AND CORIANDER FLATBREAD,  
COCONUT RAITA  
(709KCAL) VG

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

# Sides

TRIPLE COOKED CHIPS  
(307KCAL)

£4

TOSSED SALAD  
(74KCAL) V RVG GF

£4

ONION RINGS  
(214KCAL)

£4

PARMESAN AND TRUFFLE FRIES  
(526KCAL) RGF

£5

MASHED POTATOES  
(263KCAL) V GF

£4

# Burgers

## WAGYU BEEF BURGER

£19

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

£17

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

## CHOCOLATE PANNA COTTA

£8

CINNAMON POACHED PEAR, VANILLA MADELEINE BISCUITS (622KCAL) RGF

## APRICOT BREAD AND BUTTER PUDDING

£8

CLOTTED CREAM ICE CREAM, CREME ANGLAISE (877KCAL) V

## STRAWBERRY CHEESECAKE

£8

STRAWBERRY SORBET, CRUSHED MERINGUE (700KCAL) V

## A SELECTION OF ICE CREAMS

£8

SUGAR CONE, RASPBERRY SAUCE, TOASTED NUTS, SPRINKLES (449KCAL) V RGF

## A SELECTION OF CHEESE

£11



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

£32

FRI & SAT

£39

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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